

# ANTEP KITCHEN

#### **COLD STARTERS**

COLDSTARTERS	
OLIVES (F) (9) (6.00	
A selection of marinated mix olives	
AVOCADO PRAWN COCKTAIL 9.95 Avocado, rose marie sauce	
GREEN LENTIL	
Served with carametized onton, mixed roast peppers, raisins and pomegranate aressing	
ROASTED AUBERGINE, DATES 🎔 🕡 📴9.95	
Oven cooked aubergine with onion mixed peppers, spice tomato and dates	
KISIR (7) (1) 8.95	
Cracked rushed wheat, onion, celery, mixed peppers, parsley, pure tomatoes, walnut, olive oil, pomegranate dressing	
CACIK (V) 65 6.90	
Strained yogurt with cucumber, garlic, mint, dill and finished with olive oil dressing	
BABAGANOUSH7.95	
Smoky aubergine with roasted peppers, garlic, creamy yogurt	
HUMMUS <b>(7) (1) (6.95)</b>	
Blended chickpeas with tahini, finished with olive oil, lemon juice, garlic dressing	
TABBOULEH (V)	
Bulgur wheat with parsley, chopped tomatoes, red onion, cucumber, fresh mint mixed	
together with olive oil, pomegranate sauce	
COLD MEZE TO SHARE 20.95	
Chef recommendation of 6 appetizers	
VEGETARIAN DISHES	
GRILLED VEGETABLE KEBAB V	
VEGETARIAN BEYTI18.95	

GRILLED VEGETABLE KEBAB V  Aubergine, courgette, onion, peppers, mushrooms with mixed herbs, served with tomatoes sauce, creamy yogurt and rice	17.95
VEGETARIAN BEYTI	18.95
Roasted aubergine, courgette, mushroom, peppers and mozzarella cheese all wrapped with tortilla bread served with tomatoes sauce, yogurt, garlic butter	and rice
GRILLED CAULIFLOWER	16.50
Cauliflower, almond pure, pomegranate seeds	
VEGETARIAN CASSROLE	16.00
Mushrooms, tomatoes, peppers, onion, garlic	
OVEN BAKED STUFFED AUBERGINE V	17.95

Stuffed with green lentil, peppers, onion, asparagus, raisins, tomatoes

topped with melted mozzarella cheese served with rice

EZME SALAD 🕼 🕔 🜐	8.00
Finely chopped tomatoes, onions, parsley, paprika, dressed with olive oil and pomegranate sauce	
SHEPHERD SALAD V 65	8.00
Fetta cheese, chopped tomatoes, cucumber, onion, parsley with olive oil, posauce	megranate
BEETROOT GOAT CHEESE SALAD V 🕕	11.95
With mixed salad, avocado, apricot and caramelized goat cheese finished with olive oil and pomegranate dressing	
CHICKEN & HALLOUMI SALAD @	12.90
Mixed leaf, avocado, halloumi cheese with olive oil and nomearanate dress	

## **HOT STARTERS**

HOMEMADE SOUP (F (V) (F)	6.50
PADRON PEPPERS	5.90
GRILLED HALLOUMI CHEESE (V) 66  Sliced halloumi, finished with olive oil dressing and parsley salad	8.95
BAKED FETTA CHEESE	8.00
HUMMUS KAVURMA   Hummus topped with succulent morsels of on pan fried lambs, pine kernels	9.95
and mixed herbs  SPICY KING PRAWNS  Prawns, garlic, tomatoes creamy sauce	_10.95
BOREK U  Filo pastry filled with spinach, fetta and mozzarella cheese served with sweet chilli sauce	7.95
DEEP FRIED CALAMARI  Served with homemade tartar sauce and lime	9.95
GARLIC MUSHROOM (V)	7.95
LAMB LIVER	8.95
COURGETTE CAKES  Pan fried courgette with fetta, dill, onion, potatoes, creamy yogurt	8.95
MEATBALLS	8.95
Meatballs, rich tomato sauce, onion, parmesan cheese  GRILLED SUCUK 65	8.50
Delicious spicy pieces of Turkish (beef) sausage served with mixed salad  SAUTEED OCTOPUS	_13.00
Octopus, mushrooms, peppers, onion, garlic, tomatoes	7.05
FALAFEL ( V	7.95
HOT MEZE TO SHARE	_22.50

# PASTA

MEATBALL SPAGHETTI	13.00
PENNE ARRABBIATA Tomato sauce with garlic, chilli, olives and parmesan cheese	11.90
CHICKEN TAGLIATELLE Chicken, mushrooms, garlic, cream sauce	13.00
SEAFOOD LINGUINE	17.00
MAC & CHEESE  Béchamel sauce topped with melted cheese	8.00



All served with rice, couscous and salad

#### **SHARING PLATTER**

(For 2 - 3)

