Lokanta

DELI NENE

APPETIZERS WHILE YOU WAIT

OLIVES (V) £4.95
Finely marinated mixed olives.

FETA DIP (VG, D) £4.95
A rich and creamy blend of feta cheese and Greek yoghurt, delicately infused with garlic and dried mint, finished with a drizzle of extra virgin olive oil.

BREAD (G) £2.95
Warm Turkish bread.

TRIO (SE, D, HOT, GF) £8.95
Hummus, Tzatziki and Spicy Salad served with warm Turkish bread.

COLD MEZES AND STARTERS

All cold mezes and starters are served with warm Turkish bread. Gluten-free bread is available on request.

HUMMUS (SE, V, GF) £7.95
A Middle Eastern appetising dish made of puréed chickpeas with lemon juice, garlic, tahini, beetroot and sesame seed butter, served with warm Turkish bread.

SPICY SALAD (HOT, V, GF) £7.95
A vibrant blend of finely chopped tomatoes, peppers, onions and fresh herbs, dressed with tangy pomegranate molasses, lemon juice and olive oil, finished with a spicy chilli kick, served with warm Turkish bread.

TZATZIKI (D, VG, GF) £7.95
A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic. Served with warm Turkish bread.

GRILLED AUBERGINE SALAD (V) £8.95
A combination of aubergine, peppers, onions, garlic and spices, roasted in a rich homemade tomato sauce, served with Turkish bread.

TABOULLEH (G, V) £7.95
A fresh-tasting salad made of bulgur, tomatoes. Finely chopped parsley, mint and onion sprinkled served with herbs. Extra virgin olive oil and fresh lemon.

MIXED COLD MEZE - 19.95

Hummus, Spicy Salad, Grilled Aubergine Salad, Tzatziki, Taboulleh, Olives. Served with warm Turkish bread. Gluten-free bread is available

HOT MEZES AND STARTERS

VEGETARIAN TAPAS

SOUP OF THE DAY £7.95
Served with a slice of sourdough bread.

PATATAS BRAVAS (D, E, MS, VG) £8.95
Served with homemade spicy tomato and aioli sauce.

HALLOUMI FRIES (G, D, E) £8.95
Deep-fried breaded halloumi sticks served with sweet chilli sauce.

PADRON PEPPERS (DF, V) £8.95
Deep-fried Spanish green peppers topped with rock salt.

HOMEMADE FALAFEL (V, SE) £8.95
Crisp, hot and heady with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.

COURGETTE FRITTERS (D, E, G, VG) £9.95
These tasty vegetarian courgette fritters are made with grated courgettes, Feta cheese, dill, parsley, spring onion, flour and egg. Served with grape molasses and yoghurt.

FILO PARCELS (G, D, SE) £9.95
Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

MEATY TAPAS

CHICKEN TENDERS (G, E, D) £9.95
Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.

SUJUK £9.95
Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

MINI LAMB KOFTA SKEWER (G, D) £9.95
Grilled lamb kofta skewer served on warm tomato sauce, topped with melted cheese.

KARNIYARIK (MEATY STUFFED AUBERGINE) (G,D) £10.95
Lamb mince and vegetable stuffed aubergine, served in a tomato sauce, topped with melted cheese.

TEMPURA KING PRAWNS (G, F) £10.95
Thin battered deep fried 5 king prawns served with Thai sweet chilli.

CALAMARI (F, D, G, MS) £11.95
Fine marinated deep-fried squid served with homemade tartar sauce.

BUTTERFLY KING PRAWNS (D, F, HOT) £12.95
King prawns sauteed with peppers and garlic butter, tomato sauce.

