

## PASTAS

All our pastas have a gluten-free option

<b>ARRABIATA (V)</b> Pasta in a rich spicy tomato, red peppers and parmesan shavings	16.00
<b>LINGUINE BOLOGNESE (GF)</b> Linguine in a rich bolognese sauce with beef mince parmesan shavings	19.50
<b>CHICKEN TAGLIATELLE</b> Fresh tagliatelle cooked with chicken, mushroom and cream sauce	19.50
<b>PENNE PESTO</b> Penne with chicken, mushrooms, creamy sauce and pesto sauce	18.00
<b>SEA FOOD LINGUINE</b> Mixed seafood with linguine and creamy tomatoes sauce, parmesan shavings	19.50
<b>RAVIOLI VERDI</b> Spinach cheese ravioli, feta cheese, parmesan cheese, double cream and tomato sauce	19.50

## HOMEMADE BURGERS

<b>HOUSE BURGER</b> Cheddar cheese, lettuce, tomato, red onion, burger sauce. Served with chips	14.00
<b>PERI PERI CHICKEN BURGER</b> Chicken breast, lettuce, tomato, red onions, mayonnaise. Served with chips	14.00
<b>FALAFEL HALLOUMI BURGER (V)</b> Falafel, halloumi Cheese, lettuce, tomato, cucumber, mayonnaise. Served with chips	14.00

## SALADS

<b>CAESAR SALAD</b> Cos lettuce and croutons, home made Caesar dressing, parmesan shavings and grilled chicken pieces	12.00
<b>SEASON SALAD (V) (GF)</b> Feta cheese, cherry tomato, green peppers, red onions, parsley, cucumber, lettuce, olive oil, lemon juice	10.00
<b>SALMON &amp; AVOCADO (GF)</b> Mixed leaf salad with green olives, avocado, sun-dried, tomatoes, smoked salmon and mustard dressing	12.00
<b>OCTOPUS SALAD (GF)</b> Mixed leaf salad with green olives, avocado, sun-dried tomatoes, red onion, marinated octopus and mustard dressing	12.00

## KIDS

<b>BURGER For Kids</b> Burger topped with lettuce, cheese and a tomato slice. Served with chips and drink	7.50
<b>CHICKEN NUGGETS</b> Served with chips and drink	7.50
<b>CHICKEN SHISH For Kids (GF)</b> Cubes of chicken shish. Served with chips and drink	7.50
<b>LAMB KOFTE For Kids</b> Lamb cubes marinated in pepper paste, garlic, oil and spices. Served with chips and drink	7.50
<b>LINGUINE BOLOGNESE For Kids (GF)</b> Linguine in a rich bolognese sauce with beef mince, on top parmesan shavings	7.50
<b>MACARONI CHEESE</b> xxxxx	xxxxxx



**ADA BRASSERIE**  
PREMIUM TASTE

GRILL & COCKTAIL BAR

(V) Vegetarian. (GF) Gluten Free.

Traces of nuts may be found in all of our dishes. Should you have any special dietary requirements, please inform our staff.

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## COLD STARTERS

<b>MIX OLIVES (V) (GF)</b> Marinated mix olives with herb and spices	<b>4.50</b>
<b>CACIK (TZATZIKI) (V) (GF)</b> Strained yoghurt mixed with diced cucumber, garlic and herbs. Served with pita bread	<b>6.00</b>
<b>HUMMUS (V) (GF)</b> Puree of chickpeas, tahini, lemon juice and a hint of garlic	<b>6.00</b>
<b>TARAMA SALAD</b> Smoked cod roe pate, onion, fresh garlic and olive oil	<b>0.00</b>
<b>SAKSUKA</b> Aubergines, peppers, potatoes cooked in a special tomato sauce with fresh herbs, garlic and olive oil	<b>0.00</b>
<b>KISIR (V)</b> Bulgur wheat, spring onions, tomato puree, pickled cucumber, fresh onion, mixed herbs, walnut and pomegranate molasses	<b>6.00</b>
<b>BABA GANOUSH (V) (GF)</b> A puree of charcoal grilled aubergine, a hint of garlic, red pepper, tahini, lemon juice, olive oil and yoghurt	<b>6.00</b>
<b>AVOCADO PRAWNS COCKTAIL (GF)</b> Marinated prawns and avocado, cocktail sauce. Served with salad	<b>7.50</b>

