

*We have a special set meal for you that upholds the feasting tradition of the Sultans and reflects a long running Turkish tradition*

**ZIYAFET SOFRASI  
(OTTOMAN FEAST MENU)**

**25.95**

**MIXED MEZES**

**Cold Mezes**

Humus • Cacik • Kisir • Tabbouleh • Patlican soslu

**Hot Mezes**

Falafel • Feta borek

**Main Course**

**Choose Any Main Course**

Steaks and Fish Dishes are an extra **£4**

**Dessert**

Any Dessert  
and

**Tea or Coffee**

**Antalya  
Restaurant**

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**Zeugma Kitchen Ltd.**



**Antalya  
Restaurant**

**À LA CARTE  
MENU**

[www.antalyarestaurant.co.uk](http://www.antalyarestaurant.co.uk)





Soups of the Day

- Soup of the Day 5.50
- Lentil Soup 5.50

Mezes (Cold Starters)

- Prawn Cocktail 5.95
  - Classic-prawns with marie rose sauce and lettuce
- Hummus V 5.95
  - A puree of chickpeas, tahini, lemon and garlic with an olive oil dressing
- Imam Bayildi (Stuffed Aubergine) V 5.95
  - Aubergine stuffed with onions, tomatoes, green peppers, parsley and a hint of garlic
- Patlican Soslu (Fried Aubergine & Peppers) V 5.95
  - Aubergines, mixed sweet peppers, tomatoes, and onions in a fresh tomato and garlic sauce served with yoghurt
- Tabbouleh (Parsley Salad) V 5.95
  - Finely chopped parsley, tomatoes, onions and cracked wheat served with olive oil dressing
- Yaprak Sarma (Stuffed Vine Leaves) N , V 5.95
  - Vine leaf parcels filled with rice, onions, pine kernels and dill
- Cacik (Classic Tzatziki) V 5.95
  - Yoghurt with finely chopped cucumber, mint and garlic
- Tarama Salad 5.95
  - Home-made fish roe pate, mixed with potatoes, olive oil and lemon juice
- Kisir (Cracked Wheat Salad) V 5.95
  - A cracked wheat and vegetable salad served with a pomegranate and lemon juice dressing
- Yesil Fasulye (Green Beans) V 5.95
  - Freshly prepared runner beans, dressed with olive oil and lemon

**Karisik Sicak Meze (Hot Meze Platter) 10.95**  
Falafel, Filo pastry with Feta, Calamari, Mitite kofte, Grilled halloumi

**Karisik Meze (Cold Meze Platter) 8.95**  
Hummus, Kisir, Cacik, Patlican soslu, Tabbouleh

Hot Starters

- Karides Sote (Sautéed Garlic Prawns) 7.50
  - Sautéed king prawns with garlic comfit and fresh tomato sauce
- Hummus Kavurma (Hummus with Lamb) 7.50
  - Hummus with a diced lamb and pine kernel topping
- Sautéed Lamb Liver 7.50
  - Sautéed lamb liver served with red onions, parsley and sumac
- Mitite Kofte (Small Cocktail Meatballs) 6.50
  - Grilled mini lamb patties
- Garlic Mushrooms V 6.50
  - Sautéed mushrooms with tomatoes, mixed peppers, cream and garlic
- Filo Pastry Rolls with Feta V 6.50
  - Freshly fried filo pastry rolls filled with feta cheese, parsley and herbs
- Calamari 6.50
  - Deep fried calamari served with tartare sauce
- Falafel N , V 6.50
  - Broad beans, chickpeas and vegetable fritters topped with sesame seeds and served with tahini
- Grilled Halloumi V 6.50
  - Lightly battered and fried halloumi cheese