SHARING STARTERS MEZES - TAPAS - 39.95

Choice of any 5 starters, mezes or tapas (sharing tapas, excluding butterfly king prawns)

ALLERGENS & INTOLERANCES

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DF (Dairy-Free), V (Vegan), VG (Vegetarian), GF (Gluten-Free), G (Gluten), Hot (Spicy), Se (Sesame), E (Egg), Ms (Mustard), F (Fish), N (Nuts), D (Dairy)

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MEAT

LAMB BEYTI (G, N, D) £23.95
Seasoned lamb kofte-style kebabs wrapped in flatbread, brushed with butter, grilled until golden, then sliced into bite-sized pieces. Arranged around a rich yoghurt centre, topped with a warm tomato sauce and a sprinkle of ground pistachios. Served with bulgur.

LAMB SHISH (D, G) £23.95
Marinated grilled lamb cubes with peppers served with rice, salad and homemade spicy red sauce.

LAMB CUTLETS (D) £28.95
Mediterranean style marinated, 3 lamb cutlets, grilled to perfection served on a bed of mashed potato dressed with beetroot puree and garnish.

MIX GRILL (G, D) £31.95
Marinated tender 3 chicken shish, 2 lamb shish, 1 lamb cutlet and 1 lamb kofta skewer served with rice and salad garnish.

SIRLOIN STEAK (300GR) (D) £30.95
Our 28 day aged Scottish highland beef is wrapped in our special seasoning and served with roasted cherry tomato, chips and peppercorn sauce.

(ADANA) LAMB KOFTA ON SKEWER (G) (250GR) £21.95
Skewer of lamb mince blended with special seasoning and Anatolian herbs. Served with bulgur and salad garnish.

STEAK FAJITA (D, G) £24.95
Sirloin steak strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese and guacamole sauce.

CHEESE BURGER (D, G) £16.95
A cracking, well-seasoned mince beef topped with cheese, onions, lettuce, tomato, gherkin and relish sauce, served with chips and coleslaw.

KARNIYARIK (MEATY STUFFED AUBERGINE) (G,D) £21.95
Lamb mince and vegetable stuffed two aubergines, served in a tomato sauce, topped with melted cheese.

LAMB SHANK (GF, D) £26.95
Lamb shank slow-cooked with red onion, garlic, oregano and bay leaves, Served with mashed potato and asparagus.

STEAK LINGUINE (G) £23.95
Linguine pasta cooked with garlic, olive oil, fresh parsley, homemade tomato sauce and a touch of red chilli, served with grilled steak.
Extra king prawns +£6.95

CHICKEN

CHICKEN SHISH (G, D) £19.95
Marinated grilled chicken cubes with peppers, served with rice, salad and homemade spicy red sauce.

(ADANA) CHICKEN KOFTA ON SKEWER (G) (250GR) £20.95
Skewer of chicken mince blended with special seasoning and Anatolian herbs. Served with bulgur and salad garnish.

CHICKEN BEYTI (G, N, D) £22.95
Seasoned chicken kofte-style kebabs wrapped in flatbread, brushed with butter, grilled until golden, then sliced into bite-sized pieces. Arranged around a rich yoghurt centre, topped with a warm tomato sauce and a sprinkle of ground pistachios. Served with bulgur.

CHICKEN FAJITA (D, G) £21.95
Tender chicken strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese, and guacamole.

CHICKEN BURGER (D, G, E) £15.95
Delicious combination of marinated chicken breast, topped with cheese, tomato, onions, lettuce, mayonnaise, gherkin and relish sauce, served with chips and coleslaw.

FARMER'S FAVOURITE CHICKEN (G, D) £19.95
A rich, hearty chicken stew prepared with tomatoes, carrots, red peppers, green beans, and onion seasoned with Mediterranean herb fusion, served with rice.

CHICKEN PASTA (D, G) £19.95
Marinated chargrilled butterfly chicken breast topped with creamy garlic mushrooms, Parmesan cheese and red pesto sauce, served alongside linguine pasta.

CHICKEN AND AVOCADO SALAD (G,D) £16.95
A tasty mixture of grilled marinated chicken and organic avocado on a bed of leafy vegetables, grated pickled cabbage, onions, grated carrots, peppers, cherry tomatoes and cucumber, dressed with special dressing and pomegranate molasses. Served with a slice of grilled sourdough.

