

When ordering please inform our staff member of your VEGAN or GLUTEN FREE options.

Cold Starters

All starters are served with homemade bread.

- Cacik (V)** 5.99
Creamy garlic yogurt, chopped cucumber and mint
- Hummus (V) (VE)** 5.99
Chickpea based dip, tahini, garlic, olive oil and fresh lemon juice.
- Babaganush (V)** 5.99
Slow oven roasted aubergine, red pepper, garlic, white pepper and creamy yogurt.
- Shakshuka (V) (VE)** 5.99
Oven cooked Mediterranean vegetables with rich tomato sauce, Turkish herbs and garlic.
- Ezme (V) (VE)** 5.99
Spicy homemade salsa dip, Turkish style.
- Feta Cheese and Olives (V)** 5.99
Marinated mixed olives with dressing, Turkish feta cheese.
- Stuffed Vine Leaf Rolls(V)** 5.99
A mixture of rice, onion and garlic puree, lemon peel and wrapped in vine leaves and stewed
- Muhammara (V) (VE)** 6.99
Ground Walnut, black pepper and roasted pepper dip.
- Sea & Garden** 7.99
Served COLD King prawns, calamari, and mussels marinated in chilli and garlic olive oil with parsley garnish.

Hot Starters

All starters are served with homemade bread.

- Pan fried Sucuk** 6.95
(Traditional Turkish sausage) Pan fried traditional garlic sausage with vine tomatoes and mixed peppers.
- Halloumi Cheese (V)** 7.50
Chargrilled halloumi cheese served with grilled pepper, courgette, aubergine and Turkish herbs.
- Falafel (V) (VE)** 6.50
Falafel with crushed chickpeas, herbs and garlic, served on a bed of hummus.
- Cheese Rolls (V)** 6.90
Feta cheese and parsley in a filo pastry roll.
- Sucuk Roll** 6.90
(Traditional Turkish sausage roll) Garlic sausage, red and green peppers, onion and mozzarella wrapped in filo pastry.
- Garlic King Prawns** 7.95
King prawns with butter, tomato sauce, garlic and mushroom.
- Calamari** 7.95
Lightly battered deep fried squid rings with tartar sauce and fresh lemon.
- Cheesy Pepper(V)** 6.50
Deep fried jalapeño peppers stuffed with mozzarella, served with cacik.
- Nachos (V)** 5.95
Tortilla chips with melted cheese, homemade salsa, and side of jalapeño peppers.
- Misket Kofte** 7.95
Pan fried minced lamb mini kofte meatballs, in a rich tomato sauce.
- Prawn skewers grilled** 7.95
Grilled marinated Mediterranean king prawns.
- Grilled sucuk** 6.50
Grilled Traditional Turkish sausage served with mixed leaf.
- Buffalo wings** 6.95
Served in homemade tomato sauce.
- Goat cheese crottin** 6.95
Served with beetroot.
- Mussels** 7.95
Mussels marinated in a tomato and garlic olive oil with a parsley garnish, lemon.

Sharing Platters

(Minimum for 2)

All starters are served with homemade bread.

- Olive Branch Special (P/P)** 26.00pp
Mixed hot & cold platter for 2, Mix Grill special for 2, bulgur rice for 2 and side salad for 2. **Price per person!**
- Hot & Cold Platter** 16.90
Selection of hot and cold starter.
- Hot Platter** 15.90
Halloumi cheese, Cheesy Peppers, Falafel, Cheese Rolls or Sucuk Rolls, Garlic mushroom, Olives, Grilled Sucuk.
- Cold Platter (v)** 14.90
Hummus, Cacik, Feta cheese & Olives, Ezme, Saksuka, stuffed vine leaves, Babaganus

Side Orders

- Chunky Chips (V)** 3.99
- Sauteed Potatoes (V)** 3.99
- Tomato and Onion Salad (V)** 3.99
- Turkish salad (V)** 3.99
- Garlic Bread (V)** 3.99
- Bulgur Rice (V)** 3.99