### COLD MEZE PLATTER

Humus, Cacik, Tarama Salad, Kisir, Saksuka, Babagannus  
For 2 0.00 | For 4 0.00

## HOT STARTERS

<b>SAINT-JACQUES SCALLOPS (GF)</b> Pan seared scallops served with peas paste and lemon glazed sauce	<b>9.00</b>
<b>HUMMUS KAVURMA (GF)</b> Hummus sprinkled with crispy lamb and pine nuts	<b>8.50</b>
<b>KING PRAWNS (GF)</b> Marinated prawns and mix pepper, garlic butter sauce served with lemon	<b>9.00</b>
<b>FRIED SQUID</b> Coated and deep fried fresh squid served with tartar sauce	<b>8.00</b>
<b>PAN FRIED GOAT CHEESE</b> ?????????	<b>0.00</b>
<b>BONELESS CHICKEN WINGS</b> Tempura coated deep fried chicken wings served with garnish and chilli sauce	<b>0.00</b>
<b>LAMB LIVER</b> Pan fried lambs liver served with red onion salad	<b>0.00</b>
<b>SUCUK &amp; HALLOUMI FRIES</b> Pan fried halloumi cheese and spicy beef sausage	<b>0.00</b>
<b>SPINACH &amp; CHEESE PASTRY BOREK (V)</b> Filo pastry parcels with spinach and feta cheese. Served salad leaves and sweet chilli sauce	<b>7.50</b>
<b>GRILLED OCTOPUS (GF)</b> Marinated cooked with olive oil with oregano, garlic and soya sauce. Served with roasted pepper sauce	<b>9.00</b>
<b>CREAMY GARLIC MUSHROOMS (V) (GF)</b> Wild mushrooms with mustard garlic and cheese cream sauce	<b>7.50</b>
<b>BBQ CHICKEN WINGS</b> Chicken wings marinated with bbq sauce	<b>7.50</b>
<b>TURKISH SUCUK (GF)</b> Grilled spicy garlic turkish beef sausages served with sauce	<b>6.50</b>
<b>FALAFEL (V) (GF)</b> Deep fried Mediterranean style chickpea and brad bean patties	<b>7.50</b>
<b>MUSSEL (GF)</b> Steamed and cooked with white wine, mix peppers, onions, garlic. Served with tomato or cream sauce	<b>7.50</b>

## FROM THE CHARCOAL GRILL

All served with salad

<b>LAMB SHISH</b> Lamb cubes marinated in pepper paste, garlic, oil and spices	<b>26.00</b>
<b>CHICKEN SHISH</b> Cubes of chicken breast marinated in pepper paste, garlic, oil and spices	<b>20.00</b>
<b>LAMB RIBS</b> Lamb spare ribs seasoned with oregano	<b>22.00</b>
<b>LAMB CHOPS</b> Tender lamb chops, seasoned with oregano and olive oil	<b>26.00</b>
<b>CHOPS &amp; RIBS</b> Grilled lamb chops (2pcs), grilled lamb ribs (3pcs). Served with rice and salad	<b>00.00</b>
<b>CHICKEN &amp; VEG SHISH</b> Marinated breast of chicken cubes with mushrooms, peppers and onion. Served with rice and salad	<b>00.00</b>
<b>CHICKEN WINGS</b> Chicken wings marinated in pepper paste, garlic, oil, spices	<b>20.00</b>
<b>ADANA KEBAB</b> Minced lamb mixed with hand pick herbs and grilled on skewers.	<b>00.00</b>
<b>MIX SHISH</b> Chicken shish and lamb shish	<b>24.00</b>
<b>MIX GRILL</b> Izgara kofte, chicken shish, lamb shish	<b>25.00</b>

### ADA GRILL PLATTER (MINIMUM FOR 4)

Lamb Shish, Chicken Shish, Adana Kebab,  
Chicken Wings and Lamb Ribs  
**00.00**

