

COLD STARTERS

**Zeytin 3.9 v**  
Marinated Olives

**Cacik 4.9 v**  
Diced cucumber with creamy  
yoghurt, mint and a hint of garlic

**Hummus 4.9 v**  
Crushed chickpeas with tahini,  
garlic, lemon juice and olive oil

**Pilaki 4.9 v**  
Bombay red bean steaming with  
caramelized onion, carrot and  
tomato paste

**Babaganus 4.9 v**  
Smoked aubergine peppers  
with garlic parsley & olive oil

**Beetroot Tarator 4.9 v**  
Fresh beetroot, garlic, yogurt  
served with crushed walnuts

**Tarama 4.9 v**  
Smoked cod roe, lemon  
juice, garlic and onion

**Saksuka 4.9 v**  
Sauteed aubergine, peppers, tossed  
in fresh tomato and garlic sauce

**Tabbouleh 4.9**  
Kisir, Parsley, onion, fresh tomato,  
lemon juice, olive oil and  
pomegranate sauce

**Cold Meze Platter 13.5**  
Hummus, cacik, tarama, beetroot  
taratar and saksuka

À LA CARTE

FROM THE CHARCOAL

**Adana Kebab 14.9**  
Char-grilled minced lamb

**Chicken Shish 15.5**  
Char-grilled marinated chicken  
cubes on skewer

**Lamb Shish 18.9**  
Char-grilled marinated lamb  
cubes on skewer

**Chicken Wings 14.9**  
Char-grilled chicken wings on skewer

**Lamb Ribs 15.9**  
Char-grilled lamb  
spare ribs skewer

**Cyprus Style Kebab 18.9**  
Cop Shish Char-grilled  
marinated diced lamb cubes

**Lamb Chops 19.9**  
Char-grilled seasoned  
tender lamb chops

All our charcoal dished are served with  
salad and either a choice of bulgur or rice

**Mixed Shish 18.9**  
Lamb Shish and Chicken Shish

**Mix Grill 24.9**  
Lamb, chicken, adana shish, lamb  
chop, lamb ribs.

**Mix Grill Plater 74.9** *(4 people)*  
Adana.lamb shish chicken  
shish lamb ribs.lamb chops.  
Chicken wings

CHEF'S SPECIALS

**Alinazik 19.9**  
Chargrilled aubergines with garlic and yoghurt,  
topped with lamb cubes

**Halep Kebab 16.9**  
Lean tender minced lamb skewered and grilled  
over charcoal, chopped on a bed of bread, topped  
with tomato sauce then drizzled with butter

**Sarma Lamb Beyti 17.9**  
Specially prepared minced lamb and herbs on skewers  
char-grilled wrapped in lavas bread served with butter,  
tomato sauce & yoghurt

**Yogurtlu Adana 17.9**  
Lean tender minced lamb and herbs on skewered  
and grilled over charcoal, chopped on a bed of bread,  
topped with tomato sauce & yoghurt then drizzled  
with butter

**Yogurtlu Tavuk Shish 17.9**  
Lean chunks of chicken breast skewered and grilled over  
charcoal, chopped on a bed of bread, topped with tomato  
sauce & yoghurt then drizzled with butter

**Lamb or Chicken Casserole 13.9**  
Served with rice

STEAKS

**Sirloin Steak 25 (300gr)**   **Rib Eye Steak 28 (400gr)**   **Beef Fillet 25 (250gr)**   **Lokkum Beef 25 (250gr)**  
All our steaks are served with chips, grilled seasonal vegetables & peppercorn sauce  
Sliced fillet with special  
butter and rosemary  
garlic sauce

VEGETARIAN

**Vegetarian Moussaka 12.9 v**  
Aubergine, potatoes, green peppers, courgettes,  
tomatoes & onions cooked in oven with bñchamel  
sauce, served with rice & salad

**Falafel 12.9 v**  
Fried ball made from spiced chickpeas  
cheese, parsley leaf served with rice & salad

**Imam Bayildi 12.9 v**  
Delicately fried aubergine stuffed with mixed peppers,  
onions, garlic, green lentils, tomatoes cooked in olive  
oil served with yoghurt, rice & salad

**Vegetarian Kebab 12.9 v**  
Charcoal grilled aubergine, mushrooms, red & green  
peppers, onions topped served with rice & salad

HOT STARTERS

**King Prawns 8.9**  
Pan fried prawns with peppers and  
fresh tomato butter and garlic sauce

**Hummus Kavurma 7.9**  
Hummus with sauteed lamb and  
topped up with pine nuts, chili,  
olive oil and butter

**Halloumi 5.9 v**  
Cyprus cheese

**Falafel 5.9 v**  
Fried ball made from  
spiced chickpeas

**Octopus 9.9**  
Chargrilled octopus with a  
warm Aegean salad

**Calamari 6.5**  
Fresh fried calamari served  
with homemade tartar sauce

**Sucuk 5.9**  
Grilled Turkish sausage

**Sigara Boregi 6.5**  
Deep fried filo pastry stuffed with  
spinach, cheese & parsley

**Goat's Cheese Salad 5.9**  
Caramelised goat's cheese  
cherry tomato, baby leaf,  
balsamicl crushed pine nuts  
and lemon dressing