CHICKEN AND HALLOUMI SALAD (G, D) £16.95
A tasty mixture of grilled marinated chicken and halloumi cheese combined with leafy vegetables, grated pickled cabbage, onions, grated carrots, peppers, cherry tomatoes, cucumber, hummus and olives, dressed with olive oil and pomegranate molasses. Served with a slice of grilled sourdough.

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FISH

SEA BASS (F, D) £22.95
Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

SALMON (F, D) £22.95
Grilled salmon fillet served with herb mashed potatoes, broccoli, beetroot puree with turmeric and white wine fish sauce.

KING PRAWN FAJITA (F, D, G) £24.95
King prawn strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese and guacamole sauce.

SPICY FISH POT (F, HOT, D) £22.95
Mediterranean dish with prawns, squid, mussels, salmon, mixed vegetables, and spicy tomato sauce, served with rice.

VEGAN AND VEGETARIAN

SPINACH AND HALLOUMI STEW (VG, D) £18.95
Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

FALAFEL KEBAB (V, SE, G) £17.95
Homemade falafels served with hummus, bulgur rice and garnish salad.

VEGETARIAN MOUSSAKA (VG,G,D) £21.95
Layers of aubergines, potatoes, courgettes, peppers, onions and tomatoes, topped with béchamel sauce. Served with a side Greek salad.

VEGAN PASTA (V, HOT) £14.95
Linguine with tomato sauce, olives, capers, garlic, broccoli, chilli and fresh parsley.

SIDES

BULGUR RICE (V, G)	£3.95
RICE (D, G)	£3.95
CHIPS (V)	£4.95
MASHED POTATO (D)	£4.95
STEAMED BROCCOLI (V)	£4.95
SWEET POTATO CHIPS (V)	£5.95
GREEN SIDE SALAD (V)	£5.95
GREEK SIDE SALAD (VG, D)	£6.95
EXTRA PITA BREAD (V, G)	£2.95

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WINE MENU

WHITE WINE

125ML / 250ML / BOTTLE

HOUSE WHITE (TURKEY) £7.45 / £9.95 / £23.95
This wine is a round and well-balanced wine with linden and citrus aromas. It matches well with fish, white meat and mezes.

PINOT GRIGIO (ITALY) £8.45 / £10.95 / £28.95
A fresh, fruity and dry Pinot Grigio with aromas of apple and exotic fruits, a luscious texture and a moreish hint of bitter lemon on the finish.

SAUVIGNON BLANC (CHILE) £8.95 / £10.95 / £29.95
An array of mouth-watering citrus aromas that recall grapefruit and limes are underpinned by vibrant herbaceous characters. Bright refreshing acidity and a hint of salty minerality on the long finish.

CHARDONNAY (CHILE) £9.95 / £11.95 / £33.95
This wine is a round and well-balanced wine with linden and citrus aromas. It matches well with fish, white meat and mezes.

PICPOUL (FRANCE) £32.95
A fresh, fruity and dry Pinot Grigio with aromas of apple and exotic fruits, a luscious texture and a moreish hint of bitter lemon on the finish.

GAVI DEL COMUNE DI GAVI (ITALY) £36.95
This crisp white wine shows incredible mineral, zesty and floral notes, with a hint of spice and the typical hints of bitter almond that makes this wine unique. Prominent mineral characters linger on the long and precise finish.

ROSE WINE

125ML / 250ML / BOTTLE

HOUSE ROSE (TURKEY) £7.45 / £9.95 / £23.95
The aromas of red cherry and cotton candy are balanced with apple, lemon, and strawberry nuances. It should make a great wine for salads, mezes, and tapas.

PINOT GRIGIO, BLUSH ROSE (ITALY) £8.45 / £10.95 / £27.95
The appealing pale blush colour of this wine is obtained from the skins of the Pinot Grigio grapes which are pink in colour.



