

## COLD APPETIZERS

<b>Cacik (Tzatziki) (V)</b> Yoghurt and cucumber dip with garlic, olive oil & Fresh mint.	<b>£4.25</b>
<b>Humus (V) (N)</b> Chickpeas & sesame seed dip with garlic and olive oil topped up with chick peas.	<b>£4.50</b>
<b>Tarama (Tarama salata) (G)</b> Homemade rich and creamy smoked roe dip.	<b>£4.50</b>
<b>Beetroot and Fresh Mint (V)</b> Beetroot and fresh mint salad topped up with feta cheese served on a bed	<b>£4.50</b>
<b>Dolma (V)</b> Stuffed vine leaves.	<b>£4.50</b>
<b>Bruschetta</b> (Grilled Ciabatta with Tomato, Red onion, Garlic, Basil)	<b>£4.50</b>
<b>Ephesus Aubergine (V)</b> Oven cooked diced aubergines, onion, peppers, olive oil, garlic and aged vinegar.	<b>£4.95</b>
<b>Imam Bayildi (V)</b> Stuffed aubergine with onions and peppers in a tomato and flat leaf parsley sauce. Served warm with salad garnish.	<b>£4.50</b>
<b>Homemade Chicken Liver Pate</b> Serverd with freshly baked bread.	<b>£4.95</b>
<b>Ephesus Prawn Cocktail</b> King Prawns in Marie Rose Sauce on a bed of Tri-Colour house salad & fresh lemon.	<b>£4.95</b>
<b>Ephesus Trio</b> Tarama, humus and cacik (Tzatziki).	<b>£7.50</b>
<b>Babaganus (V) (N)</b> Smoked aubergine with yoghurt, tahini and garlic.	<b>£4.90</b>
<b>Cold Meze Platter for two (V)</b> Humus, Cacik, Ephesus Aubergine, Stuffed Vine leaves, Beetroot Salad.	<b>£13.40</b>

# EPHESUS

*Mediterranean Grill & Bar*

## BRINGING THE WORLD OF MEZE TO YOUR TABLE

The word meze means taste. Meze is a selection of small dishes served to accompany alcoholic drinks as a course or as appetizers before the main dish in Greece, Turkey, Balkans and Middle East.

Meze was invented in the Sultan's palace in Istanbul in the mid-sixteenth century an it became fashion with the rich and famous to dine like the Sultan.

Meze concept spreaded to Greece, Balkans and Middle East. Spaniards response to meze is tapas

The purpose of the meze is two-fold; to compliment and enhance the taste of drink (wine, ouzo, beer etc) and provide the backdrop for a social gathering.

Unlike appetizers which are intended to whet the appetite for the meal to come. It is common for groups of family and friends to gather or go out for mezedhes, share several of these dishes, a drink, conversation and laughter.

The little plates are shared by everyone at the table which not only provides wonderful variety of flavor and texture sensations, but also creates the kind of happy, convivial atmosphere.

However, despite the origin of meze, our aim is to offer you a unique experience Our kitchen team takes great pride in their preparation and their most gratifying reward is seeing the dishes return empty.

The secret of eating a meze is patience, one must try all dishes as they arrive at the table, whilst always bearing in mind that the one to follow may be better than one before.

## HOT APPETIZERS

<b>Garlic Bread £3.25</b> Grilled slices of garlic ciabatta served with salad garnish.	<b>with Cheese £3.95</b>
<b>Soup of the Day</b> Homemade, fresh and daily prepared.	<b>£3.95</b>
<b>BBQ Chicken wings</b> 4 pieces of marinated chargrilled chicken wings Served with salad garnish.	<b>£4.50</b>
<b>Garlic Mushroom</b> Button mushrooms cooked with garlic, double cream and white wine sauce.	<b>£4.50</b>
<b>Feta and Spinach Borek</b> Tangy feta cheese, spinach & fresh dill pastry rolls golden fried and served with salad garnish.	<b>£4.75</b>
<b>Falafel (V) (G) (N)</b> Spiced chick peas and broad beans fritter served with tahini dip.	<b>£5.90</b>
<b>Grilled Sucuk (G)</b> Grilled sucuk served with salad garnish.	<b>£5.50</b>
<b>Grilled Hellim (Haloumi)</b> Grilled haloumi cheese served with fresh tomato and salad.	<b>£5.20</b>
<b>Calves Liver a la Turca</b> Sautéed diced milk fed calves' liver ottoman style.	<b>£6.20</b>
<b>Bianchetti Fritti (White bait)</b> Golden fried whitebait in breadcrumbs served with tartar sauce and lemon wedge.	<b>£4.95</b>
<b>Calamari</b> Golden fried squid served with a crispy mixed lettuce salad, tartar sauce and lemon wedge.	<b>£6.50</b>
<b>Grilled Sardines Crostini</b> 2 pieces of boneless grilled sardines served on toasted garlic ciabatta bread and salad garnish.	<b>£5.90</b>
<b>Spicy Tiger Prawns</b> Sautéed tiger prawns with tomato, chilli, garlic & fresh basil.	<b>£6.95</b>
<b>Hot Meze Platter for two</b> Grilled halloumi, falafel, calamari, feta borek, spicy sucuk, white bait.	<b>£14.90</b>

## MEZE & MIXED GRILL

**£20.95 per person (min 2 persons) • 6 Cold mezedhes & mixed grill**

Humus, Ephesus aubergine, beetroot salad, cacik, babaganus, stuffed vine leaves followed by chicken and lamb shish, adana, lamb cutlet and chicken kofte, rice and salad to share.

