

## SEAFOOD DISHES

All served with bulgur rice or chips

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| 41. SEA BASS FILLETS  | £14.95 |
| <i>2 pieces Sea Bass fillets cooked to perfection with a garnish</i>  |        |
| 42. SALMON GRILL  | £14.95 |
| <i>Tender fillet of salmon with a garnish</i>   |        |
| 43. CALAMARI (MAIN)   | £12.95 |
| <i>Deep fried baby squid rings, served with our chef's special tartar sauce and garnish</i>                   |        |
| 44. SOSLU SALMON  | £14.95 |
| <i>Pan fried fillet salmon in white wine, mixed pepper, onion, cream and tomato sauce</i>                     |        |
| 45. SEAFOOD GUVEC   | £14.95 |
| <i>Mix of seafood cooked with onion, peppers, garlic, white wine, cream topped with cheese and oven baked</i> |        |

## VEGETERIAN DISHES

All served with bulgur rice or chips

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| 46. FALAFEL (MAIN) ✓   | £11.95 |
| <i>Mashed chickpeas and broad beans balls on the bed of humus served with salad</i>  |        |
| 47. IMAM BAYILDI (Stuffed Aubergine) ✓   | £11.95 |
| <i>Aubergine filled with fried onions, peppers, garlic, herbs &amp; topped with cheese &amp; creamy tomato sauce</i>                                       |        |
| 48. MOUSSAKA (VEGETERIAN) ✓  | £11.95 |
| <i>Layers of aubergines, courgettes, potatoes, peppers, carrots cooked in a light tomato sauce, Topped with béchamel and cheese, and baked in the oven</i> |        |

## SALADS AND SIDES

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| 49. GREEK SALAD ✓  | £4.95 |
| <i>Salad leaves, olives, cucumber, tomatoes, onions, feta cheese dressed in olive oil</i>        |       |
| 50. SHEPHERDS SALAD ✓  | £4.95 |
| <i>Salad leaves, chopped onion, tomatoes, cucumber, olives, parsley and dressed in olive oil</i> |       |
| 51. BULGUR RICE ✓  | £2.00 |
| 52. CREAMY FRIED BABY SPINACH & PEPPERS & ONIONS   | £3.95 |
| 53. CHIPS (Plain or Feta or Cheddar) ✓   | £2.95 |
| 54. HOMEMADE BASKET OF BREAD ✓   | £1.95 |

## TURKISH & GREEK CUISINE

Turkish & Greek cuisine is largely the heritage of Ottoman cuisine, which can be described as a fusion and refinement of Central Asian, Middle Eastern, Mediterranean and Balkan cuisines. Turkish & Greek cuisine has in turn influenced those and other neighbouring cuisines, including those of Western Europe. The Ottomans fused various culinary traditions of their realm with influences from Middle Eastern cuisines, along with traditional Turkic elements from Central Asia (such as yogurt), creating a vast array of specialties - many with strong regional associations.

Turkish & Greek cuisine varies across the countries. The cooking of Istanbul, Bursa, Izmir, and rest of the Aegean region inherits many elements of Ottoman court cuisine, with a lighter use of spices, a preference for rice over bulgur, koftes and a wider availability of vegetables staw turlu, eggplant, stuffed dolmas and fish. The cuisine of the Black Sea Region uses fish extensively, especially the Black Sea anchovy, has been influenced by Balkan and Slavic cuisine, and includes maize dishes. The cuisine of the southeast—Urfa, Gaziantep and Adana—is famous for its kebabs, mezes and dough-based desserts such as baklava, kadayif and künefe. Especially in the western parts of Turkey, where olive trees grow abundantly, olive oil is the major type of oil used for cooking. The cuisines of the Aegean, Marmara and Mediterranean regions are rich in vegetables, herbs, and fish. Central Anatolia has many famous specialties, such as keşkek (kashkak), manti (especially from Kayseri) and gözleme.

A specialty's name sometimes includes that of a city or region, either in or outside of Turkey, and may refer to the specific technique or ingredients used in that area. For example, the difference between urfa kebab and adana kebab is the thickness of the skewer and the amount of hot pepper that kebab contains. Urfa kebab is less spicy and thicker than adana kebab.

All Major Credit/Debit Cards accepted



Menu descriptions may not list every individual ingredient. Customers concerned about the presence of allergens in our food are welcome to ask a member of staff for assistance when choosing their meal. Prices are inclusive of VAT. If you have any comments or suggestions our staff will be more than happy to receive them.

N - Denotes nuts, V - Denotes suitable for Vegetarians

**AGORA**  
RESTAURANT