



NIBBLES

OLIVES VF V GF	6.95
<i>A selection of marinated mixed olives</i>	
PADRON PEPPERS	5.90
<i>Sprinkled with Himalayan salt</i>	
MEZE TRIO V N	9.95
<i>Humus, cacik, kisir</i>	

TRADITIONAL MEZES

AVOCADO PRAWN COCKTAIL	9.95
<i>With rose marie sauce</i>	
GREEN LENTIL VF V GF	8.95
<i>Served with caramelized onion, mixed roast peppers, raisins and pomegranate dressing</i>	
ROASTED AUBERGINE, DATES VF V GF	9.95
<i>Oven cooked aubergine with onion mixed peppers, spice tomato and dates</i>	
KISIR VF V N	8.95
<i>Cracked rushed wheat, onion, celery, mixed peppers, parsley, pure tomatoes, walnut, olive oil and pomegranate dressing</i>	
CACIK V GF	6.90
<i>Strained yogurt with cucumber, garlic, mint, dill and finished with olive oil dressing</i>	
APRICOT BEETROOT V	6.95
<i>With red onion, parsley olive oil and balsamic reduction</i>	
BABAGANOUSH	7.95
<i>Smoky aubergine with roasted peppers, garlic and creamy yogurt</i>	
HUMMUS VF V GF	6.95
<i>Blended chickpeas with tahini, finished with olive oil, lemon juice and garlic dressing</i>	
TABBOULEH V	6.95
<i>Bulgur wheat with parsley, chopped tomatoes, red onion, cucumber, fresh mint mixed together with olive oil and pomegranate sauce</i>	
COLD MEZE TO SHARE	20.95
<i>Chef recommendation of 6 appetizers</i>	

AUTHENTIC APPETIZERS

HOMEMADE SOUP OF THE DAY VF V GF	6.50
<i>Served with warm Turkish bread, please ask your server</i>	
CARAMELIZED GOAT CHEESE	9.95
<i>Served with beetroot apricot and caramelized onion</i>	
GRILLED HALLOUMI CHEESE V GF	8.95
<i>Sliced halloumi, finished with olive oil dressing and parsley salad</i>	
HUMMUS KAVURMA N	9.95
<i>Hummus topped with succulent morsels of on pan fried lambs, pine kernels and mixed herbs</i>	
SPICY KING PRAWNS	10.95
<i>With garlic, butter and creamy tomatoes</i>	
BOREK V	7.95
<i>Filo pastry filled with spinach, feta and mozzarella cheese served with sweet chilli sauce</i>	
DEEP FRIED CALAMARI	9.95
<i>Served with homemade tartar sauce and lime</i>	
GARLIC MUSHROOM V	7.95
<i>With creamy garlic sauce</i>	
LAMB LIVER	8.95
<i>Pan fried liver with red onion and sumac</i>	
COURGETTE CAKES V	8.95
<i>Pan fried courgette with feta, dill, onion, potatoes and creamy yogurt</i>	
MINI MEATBALLS	8.95
<i>With reach tomato sauce and parmesan cheese</i>	
GRILLED SUCUK GF	8.50
<i>Delicious spicy pieces of Turkish (beef) sausage served with mixed salad</i>	
SAUTEED OCTOPUS	13.00
<i>Served with mushrooms, peppers, onion, garlic and tomatoes</i>	
FALAFEL VF V	7.95
<i>Chickpeas, vegetables with tahini sauce</i>	
HOT MEZE TO SHARE	22.50
<i>Chef recommendation of 6 appetizers</i>	

SALADS

FETTA CHEESE SALAD V GF	9.00
<i>Tomatoes, cucumber, onion, peppers with feta cheese, olives and olive oil</i>	
EZME SALAD VF V GF	8.00
<i>Finely chopped tomatoes, onions, parsley, paprika, dressed with olive oil and pomegranate sauce</i>	
COBAN SALAD VF V GF	8.00
<i>Chopped tomatoes, cucumber, onion, parsley with olive oil and pomegranate sauce</i>	
BEETROOT GOAT CHEESE SALAD V GF	11.95
<i>With mixed salad, avocado, apricot and caramelized goat cheese finished with olive oil and pomegranate dressing</i>	
GRILLED CHICKEN AND HALLOUMI SALAD GF	12.90
<i>Mixed leaf, avocado, halloumi cheese with olive oil and pomegranate dressing</i>	

VEGETARIAN DISHES

GRILLED VEGETABLE KEBAB V	17.95
<i>Aubergine, courgette, onion, peppers, mushrooms with mixed herbs, served with tomatoes sauce, creamy yogurt and rice</i>	
VEGETARIAN BEYTI	18.95
<i>Roasted aubergine, courgette, mushroom, peppers and mozzarella cheese all wrapped with tortilla bread served with tomatoes sauce, yogurt, garlic butter and rice</i>	
OKRA STEW V	17.95
<i>Cooked with onion, mixed peppers, tomatoes fresh herbs served with rice</i>	
OVEN BAKED STUFFED AUBERGINE V	17.95
<i>Stuffed with green lentil, peppers, onion, asparagus, raisins, tomatoes topped with melted mozzarella cheese served with rice</i>	
COURGETTE CAKES V	17.95
<i>Pan fried courgette with feta, dill, onion, potatoes and creamy yogurt served with tomatoes sauce and rice</i>	
FALAFEL VF V GF	17.95
<i>Served with hummus, chips and salad</i>	