Mains

- Grilled Chicken** 15.50
Marinated chicken breast served with salad, bulgur rice and cacik dip.
- Lamb Chops** 16.95
Marinated lamb chops, served with salad, bulgur rice and cacik dip.
- Grilled Lamb** 16.95
Large cubes of marinated lamb, skewered, served with salad, bulgur rice and cacik dip.
- Mixed Grill** 17.90
An assortment of grilled meat including lamb shish, kofte, chicken grill and lamb chop served with salad, bulgur rice and cacik dip.
- Adana Kofte** 16.95
Juicy lamb minced meat, moulded onto skewers, chargrilled and served with bulgur rice, salad and cacik dip.
- Sirloin Steak Mediterranean style** 17.95
(Choose - Chips Or Bulgur Rice) Mediterranean marinated sirloin served with salad & mushroom sauce.
- Ali Nazik Kebab** 16.95
(Choose One) Chicken, Lamb or Adana Served on silky aubergine puree and fresh peppers in a creamy garlic yogurt.
- Salmon (Oven baked)** 16.90
(Choose - Chips or Bulgur rice) Oven baked and served with salad and cacik dip.
- Sea Bass (Chargrilled)** 16.90
(Choose - Chips or Bulgur rice) Chargrilled and served with salad, cacik dip.
- Minced Chicken Wrap** 15.90
Minced chicken wrapped, smothered with our own unique tomato sauce, fresh Turkish herbs and creamy yogurt.
- Sautes (Oven Baked / Choose One)**
Chicken 15.50 Lamb 16.90 Mixed 17.95
Chicken, Lamb or Mixed, with mixed peppers, onion, mushrooms and garlic, cooked in our unique traditional tomato sauce, bulgur rice, salad.
- Fajitas Turkish Style (Choose One)**
Halloumi(V) £14.90 Chicken 15.90 Lamb 15.90 Prawn 16.95
Marinated onions, mushrooms, peppers and fresh garlic, served with mozzarella cheese, Jalapeno and tortillas for you to wrap your own.
- Lamb Moussaka (Oven baked)** 15.90
Layers of sliced Mediterranean vegetables, minced meat, topped with béchamel sauce, tomato sauce and finished with a sprinkle of mozzarella and bulgur rice.
- Lamb Imam Bayildi (Oven baked)....** 15.90
Roasted aubergine, stuffed with veg, minced meat and tomato sauce served with bulgur rice.
- Oven Baked Prawns** 17.95
King prawns, tomato, pepper, mushroom, garlic, herbs, melted cheese topping.

Pizza's

Our Homemade Turkish thin base crispy Pizzas are prepared with freshly made dough and finest ingredients then cooked to perfection in a stone baked oven.

- 1. Margherita (V)** 9.99
Homemade tomato salsa with garlic and mozzarella cheese.
- 2. Vegetarian (V)** 9.99
Roasted aubergine, courgette, carrot, red and green peppers, onions and celery and mixed cheese.
- 3. Mushroom and Garlic (V)** 9.99
Mushroom and garlic with olives, tomato and mozzarella cheese.
- 4. Chicken and Mushroom** 9.99
Chicken, mushroom and mixed peppers.
- 5. Lamb and Chilli** 9.99
Lamb, red onion, mixed peppers, tomato, chilli.
- 6. Sucuk and pepper** 9.99
Sucuk, red and green pepper and onions.
- 7. Kofte** 9.99
Kofte, jalapenos, red onion and mixed peppers.
- 8. Chef special Meat Feast** 10.99
Chicken, Lamb, minced meat and mixed peppers.

  #TheOliveBranchilkley

Pide's

Traditional Turkish flatbread made with various toppings in a stone baked oven.

- A. Vegetarian Pide (V)** 12.99
Roasted aubergine, courgette, carrot, red and green peppers, onions and celery.
- B. Ispanakli Pide (V)** 12.99
Spanish, free range egg, mixed cheese, mixed peppers and onions.
- C. Kiy mali Pide** 12.99
Marinated lamb mince onion, peppers, parsley and tomato.
- D. Sucuklu Pide** 12.99
Sucuk, and mozzarella.
- E. Lahmacun (Round thin base)** 12.99
Traditional Turkish round thin and crispy base topped with minced meat, onion, chilli, tomato, garlic, parsley, mixed pepper and herbs.
- F. Kusbasi** 12.99
Small cubes of lamb meat, onion, mixed peppers, tomato and parsley.