### VEGETARIAN MEZE

**£22.95 per person (min 2 persons)  
9 Cold and 4 Hot Mezedhes & vegetarian main**

Olives, humus, beetroot salad, cacik, Ephesus aubergine, babaganus, Dolma, grilled hellim, feta borek, falafel and garlic mushroom, followed by vegetarian moussaka, Iman bayildi, rice and salad to share.

### MEAT MEZE

**£25.95 per person (min 2 persons)  
9 Cold and 4 Hot Mezedhes & Mixed Grill**

Olives, humus, tarama, beetroot salad, cacik, Ephesus aubergine, babaganus, dolma, grilled hellim, feta borek, falafel and sucuk, followed by a mixed grill (tender chicken, lamb, kofte and lamb cutlet) rice and salad to share.

### FISH MEZE

**£27.95 per person (min 2 persons)  
9 Cold and 4 Hot Mezedhes & fish platter**

Olives, humus, tarama, beetroot salad, cacik, Ephesus aubergine, babaganus, dolma, white bait, feta borek, prawns and calamari, followed by mixed fish platter (whole sea bass, salmon) chips and salad to share.

## Authentic Charcoal Grills

<b>Spicy Chicken Wings</b> 10 Marinated chargrilled chicken wings.	<b>£9.95</b>
<b>Chicken Shish</b> Marinated diced chicken breast.	<b>£12.95</b>
<b>Lamb Kofte or Chicken Kofte</b> Spicy minced lamb or chicken skewered and grilled cubes.	<b>£12.95</b>
<b>Lamb Shish</b> Marinated cubes of lamb fillets skewered and grilled.	<b>£15.95</b>
<b>Combo Grill</b> Marinated 2cubes of lamb, 3 chicken cubes, and lamb kofte.	<b>£14.95</b>
<b>Lamb Cutlets</b> Marinated and grilled lamb cutlets.	<b>£15.95</b>
<b>Mixed Grill</b> Selection of grills including lamb, chicken, kofte, chicken wings and lamb cutlet.	<b>£16.95</b>
<b>Scotch Sirloin or Rib Eye Steak</b> Pan fried aged scotish sirloin or rib eye steak (10oz) served with grilled tomato, mushroom, chunky potatoes and salad. Peppercorn sauce	<b>£22.95</b>  <b>£2.20</b>

All grills served with rice, homemade chilli salsa and salad.

## SEAFOOD SPECIALS

<b>Grilled Salmon</b> Fillet of salmon served with salad garnish and sautéed new potatoes. Suppliment - Spicy tomato sauce.	<b>£13.95</b>  <b>£1.50</b>
<b>Grilled Sea Bass</b> Whole sea bass on the bone served with salad garnish, sautéed potatoes and homemade tartar sauce filleted on request.	<b>£15.50</b>
<b>Mediterranean King Prawns</b> Mediterranean king prawns with garlic butter in a fresh herbs and white wine sauce served with sauteed potatoes and seasonal vegetables.	<b>£16.95</b>
<b>Sea Bass Dream</b> Fillets of sea bass with mushroom, cream sauce served with sautéed potatoes and seasonal vegetables.	<b>£15.95</b>
<b>Ephesus Seafood platter</b> Marinated fillet of seabass, king prawns, salmon and calamari grilled, served with sautéed potatoes and salad garnish.	<b>£16.95</b>

## Kids Meals

<b>Chicken wings</b> <b>Chicken shish</b> <b>Kids beef burger</b> <b>Izgara kofte</b> <b>Carrot &amp; celery sticks with hummus &amp; cacik</b>  <b>All kids meals include rice or chips, one scoop of ice cream and a soft drink.</b>	<b>£7.50</b>
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### Food Allergies & Restrictions.

Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.  
(V) - Vegetarian  
(N) - Contains nuts  
(G) - Contains gluten

## House Specialities

<b>Meat Moussaka (Traditional)</b> Layered vegetables and minced meat topped with béchamel sauce and cheese served with feta salad.	<b>£14.25</b>
<b>Lamb or Chicken Casserole</b> A traditional Turkish dish with potato, carrots, peppers, onion, aubergine, tomato and secret blend of spices. Cooked together in a clay pot served with rice.	<b>£12.25</b>
<b>Lamb beyti (Traditional)</b> Grilled lamb kofte wrapped with tortilla bread served with tomato sauce, yoghurt, garlic and oregano butter.	<b>£13.50</b>
<b>Chicken beyti (with hellim &amp; pistachio)</b> Grilled chicken kofte wrapped with tortilla bread served with tomato sauce, yoghurt, garlic and oregano butter.	<b>£13.50</b>
<b>Aubergine Dome (Islim)</b> Oven-baked boneless lamb cooked with mushrooms and peppers wrapped in slices of aubergine, cooked in tomato sauce and served with rice.	<b>£14.20</b>
<b>Lamb or Chicken Iskender</b> Grilled lamb or chicken served on croutons with tomato sauce, yoghurt, flaked chilli peppers and oregano.	<b>£13.95/£12.95</b>
<b>Kleftiko (lamb shank)</b> A large succulent piece of lamb on the bone slowly cooked in the oven with fresh vegetables and baby potatoes served with rice.	<b>£15.95</b>
<b>Mediterranean Chicken</b> Chicken breast flamed with brandy in cream sauce with prawns, red peppers and mushroom served with sautéed potatoes.	<b>£14.95</b>

## Vegetarian Dishes

<b>Imam Bayildi with Feta Cheese (V)</b> Baked aubergine stuffed with onions and peppers in a rich tomato and parsley sauce topped with feta.	<b>£12.95</b>
<b>Vegetarian Moussaka (G) (V)</b> Layer of aubergine, green peppers, potatoes, courgette, tomatoes, onions cooked in the oven with bechamel sauce served with feta salad.	<b>£13.95</b>
<b>Falafel (N)</b> Fried chickpeas fritter served with humus, sasuka, rice and salad.	<b>£12.90</b>
<b>Vegetarian Islim Kebab (V)</b> Onions, mushroom, peppers, parmesan cheese, chopped hallumi and feta cheese wrapped with slices of aubergine cooked in tomato sauce served with rice.	<b>£13.20</b>

## SIDES

<b>Chips</b>	<b>£3.00</b>
<b>Chunky potatoes</b>	<b>£3.00</b>
<b>Rice or bulgur</b>	<b>£3.50</b>
<b>Yoghurt</b>	<b>£3.50</b>
<b>Boiled baby potatoes</b>	<b>£3.30</b>
<b>Sautéed baby potatoes</b>	<b>£3.30</b>
<b>Green beans</b>	<b>£3.50</b>
<b>Spinach</b>	<b>£3.50</b>
<b>Carrots</b>	<b>£2.90</b>

## Salads

<b>Shepherds Salad</b> Diced tomatoes, cucumber, onion, peppers, parsley with pomegranate sauce, lemon and olive oil.	<b>£4.10</b>
<b>Mixed or Green Salad</b> Mixed leaves, cucumber, red onion, tomato and dressing.	<b>£3.80</b>
<b>Greek Salad</b> Chopped cucumber, cos lettuce, tomato, peppers, red onion, fresh parsley, mint with feta cheese, olives, olive oil and lemon.	<b>£4.95/£10.95</b>
<b>Avocado and Feta Salad</b> Avocado and feta cheese with mixed lettuce, tomato, red onion and dressing.	<b>£4.45/£9.45</b>
<b>Salmon Salad</b> Grilled salmon on bed of cos lettuce, cucumber, red onion, tomato and dressing.	<b>£13.90</b>

## Lunch Menu

### 2 course Meal for £9.50

Monday to Sunday 12:00 - 3:30pm  
All cocktails 2 for 1 5:00 - 7:00pm

### Starters

All starters are served with Homemade Bread & Marinated Olives

#### Soup of the Day

Calamari Rings

Humus

Garlic Mushrooms

Beetroot & Feta Chesse

White Bait

Bruschetta

(Grilled Ciabatta with Tomato, Red onion, Garlic, Basil)

Borek

(Spinach & Feta Cheese Pastry Rolls)

## Main Courses

### Rib Eye Steak Ciabatta

(Grilled steak, fried red onions, and ciabatta, Served with salad and chips)

### Chicken Shish

(Grilled Marinated Chicken 5 pieces served with Chilli Salsa, Rice and Mixed Salad)

### Chicken or Lamb Kofte

(Grilled Minced Lamb or Chicken treated onto skewers served with Chilli Salsa, Rice and Mixed Salad)

### Chicken or Lamb Casserole

(Traditional Turkish Casserole cooked in a Clay Pot served with Rice)

### Meat or Vegetable Moussaka

(Minced Meat, Grilled Vegetables and Béchamel Sauce served with Mixed Salad)

### Grilled Salmon

(Served with Mixed Salad, Sautéed Potato and a Lemon Wedge)

### Grilled Chicken or Haloumi Salad

(Hearty Salad with Mixed Leaves, Baby Potatoes, Tomato and Peppers)

### Ephesus Izmir Kofte

(Tagine Style Parsley and Lamb Kofte with Tomato, Potato, Herbs and Spices. Served with rice)

Freshly squeezed orange or apple for an extra £3.85.