**Arnavut Cigeri 6.9**  
Fried seasoned lamb liver served  
with onion and parsley

**Char-Grilled Chicken Wings 5.9**  
Chicken wings on skewers

**Tiger Prawn 21.9**  
Grilled 2 piece tiger prawns served  
with salad & hand cut-chips

**Monkfish 21.9**  
Char-grilled monkfish served  
with salad & hand cut-chips

FROM THE SEA

**Salmon Filet 17.9**  
Grilled salmon fillet served with  
Mash potato seasonal vegetables

**Seabass 18.9**  
Grilled sea bass fillet served with  
mash potato & seasonal vegetables

**Ocean Skewer 19.9**  
Salmon, monkfish, king prawns,  
served with salad & hand cut-chips

**Octopus 19.9**  
Char-grilled octopus citrus flowering,  
served with salad & hand cut-chips

PASTA

**Penne Arabiata 11.9**  
Rich tomato sauce, red hot  
papper, garlic & coriander

**Bolognese 12.9**  
Aged minced beef in  
rich tomato sauce

**Chicken Burger 11.9**  
Chicken patty, brioche  
bun, lettuce, caramelized  
onion served with chips

BURGERS

**Mayhill's Burger 12.9**  
Beef patty, brioche bun,  
caramelized onion,  
pickle, lettuce, tomato  
served with chips

Please note that, all dishes and ingredients are subject to change, since our kitchen is based on fresh and seasonal ingredients. The foods described within this menu  
may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance, please advise a member of staff who will be pleased to assist you.

A discretionary 12.5% service charge will be added to the final bill

À LA CARTE

SIDES

<b>Rice Or Bulgur Rice 3.5 v</b>	<b>Mayhills Salad 5.9 v</b>	<b>Seasonal Greens 5.5 v</b>
	Seasonal greens, tulum cheese,	
<b>Hand-Cut Chips 4.9 v</b>	golden raisin, fresh fig, lemon	<b>Mushrooms 4.9 v</b>
Salt & thyme	dressing, walnut and pomegranates	Coal fired wild mushroom
<b>French Fries 3.5 v</b>	<b>Greek Salad 5.5 v</b>	<b>Avocado Salad 5.9 v</b>
Peri peri salt	Gem lettuce, rocket leaves,	Avocado, seasonal green
<b>Mash Potato 4.9 v</b>	cherry tomato, red onion, peppers,	with pomegranate
Creamy mash prepared with	Feta cheese, olives, parsley leaves	
fresh cream and butter	<b>Ezme Salata 4.9 v</b>	
<b>Shepherd's Salad 5.5 v</b>	Tomato, green pepper, spicy	
Tomato, cumumber, onion, parsly,	red pepper flakes, parsley, onion	
sumak & olive oil dressed with	& olive oil dressed with	
pomegranate sauce	pomegranate sauce	

SPARKLING

	125ml	BTL
Casa Canevel Prosecco Extra Dry	Italy	7.0 32
Marchese Antinori Franciacorta Cuvee Royale	Italy	51
Moet	France	90
Bollinger Special Cuvee	France	90
Dom Perignon	France	210
Krug Grande Cuvee	France	240
Louis Roederer Cristal	France	290

SPARKLING ROSE

		BTL
Marchese Antinori Rose Franciacorta	Italy	65
Laurent-Perrier Rose	France	90
Moet Rose	France	90
Dom Perignon Rose	France	350

Facebook: MayhillsKitchen      WiFi: Mayhills\_up    WiFi: Mayhills\_down    Password: mayhillswifi

Instagram: mayhillcockfosters      Website: www.mayhillkitchen.com      Email Address: mayhills.10@gmail.com

WINE

RED WINE

	175ml	BTL
Lapostolle Grand Selection Merlot	Chile	7.5 29
Prunus Dro Tinto	Portugal	8.0 31
Promesa Rioja Crianza	Spain	8.5 33
Nativus Kalecik Karasi	Turkey	9.0 35
Xinomavro, Thymiopoulos	Greece	39
Altura Malbec, Norton	Argentina	46
Pinot Noir, Sauska	Hungary	54
Chbteau Cissac, Haut-Medoc	France	59
Marchese Antinori Chianti Classico Riserva, TT	Italy	75
Barolo Bussia, Prunotto	Italy	115

WHITE WINE

	175ml	BTL
Lapostolle Grand Selection Sauvignon Blanc	Chile	7.5 29
Prunus Dao Branco	Portugal	8.0 31
Pinot Grigio Riserva, Mezzacorona	Italy	8.5 33
Nativus Narince	Turkey	9.0 35
Casal Caeiro Albarino Sobre Lias	Spain	37
High Road Eden Valley Chardonnay, Langmeil	Australia	39
Gavi di Gavi La Meirana, Broglia	Italy	42
Chablis, Domaine Jean-Marc Brocard	France	54
Sancerre, Domaine Cherrier	France	59
Chassagne-Montrachet blanc, Thomas Morey	France	90

ROSE WINE

	175ml	BTL
Poggio Alto Pinot Grigio Rose	Italy	6.5 25
Regaleali Le Rose, Tasca	Italy	7.5 29
M de Minuty Cotes de Provence Rose	France	9.5 37
Rock Angel, Cotes de Provence Rose	France	65