Salads

- Chicken Salad** 14.90
Mixed leaves, halloumi, tomato & basil, served with pomegranate & olive dressing.
- Seafood Salad** 15.90
Mixed leaf, calamari, king prawns, mussels marinated in dill, chilli and garlic served with pomegranate & olive dressing.
- Falafel Salad (V) (VE)** 13.90
With red onion, vine tomato, cucumber and mixed leaves. Served with pomegranate & olive dressing
- Halloumi Salad (V)** 14.90
Mixed leaf, tomato, onions, olives served with pomegranate & olive dressing.

Vegetarian & Vegan

(Ask a member of staff for Gluten Free alternatives)

- Vegetarian Moussaka (V)** 14.95
Layers of sliced Mediterranean vegetables topped with béchamel sauce, tomato sauce and finished with a sprinkle of mozzarella served with salad and bulgur rice.
- Kizartma (V) (VE)** 14.90
Oven roasted vegetables with garlic yogurt sauce served with salad, bulgur rice and cacik.
- Vegetable Stew (V) (VE)** 13.95
Mediterranean fresh vegetable stew, tomato based with a touch of herbs and bulgur rice.
- Slow Cooked Aubergine (V)** . 14.95
Slow cooked aubergine, stuffed with Mediterranean vegetables and homemade tomato sauce, touch of garlic and topped with mozzarella and bulgur rice.
- Vegetarian Fajita (V) (VE)** 13.95
Marinated Mediterranean vegetables, fresh garlic, served with salad, cacik dip, mozzarella cheese and tortillas for you to wrap your own.
- Halloumi Fajita (V)** 14.90
Marinated Mediterranean vegetables, halloumi, fresh garlic, served with salad, cacik, mozzarella cheese and tortillas for you to wrap your own.
- Falafel Salad (V) (VE)** 13.90
With red onion, vine tomato, cucumber and mixed leaves. Served with pomegranate & olive dressing
- Halloumi Salad (V)** 14.90
Mixed leaf, tomato, onions, olives served with pomegranate & olive dressing.
- Vegetarian Pide (V) (VE)** 12.99
Daily fresh Mediterranean vegetables.
- Margherita Pizza (V)** 9.99
Homemade tomato salsa with garlic and mixed cheese.
- Vegetarian Pizza (V)** 9.99
Roasted aubergine, courgette, carrot, red and green peppers, onions and celery.
- Mushroom and Garlic Pizza (V)** 9.99
Mushroom and garlic with olives, tomato and mozzarella cheese.

Our dish description doesn't always mention every single ingredient. Please note that allergens contained within our condiments or extra toppings are not included. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of any allergies, unfortunately it is not possible for us to guarantee our dishes will be 100% allergen free. Please speak to a member of staff if you have any allergies when placing your food order or if you need a Gluten free menu please ask.

WHITE WINE

Bottle 175ml 250ml

- 1. Pinot Grigio**18.95 4.95 6.45
Light in colour, refreshing, and crisp and with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink.
- 2. Sauvignon Blanc**19.95 5.25 6.45
Crisp and refreshing, this wine offers an abundance of passion fruit, grapefruit and lemon fruit flavours, delivered in a softer, more tropical fruit texture.
- 3. Big Bombora, Chardonnay**19.95
Pale straw yellow with youthful green hues. A nose of citrus fruits and ripe apples, with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel.
- 4. Bantry Bay, Chenin Blan**20.95
An off-dry and aromatic wine with hints of tropical and citrus fruit on the nose and palate, including peach, nectarines and lemon.
- 5. Camino Real Blanco Rioja**20.95
An interesting and complex wine. Ripe fruit flavours with notes of date and banana results in a mouth filling finish and pleasant aftertaste.
- 6. Villa Berta, Gavi**21.95
A pale golden colour, with characteristic aromas of lime zest and grapefruit, along with subtle hints of fresh fennel. Bone dry and with moderate acidity, it offers a clean and refreshing finish.
- 7. Kokako Sauvignon Blanc, Marlborough**25.95
Typical of Marlborough Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours.
- 8. Sansere Roger Neveu**32.50
Aromas of ripe rhubarb and gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk and flint. Mineral texture, high acidity, vibrant green fruits and a long, lingering finish.
- 9. Chablis 1er Cru fourchaume, Seguinot-Bordet**37.00
An intense and focused nose of stone and citrus fruits, with smoky, mineral notes and very subtle oak. Great purity on the palate, with the mineral streak adding texture and length.
- 10. Cloudy Bay, Sauvignon Blanc, Marlborough**49.95
A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit, Gooseberries and passionfruits on the medium-full body; the palate is succulent and crisp with a long flavoursome finish.