RED WINE

125ML / 250ML / BOTTLE

HOUSE RED (TURKEY) £7.45 / £9.95 / £23.95
This red wine is a blend of local varieties of South Anatolia. It has a good balance and red fruit flavours. Matches well with grilled meat and tapas.

MERLOT (CHILE) £7.95 / £10.95 / £25.95
An intense cherry red colour with bright purple hints. Red and black fruit aromas of cherries and blackberries are interwoven with a subtle, spicy hay leaf character. On the palate, the wine displays soft, sweet tannins, balanced acidity and a good structure.

CABERNET SAUVIGNON (CHILE) £8.45 / £9.95 / £26.95
Grilled red pepper, raspberry and blackberry fruit hints – very quaffable Chilean Cabernet that goes well with grilled red meat.

MONTEPULCIANO (ITALY) £8.95 / £10.95 / £28.95
Generous aromas of red berries, wild strawberries and delicate hints of oak and liquorice are echoed on the palate. A soft and approachable style of wine, which is well structured and beautifully balanced.

MALBEC (ARGENTINA) £9.95 / £11.95 / £33.95
An attractive and vibrant example of Argentinian Malbec, with its heady mix of plump red fresh fruits and floral hints of violet, combined with sweet, firm tannins and a powerful finish.

RIOJA RESERVA, ONDARRE (SPAIN) £32.95
Grilled red pepper, raspberry and blackberry fruit hints – very quaffable Chilean Cabernet that goes well with grilled red meat.

PROSECCO

175ML / BOTTLE

PROSECCO (ITALY) £9.95 / £33.95
The aromas of red cherry and cotton candy are balanced with apple, lemon, and strawberry nuances. It should make a great wine for salads, mezes, and tapas.

PROSECCO ROSE (ITALY) £9.95 / £33.95
Delicate and elegant rosé sparkling wine with aromas of rose and fresh red berries. Crisp and refreshing, with fine bubbles and notes of raspberry, cherry and strawberry.

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COCKTAILS

PORNSTAR MARTINI £11.45
Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree, Lime Juice, Sugar Syrup.

MARGARITA £11.45
Tequila Bianco, Triple Sec, Lemon Juice, Lime Juice, Lime Syrup.

APEROL SPRITZ £10.95
Aperol, Prosecco, Soda, Orange Slice.

LYCHEE MARTINI £11.45
Vodka, Lychee Liqueur, Squeezed Lime, Pineapple Juice, Cranberry Juice, Sugar Syrup.

LONDON SPRITZ £10.95
Gin, Elderflower Cordial, Mint, Apple Puree, Soda, Cucumber Slice.

LONG ISLAND ICED TEA £13.45
Vodka, Tequila, Gin, Rum, Triple Sec, Lime Juice, Cola, Sugar Syrup.

JUNGLE BIRD £11.45
Rum, Aperol, Mango Juice, Pineapple Juice, Lime Juice, Sugar Syrup.

PIÑA COLADA £11.45
Malibu, Rum, Pineapple Juice, Coconut Puree, Sugar Syrup.

MAI TAI £12.45
Amoretto, Dark Rum, Triple Sec, Pineapple Juice, Lime Juice, Sugar Syrup.

CLASSIC MOJITO £11.45
Rum, Fresh Mint, Squeezed Lime, Brown Sugar, Top Soda.

ESPRESSO MARTINI £11.45
Vanilla Vodka, Coffee Liqueur, Espresso, Gum Syrup.

BLOODY MARY £11.45
Vodka, Tomato Juice, Worcestershire Sauce, Black Pepper, Tabasco Sauce, Salt, Lemon Juice.

CAIPIRINHA £11.45
Cachaca, Lime, Sugar Syrup.