YOGHURT DISHES

LAMB SARMA BEYTI	20.95
<i>Marinated minced lamb seasoned with garlic & herbs, grilled over charcoal, wrapped in tortilla bread with cheese, drizzled with butter & topped with tomato sauce, served with yoghurt</i>	
CHICKEN SARMA BEYTI	20.50
<i>Marinated minced chicken seasoned with garlic & herbs, grilled over charcoal, wrapped in tortilla bread with cheese, drizzled with butter & topped with tomato sauce, served with yoghurt</i>	
YOGURTLU ADANA	19.50
<i>Spicy minced lamb grilled on skewers bedded in tomato sauce & crunchy bread, topped with yoghurt & drizzled with butter</i>	
YOGURTLU TAVUK SHISH	19.99
<i>Marinated chicken skewers bedded in tomato sauce & crunchy bread, topped with yoghurt & drizzled with butter</i>	
YOGURTLU LAMB SHISH	22.95
<i>Marinated lamb skewers bedded in tomato sauce & crunchy bread, topped with yoghurt & drizzled with butter</i>	

VF vegan friendly **V** vegetarian **GF** gluten free **N** contains nuts

Dishes may contain ingredients not listed on the recipes description. Some ingredients may contain nuts and other allergens.

If you have a food allergy, please alert your server to any allergies or dietary requirements.



ANTEP KITCHEN

HOUSE SPECIALS

LAMB ALINAZIK	23.00
<i>Chargrilled aubergines, roasted peppers blended in yogurt with garlic topped with diced lamb cubes</i>	
CHICKEN ALINAZIK	21.00
<i>Chargrilled aubergines, roasted peppers blended in yogurt with garlic topped with diced chicken cubes</i>	
PAN FRIED CHICKEN	19.00
<i>Herb crushed breast chicken on bed of mash potatoes white wine mushroom sauce</i>	
LAMB MOUSSAKA	19.00
<i>Layers of aubergine, potatoes, peppers, minced lamb topped with béchamel sauce served with rice</i>	
FILLET OF LAMB	22.90
<i>Fillet of lamb served with mash potatoes, asparagus and rosemary juice</i>	

CHARCOAL GRILL

Served with salad & choice of rice or couscous

CHICKEN SHISH	18.50
<i>Marinated tender cubes of chicken skewered & grilled over charcoal</i>	
LAMB SHISH	21.99
<i>Marinated tender cubes of lamb skewered & grilled over charcoal</i>	
MIXED SHISH	19.50
<i>Marinated tender cubes of lamb, chicken skewered & grilled over charcoal</i>	
ADANA KOFTE	18.00
<i>Lean tender mince lamb skewered & grilled over charcoal</i>	
MIXED KEBAB	23.00
<i>Marinated Chicken shish, lamb shish, adana kofte & grilled over charcoal</i>	
LAMB RIBS	19.00
<i>Succulent lamb ribs & grilled over charcoal</i>	
LAMB CHOPS	22.50
<i>Tender lamb chops seasoned & grilled over charcoal</i>	
CHICKEN WINGS	17.00
<i>Marinated, seasoned chicken wings & grilled over charcoal</i>	
CHICKEN BEYTI	17.00
<i>Tender mince chicken seasoned with garlic, parsley skewered & grilled over charcoal</i>	
BOMB KOFTE	19.00
<i>Mince meat stuffed with melted cheese and mixed fresh herbs served with chips</i>	

TO SHARE

All served with rice, couscous and salad

SHARING PLATTER (For 2 - 3)	FAMILY PLATTER (For 3 - 5)	FISH PLATTER (For 4)
<i>Meze Board 5 Appetizers</i>	<i>Meze Board 5 Appetizers</i>	<i>Meze Board 5 Appetizers</i>
Adana Kofte	Adana Kofte	Sea Bass
Chicken Shish	Chicken Shish	Salmon
Lamb Shish	Lamb Shish	Sea Bream
Chicken Wings	Lamb Ribs	Grilled King Prawns
Lamb Ribs		
72.00	95.00	98.00

STEAK

Served with chips, asparagus, cherry tomatoes and green peppercorn or mushroom sauce

SCOTTISH SIRLOIN STEAK 10 oz	29.90
DRY AGED RIBEYE STEAK 10 oz	31.90

FISH & SEAFOOD

Served with new potatoes and mixed salad

GRILLED WHOLE SEA BASS	21.95
GRILLED WHOLE SEA BREAM	21.95
GRILLED FILLET OF SALMON	21.95
GRILLED KING PRAWNS	21.95
SEAFOOD CASSEROLE	22.00
<i>Calamari, octopus, salmon, king prawn, baby prawn, asparagus, onion, peppers served with creamy sauce</i>	
SPICY KING PRAWNS CASSEROLE	21.95
<i>Cooked with garlic, mushrooms, onion, mixed peppers, mixed herbs and tomatoes topped with melted cheese served with rice</i>	

PASTA

MEATBALL SPAGHETTI	13.00
<i>With rich tomatoes sauce and parmesan cheese</i>	
SPAGHETTI ARRABBIATA	11.90
<i>Tomato sauce with garlic, chilli, olives and parmesan cheese</i>	
CHICKEN TAGLIATELLE	13.00
<i>With creamy mushroom sauce</i>	
SEAFOOD TAGLIATELLE	18.00
<i>Calamari, salmon, octopus, king and baby prawn served with rice</i>	
MAC & CHEESE	8.00
<i>Béchamel sauce topped with melted cheese</i>	

OUR SIDES

BASKET OF BREAD	3.00
RICE	3.90
CHIPS	4.00
NEW POTATOES	4.00
COUSCOUS	3.90
MIXED SALAD	4.90
MASH POTATOES	4.00
GRILLED ASPARAGUS	5.90