SPARKLING & CHAMPAGNE

- 11. La Marca Prosecco 20cl**7.70
Delicate and elegant with a distinctive aroma of apple and apricot. Medium bodied, soft, velvety and well- balanced.
- 12. Prosecco Corte Alta, DOC**25.95
Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish.
- 13. J de Telmont Grande Reserve NV - Champagne**37.00
One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non- vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.
- 14. Laurent-Perrier La Cuvee - Champagne**52.00
A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.
- 15. Laurent-Perrier Rose NV - Champagne**72.00
Unusually made by the saignÈe method, with plenty of stylish strawberry fruit, full of vivacity and easy- drinking charm. A wonderfully refreshing apÈritif, it also works well with a variety of dishes.
- 16. Dom Perignon - Champagne**177.00
Exceptional depth, rich texture and great ageing potential characterises this iconic Champagne from Molt et Chandon, named after the Benedictine monk who pioneered Champagne.

ROSÉ WINE

Bottle 175ml 250ml

- 17. Blushmore Zinfandel Rose**18.95 5.25 6.45
A medium-dry rose with ripe red fruits and a touch of sweetness to soften the palate.
- 18. Pinot Grigio Blush**19.95 5.75 6.95
Fresh fruit, such as apricot and peach on the nose; soft floral flavours on the palate and a refreshing, pleasantly smooth finish. Excellent with appetizers, fish dishes, soups and white meat.
- 19. Vallée Des pins**25.95
Pale and delicate in appearance, this rosé offers remarkable depth of flavour and aroma. Strawberry, raspberry and white peach fruit combine with more exotic guava-like characters.

RED WINE

- 20. Merlot**18.95 5.25 6.45
Ample red berry fruit combining fresh acidity with ripeness and warmth. Offers good concentration and depth, a soft and plummy texture, and hints of vanilla and spice.
- 21. Shiraz**18.95 5.25 6.45
A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.
- 22. Monte Lagares Rioja**19.95
This modern Rioja is made in the traditional style with carefully selected grapes and is a charming bouquet of black fruits just a hint of liquorice.
- 23. Torre Cerere Montepulciano diAbruzzo**21.95
This is a soft, fruity approachable red wine produced from Montepulciano grapes. With notes of warm plum and blackberry fruits, this easy drinking red is perfect served with hearty pasta dishes.
- 24. Beaute du Sud Malbec**21.95
This modern Malbec echoes both the Old World rusticity of Southern France, and the inky fruitiness found in the Malbecs of Argentina and the rest of the New World.
- 25. Oltre Passo Primitivo, IGT Salento**21.95
Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish.
- 26. Marques de Laia Crianza**22.95
A deep bright red cherry colour with persistent aromas of ripe fruit and berries. Long and lingering with great harmony and a wonderful aftertaste.
- 27. Esprit de Lussac, Lussac St-Emilion**24.95
This is a rich, full bodied wine showing great concentration of flavour. With juicy black fruit on the nose and palate backed up by a smoky sandalwood character.
- 28. Chateauf-neuf-du-Pape, Les Puits Neuf**34.00
With typical Chateauf-neuf power, the wine delivers a fresh and spicy nose of red cherry embellished with notes of sage and wild thyme. The palate is equally powerful, with sinuous tannins and huge length.
- 29. Amarone Classico Èvigneti di Roccoloi**46.00
Brooding, deep, intense aromas of Christmas cake, chocolate, cinnamon, sweet fruits and spice. The concentrated palate offers a thick texture and soft velvety tannins, very rich fruit characteristics.
- 30. Chateau Musar, Gaston Hochar**49.00
Concentrated plum and blackberry fruit, hints of fig, prune, distinct liquorice and spice. Firm but fine tannins, good acidity and body, vibrant and fresh with streaks of cedar and cinnamon. Long finish.

BOTTLED BEERS

- Efes - 330ml**3.95
- San Miguel - 330ml**3.95
- Peroni - 330ml**3.95
- Corona - 330ml**3.95
- Becks Blue (Alcohol free) 330ml**3.95
- Kopparberg (Strawberry & Lime) 500ml**5.75

The Olive Branch

1 Crescent Court, ILKLEY LS29 8DE

Tel: 01943 968140