HAPPY HOUR
EVERY DAY
3 PM – 7 PM
ALL COCKTAILS FOR £8.95

RAKI

	50ML / 35CL / 70CL
BEYLERBEYI GOBEK RAKI	£9.50 / £51.00 / £85.00

LIQUEURS (50ML) – 8.45

TIA MARIA
KAHLUA
BAILEYS
MALIBU
AMARETTO
COINTREAU

BRANDY & COGNAC (50ML)

COURVOISIER £8.95

VODKAS (50ML)

SMIRNOFF £8.95
ABSOLUT £9.95
Blue, Citron, Vanilla
GREY GOOSE £11.95

SHOTS

SAMBUCA £5.45
LIMONCELLO £5.45
TEQUILA BLANCO £5.95

BEERS

PERONI BOTTLE 33CL £5.45
EFES BOTTLE 33CL £5.45
ESTRELLA 33CL £5.45
PINT OF TUBORG £6.25
PINT OF SHANDY £6.75
PERONI 0% ALCOHOL £4.95

RUMS (50ML)

CAPTAIN MORGAN S. GOLD £9.95
BACARDI £8.95
CAPTAIN MORGAN BLACK £9.95

WHISKY (50ML)

JACK DANIEL'S TENNESSEE £9.95
JAMESON IRISH £10.45
TALISKER AGED 10 YY £10.95
MACALLAN DOUBLE CASK £12.95
MIXERS **£1.00**

GINS (50ML)

GORDONS DRY £8.95
BEEFEATER PINK £9.95
BOMBAY SAPPHIRE £9.95
HENDRICKS £9.95

SOFT DRINKS

GAZOZ (TURKISH FIZZY LEMONADE) £3.10
SODA WATER £2.45
JUICES £3.10
Orange, Mango, Pineapple, Apple, Cranberry £2.45
STILL / SPARKLING WATER (500 ML) £3.95
BOTTLED DRINKS £3.45
Coke, Diet Coke, Coke Zero, Fanta, Sprite £3.45
TONIC WATER £3.55
APPLETISER £3.55
GINGER ALE

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DESSERT MENU

BAKLAVA (D, N, G) £7.95
Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla ice cream.

CHOCOLATE BROWNIE (G, E, D, N) £8.95
Baked chocolate dessert, served warmed up and with vanilla ice cream.

STRACCIATELLA BURNT CHEESECAKE (D, GF) £8.95
Creamy mascarpone centre with fresh stracciatella and dark chocolate shards.

ICE CREAM

ICE CREAM (3 SCOOPS) £7.45
Flavors: vanilla, chocolate, strawberry.

EXTRA SCOOP OF ICE CREAM £2.95

TEAS

ENGLISH TEA £2.95
EARL GREY £3.10
HERBAL TEAS £3.10
Green Tea, Peppermint Tea, Camomile Tea, Lemongrass & Ginger Tea, Fresh Mint Tea

EXTRA HONEY £1.00
EXTRA TEABAG £1.00
ADD NON DAIRY MILK £0.20
Oat, Soya, Coconut, Almond

HANDMADE COFFEES

ICED COFFEE £3.95
FLAVOUR YOUR COFFEE £0.80
Vanilla, Hazelnut, Caramel, Sugar-Free Caramel, Gingerbread, Pumpkin Spice, Sugar-Free Vanilla

ADD NON DAIRY MILK £0.80
Oat, Soya, Coconut, Almond

ICE TEAS

LEMON ICED TEA £4.45
PEACH ICED TEA £4.45

ICED MATCHA LATTE

MANGO, STRAWBERRY, BLUEBERRY £4.95

HANDMADE LEMONADES

FIZZY BOOST £5.45
Fizzy elderflower and fresh fruits.

ORIGINAL LEMONADE £5.45
Made of pressed lemons and fresh mint.

PINK LEMONADE £5.45
Raspberry rosemary and lemonade.

PASSION FRUTTINI £5.45
Passion fruit lime and lemonade.

BANOFFEE PIE (D, G) £8.45
Wonderful dessert made of bananas, mascarpone cream and toffee on a crumble biscuit base.

RED VELVET CAKE (GF, D, E) £5.45

APPLE AND MIXED BERRY CRUMBLE (D, G) £9.45
Served with custard and vanilla ice cream.