5 Cold Appetizers Adana Kofte Chicken Shish Lamb Shish Chicken Wings Lamb Ribs

72.00

#### **FAMILY PLATTER**

(For 3 - 5)

5 Cold Appetizers Adana Kofte Chicken Shish Lamb Shish Chicken Wings Lamb Ribs Chicken Beyti

95.00

#### **FISH PLATTER**

(For 4)

5 Cold Appetizers
Sea Bass
Salmon
Sea Bream
Grilled King Prawns

98.00

#### **HOUSE SPECIALS**

#### LAMB ALINAZIK 23.00 Chargrilled aubergines, roasted peppers blended in yogurt with garlic topped with diced lamb cubes **CHICKEN ALINAZIK** 21.00 Chargrilled aubergines, roasted peppers blended in yogurt with garlic topped with diced chicken cubes LAMB CASSEROLE 21.50 Marinated lamb, mushrooms, tomatoes, peppers, onion, garlic LAMB MOUSSAKA 19.00 Layers of aubergine, potatoes, peppers, minced lamb topped with béchamel sauce served with rice **CHICKEN CASSEROLE** 19.00 Marinated chicken, mushrooms, tomatoes, peppers, onion, garlic LAMB SARMA BEYTI 20.95 Marinated minced lamb seasoned with garlic $\Theta$ herbs, grilled over charcoal, wrapped in tortilla bread with cheese, drizzled with butter $\Theta$ topped with tomato sauce, served with yoghurt CHICKEN SARMA BEYTI Marinated minced chicken seasoned with garlic $\Theta$ herbs, grilled over charcoal, wrapped in tortilla bread with cheese, drizzled with butter $\Theta$ topped with tomato sauce, served with yoghurt YOGURTLU ADANA $_{19.50}$ Spicy minced lamb grilled on skewers bedded in tomato sauce $\Theta$ crunchy bread, topped with yoghurt $\Theta$ drizzled with butter

yoghurt  $\Theta$  drizzled with butter

#### **STEAKS & BURGER**

GOURMET BURGER Brioche bun, homemade chilli sauce, chips	_13.00
SCOTTISH SIRLOIN STEAK 12 oz, Peppercorn sauce, chips	_29.90
DRY AGED RIBEYE STEAK 12 oz, Peppercorn sauce, chips	_31.90
BOMB KOFTE  Mince meat stuffed with melted cheese and mixed fresh herbs served with ch	_ <b>19.00</b>

#### FISH & SEAFOOD

GRILLED WHOLE SEA BASS served with rice or couccous	_21.95
GRILLED WHOLE SEA BREAM served with rice or couccous	_21.95
GRILLED FILLET OF SALMON served with rice or couccous	_21.95
GRILLED KING PRAWNS served with rice or couccous	_21.95
SEAFOOD CASSEROLE  Calamari, salmon, prawn, mussels, aubergine, carrots, onion, garlic, potato	<b>21.95</b>

### **CHARCOAL GRILL**

Served with salad *⊕* choice of rice or couscous

CHICKEN SHISH	18.50
Marinated tender cubes of chicken skewered $\Theta$ grilled over charcoal	
LAMB SHISH	21.99
Marinated tender cubes of lamb skewered $\Theta$ grilled over charcoal	
MIXED SHISH	19.50
Marinated tender cubes of lamb, chicken skewered $\Theta$ grilled over charcoa	1
ADANA KOFTE	18.00
Lean tender mince lamb skewered ⊕ grilled over charcoal	
MIXED KEBAB	23.00
Marinated Chicken shish, lamb shish, adana kofte $\mathop{\mathfrak{S}}$ grilled over charcoal	
LAMB RIBS	19.00
Succulent lamb ribs & grilled over charcoal	
LAMB CHOPS	22.50
Tender lamb chops seasoned $\Theta$ grilled over charcoal	
CHICKEN WINGS	17.00
Marinated, seasoned chicken wings ♀ grilled over charcoal	
CHICKEN BEYTI	17.00

#### PIZZA & PIDE

MARGHERITA	10.50
DIAVOLA	13.50
QUATTRO FORMAGGI mozzarella, gorgonzola, scamorza. parmesan	13.50
QUATTRO FUNGHI_ Assorted mushrooms, mozzarella, basil	13.00
MARINATED LAMB PIDE  Marinated lamb cubes, finely chopped onion, peppers, tomato	13.50
MARINATED CHICKEN PIDE  Marinated chicken cubes, finely chopped onion, peppers, tomato	12.50
VEGETARIAN PIDE Seasonal mediterranean fresh vegetables	11.00
LAHMACUN A very thin turkish pizza, seasoned mince lamb, onion, tomato, peppers, garlic, parsley	5.50

#### **OUR SIDES**

BREAD	3.00
RICE	3.90
CHIPS	4.00
couscous	3.90
MIXED SALAD	4.90
MASH POTATOES	4.00