House Specials

- Antalya Ozel Incik (Lamb Shank - Antalya Special) 17.50
  - Slow cooked knuckle of lamb baked in the oven with potatoes, carrots, celeriac and shallots, served with mashed potato
- Iskender (Lamb or Chicken) 16.50
  - Sliced lamb or chicken on a bed of crispy cubes of bread, topped with butter, tomato and garlic sauce and served with a yoghurt
- Hunkar Begendi 16.50
  - A mixture of lamb, aubergine puree, cream and cheddar cheese, topped with lamb cubes tomatoes and herbs
- Islim Kebab (Aubergine Parcels) 16.50
  - Diced lamb wrapped in sliced aubergine cooked with tomatoes, onion and garlic and served with rice
- Et Sote (Sautéed Lamb) 16.50
  - Diced lamb cooked with tomatoes, peppers, onions and garlic and served with rice
- Tavuk Prenses 16.00
  - Mini chicken fillets sautéed with mushrooms, garlic, cream and parmesan cheese and served with rice
- Lamb Musakka 15.50
  - Layers of minced lamb, aubergine, potatoes and tomatoes topped with a cheese sauce and served with rice and salad
- Izmir Kofte 15.00
  - Lamb patties, tomatoes, peppers, potatoes and garlic served with rice
- Tavuk Sote (Sautéed Chicken) 15.00
  - Diced chicken cooked with tomatoes, peppers, onions and garlic and served with rice

Kebabs (From the Grill)

- Pirzola (Lamb Cutlets) 17.50
  - Lamb cutlets served with rice and salad
- Yaprak Kebab 17.50
  - Thin slices of marinated lamb grilled on a skewer and served with rice and salad
- Mixed Kebab 17.50
  - Marinated cubes of chicken and lamb, lamb kofte and lamb cutlet served with rice and salad
- Kuzu Shish (Lamb on Skewer) 16.50
  - Marinated fillets of chunky lamb cubes grilled on a skewer and served with rice and salad
- Adana Kebab 15.50
  - Minced lamb kebab, served with rice and salad
- Chef’s Special Chicken 15.50
  - Served with rice and salad
- Tavuk Shish (Chicken on Skewer) 15.50
  - Diced marinated chunky cubes of chicken grilled on skewers, served with rice and salad
- Izgara Kofte 15.00
  - Lamb patties kneaded with herbs, served with rice and salad

Steaks

- Ribeye Steak 23.50
  - Grilled ribeye steak served with french fries and salad
- Sirloin Steak 22.00
  - Grilled sirloin steak served with french fries and mushrooms
- Chef’s Special Lamb Steak 19.00
  - Grilled lamb fillet steak served with mushrooms, french fries and salad
- Lamb Steak Beyti 19.00
  - Three grilled lamb fillet steak served with mushrooms, french fries and salad
- Lamb Steak 18.00
  - Grilled lamb served with mushrooms, french fries and salad

Fish

- Sword Fish 19.50
  - Chargrilled sword fish fillet served with new potatoes and salad
- Karides Sote (Sautéed Prawns) 17.50
  - Sautéed king prawns with garlic comfit, onions, tomatoes and mixed peppers served with rice
- Seabass 17.50
  - Chargrilled seabass served with new potatoes and salad
- Salmon 16.95
  - Chargrilled salmon fillet served with new potatoes and salad

Vegetarian

- Vegetarian Moussakka V 12.95
  - Layers of grilled aubergine, courgette, potato, bell peppers and onions, topped with bechamel sauce and served with rice and salad
- Hellimli Ispanak (Spinach with Halloumi) V 12.95
  - Spinach sautéed with mixed peppers, halloumi cheese and served with rice
- Vegetarian Guvec V 12.95
  - Vegetable stew cooked in a special earthenware pot and served with rice
- Imam Bayildi (Stuffed Aubergine) V 12.95
  - Aubergine stuffed with onions, tomatoes, green peppers, parsley and a hint of garlic and served with rice and salad

Pasta Dishes

- Salmon Penne 12.95
  - Penne with Salmon in a creamy basil sauce
- Sea Food Pasta 12.95
  - Penne with prawns, squid, salmon and mixed vegetables in a creamy basil sauce
- Chicken Penne 11.95
  - Penne with diced chicken, cooked in a creamy sauce with peppers
- Penne With Meaty Tomato Sauce 12.95
  - Penne with lamb cooked with onions, tomato, parsley and garlic
- Penne in Tomato Sauce V 11.95
  - Penne with fresh tomato sauce and herbs

Kids Menu

- Fish Fingers & Chips 7.50
- Chicken Nuggets & Chips 7.50
- Pasta 7.50
- Chicken Shish 8.50

Salads

- Feta Salad V 5.95
- Avocado Salad V 5.95
- Mixed Seasonal Salad V 4.95

Side Dishes

- Mashed Potato V 3.95
- Steamed Vegetables V 3.95
- French Fries V 3.95
- Rice 3.95



If you have any allergies, you must inform the manager.  
Thank you for your co-operation.

V Vegetarian N Contains Nuts  
Plus Service Charge / VAT Included