## HOUSE SPECIALS

<b>LAMB SHANK (GF)</b> Lamb shank a house speciality, on the bone lamb is slow cooked in the oven with mix vegetables and herb. Served with mash potato	<b>22.00</b>
<b>LAMB SARMA BEYTI</b> Charcoal grilled minced lamb kebab, wrapped in a tortilla bread. Served with bed of yoghurt, homemade special sauce, melted butter, salad and rice	<b>00.00</b>
<b>CHICKEN SARMA BEYTI</b> Charcoal grilled minced chicken kebab, wrapped in a tortilla bread. Served with bed of yoghurt, homemade special sauce, melted butter, salad and rice	<b>00.00</b>
<b>CHICKEN SUPREME</b> Diced chicken breast cooked with mushrooms, asparagus, cheddar cheese and cream sauce. Served with rice	<b>00.00</b>
<b>HOME MADE MEAT MOUSSAKA</b> Layers of aubergine, potato, courgette, and minced lamb topped with bechamel sauce, mix pepper, mozzarella and cheddar cheese. Served with mixed leaf salad and french fries or rice	<b>22.00</b>
<b>ADANA KOFTE WITH YOGHURT</b> Minced lamb mixed with hand pick herbs and grilled on skewers. Served with salad and yoghurt	<b>23.00</b>
<b>CHICKEN SHISH WITH YOGHURT</b> Cubes of chicken breast marinated in pepper paste, garlic, oil and spices. Served with salad and yoghurt	<b>23.00</b>
<b>LAMB SHISH WITH YOGHURT</b> Lamb cubes marinated in pepper paste, garlic, oil and spices. Served with salad and yoghurt	<b>28.00</b>
<b>BEEF STEW</b> Diced beef cooked with potato, garlic, carrots, onion, bay leaf, red wine and home made beef stock. Served with rice	<b>00.00</b>
<b>SULTAN'S DELIGHT (Chicken or Lamb)</b> Charcoal grilled chicken or lamb, fried crispy potato, yoghurt, melted butter with herbs	<b>00.00</b>

## STEAKS

<b>SIRLOIN STEAK (GF)</b> Grilled sirloin steak (12oz) served with grilled portobello mushrooms, chips, grilled tomatoes, asparagus, garlic butter, peppercorn or mushroom sauce	<b>28.00</b>
<b>RIB EYE STEAK (GF)</b> Grilled rib eye steak (12oz) served with grilled portobello mushrooms, chips, grilled tomatoes, asparagus, garlic butter, peppercorn or mushroom sauce	<b>28.00</b>
<b>T-BONE STEAK (GF)</b> Grilled T-Bone steak (14oz) served with grilled portobello mushrooms, chips, grilled tomatoes, asparagus, garlic butter, peppercorn or mushroom sauce	<b>36.00</b>

## SEA FOODS

<b>FILLET SALMON (GF)</b> Grilled salmon, mash potato, vegetable served with fish sauce	<b>26.00</b>
<b>MIX GRILLED SEAFOOD (GF)</b> Salmon, king prawns, octopus, sea bass, mash potato, vegetable. Served with fish sauce	<b>36.00</b>
<b>SEA BASS FILLET (GF)</b> Grilled sea bass, mash potato vegetable served with fish sauce	<b>24.00</b>
<b>MUSSEL (GF)</b> Steamed and cooked with white wine, mix peppers, onions, garlic. Served with tomato or creamy sauce and chips	<b>26.00</b>
<b>GRILLED OCTOPUS (GF)</b> Marinated Octopus cooked with olive oil, oregano, garlic and soya sauce. Served with sautéed vegetable, mash potato, pomegranate and a side of garlic lemon butter cream sauce	<b>26.00</b>
<b>GRILLED OF HALIBUT STEAK (GF)</b> Fillet of halibut grilled to perfection served on a bed of garlic sauce, spinach and broccoli. Served with fish sauce	<b>28.00</b>

## VEGETARIAN FOODS

<b>HOMEMADE VEGETARIAN MOUSSAKA (V)</b> Layers of aubergine, potato, courgette, topped with bechamel sauce, mozzarella and cheddar cheese, mixed leaf salad, mix pepper. Served with french fries or rice	<b>18.00</b>
<b>STUFFED AUBERGINE (V) (GF)</b> Fried aubergine, mix pepper, onion, tomatoes, garlic, olive oil with tomatoes sauce. Served with rice and salad	<b>18.00</b>
<b>FALAFEL (V) (GF)</b> Deep fried Mediterranean style chickpea and broad bean patties. Served with humus and salad	<b>18.00</b>

## SIDES

<b>RICE</b>	<b>3.50</b>
<b>CHIPS</b>	<b>3.50</b>
<b>SAUTÉED BABY POTATOES</b>	<b>3.50</b>
<b>MASH POTATOES</b>	<b>3.50</b>
<b>ROASTED VEGETABLES</b>	<b>3.50</b>
<b>ASPARAGUS</b>	<b>5.00</b>
<b>MACARONI CHEESE</b>	<b>0.00</b>