COFFEES

TURKISH COFFEE	£2.60
ESPRESSO	£2.25
MACCHIATO	£3.10
AMERICANO	£3.45
CORTADO	£3.45
DOUBLE ESPRESSO	£3.75
FLAT WHITE	£3.75
DOUBLE MACCHIATO	£3.75
CAPPUCCINO	£3.80
LATTE	£3.80
HOT CHOCOLATE	£4.25
PREMIUM MATCHA LATTE	£4.75
MOCHA	£4.45
CHAI LATTE	£4.25
BABYCCINO	£2.00

FLAVOUR YOUR COFFEE £0.80
Vanilla, Hazelnut, Caramel, Sugar-Free Caramel, Gingerbread, Pumpkin Spice, Sugar-Free Vanilla

ADD NON DAIRY MILK £0.80
Oat, Soya, Coconut, Almond

AUTUMN COFFEES

PUMPKIN SPICED LATTE £4.45
Served with whipped cream.

CINNAMON BUN LATTE £4.45

GINGERBREAD LATTE £4.45
Served with whipped cream.

MAPLE HAZEL HOT CHOCOLATE £4.45
Served with whipped cream.

CARAMEL SPICED CHAI LATTE £4.45



LIQUEUR COFFEE

IRISH COFFEE £7.45
FRENCH COFFEE £7.45
LIQUEUR COFFEE £7.45
Kahlua, Tia Maria, Baileys, Amaretto

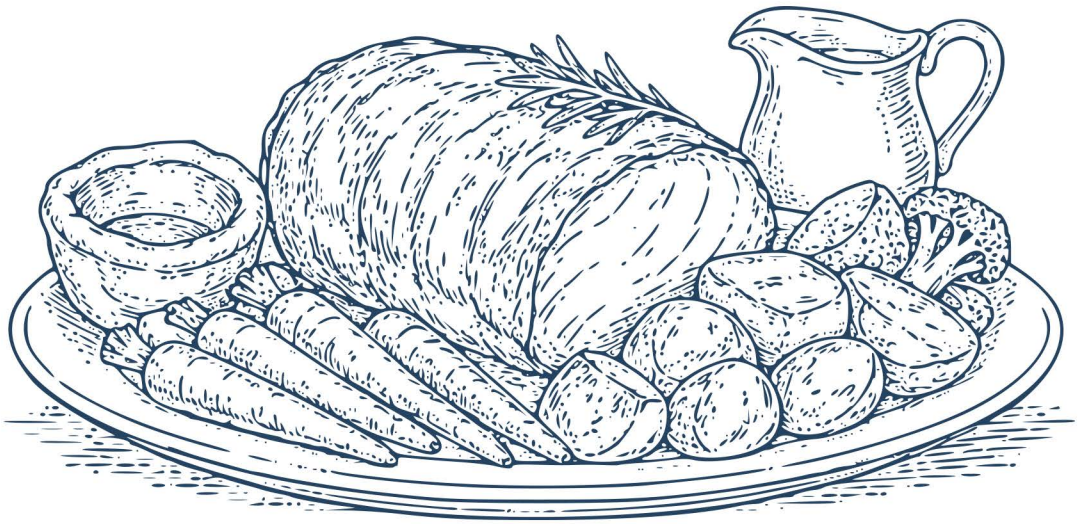
Lokanta

DELI NENE

RESERVE YOUR TABLE TO TRY OUR SUNDAY ROAST!

SUNDAY Roast

ALL SERVED WITH TRIMMINGS,
YORKSHIRE PUDDING AND GRAVY.



SUNDAY ROAST

LAMB	£19.95
BEEF	£19.95
ADD AN EXTRA PORTION OF TRIMMINGS	£5.95

Potatoes, carrots, parsnip, broccoli, Yorkshire pudding, gravy.

DESSERT

APPLE AND MIXED BERRY CRUMBLE (G, D)	£9.45

Served with custard and vanilla ice cream.