



STONE CAVE

Al La Carte Menu

Welcome to Stone Cave Restaurant & Bar

Discover the authentic flavors of Turkey in our cave, where we craft each dish with love and tradition. Our commitment to quality begins with locally sourced ingredients, supporting local suppliers and enhancing a sense of community. We also select spices and essentials from around the world to ensure our dishes delight your senses with genuine taste.

We invite you to enjoy a culinary journey that blends the heart of Turkish cuisine with our dedication to quality and authenticity. 'Afiyet Olsun'

SMALL PLATES/ SHARING

MIXED MEZE FOR 2 (Hot & Cold) (v)	23
Hummus, babaganoush, cacik, saksuka, tabbouleh, borek, falafel, halloumi & mucver.	
COLD MIXED MEZE (v)	13
Hummus, cacik, saksuka, tabbouleh, babaganoush.	
NOCCELLARA OLIVES (ve)	7
Green olives.	
HUMMUS (ve)	6.5
Creamy chickpea puree, tahini, lemon juice and garlic.	
CACIK (v)	6.5
Cucumber, fresh mint, dill, garlic in a creamy yoghurt sauce.	
SAKSUKA (ve)	6.5
Aubergines, tomatoes, potatoes, carrots, red & green peppers with tomato sauce.	
BABAGANOUSH (v)	6.5
Grilled aubergines, grilled red peppers, garlic yoghurt, tahini, dill & lemon olive oil.	
TABBOULEH (ve)	6.5
A refreshing parsley salad with peppers, mint, bulgur, red onions, tomatoes, cucumber & spring onions.	
GRILLED PRAWNS	12
Miso, Aleppo chilli & lime butter.	
CRISPY CALAMARI	10
Crispy squid served with squid ink aioli.	
PAN FRIED LIVERS (Chicken or Lamb)	8
With sumac & onion salad.	
HUMUS KAVURMA	9
Roasted diced meat served on humus.	
TURKISH SAUSAGE (Sucuk)	7.5
Grilled Turkish sausage (beef)	
FALAFEL (ve) (GF)	7.5
With tahini cream & pickled red onions.	
MUCVER (v)	7.5
Crispy courgette fritters served with garlic labneh.	
BOREK (v)	7.5
Spinach and feta cheese filo parcels, sweet chilli sauce.	
HALLOUMI (v)	9
Grilled halloumi steak, za'atar & honey dressing.	
HONEY GOAT CHEESE (v) (N)	9
Oven roasted beetroots, walnuts and balsamic reduction.	
CRISPY PEYNIR & HONEY (v) (N)	8
Crispy Turkish feta cheese, muhammara dip & honey dressing.	
HOMEMADE SOUP (ve)	7
Lentil soup served with bread.	
*All above mezes served with bread.	

PASTA

CHILLI TAGLIATELLE (v)	12
Pasta with chillies, herbs, tomato sauce, basil served with parmesan cheese & salad.	
TAGLIATELLE POLLO	14
Chicken, double cream, mushroom, basil served with parmesan cheese & salad.	
TAGLIATELLE SALMON	15
Served with salmon, mushrooms, basil and cream sauce served with parmesan cheese & salad.	

SALADS

SHEPHERD'S SALAD (v) (ve)	8.5
Tomato, cucumber, onion, chilli pepper, parsley. Add Feta cheese for £2	
CHICKEN CAESAR	13
Baby gem lettuce, caesar dressing & homemade croutons.	
AVOCADO & MOZZARELLA SALAD (v)	12
Mixed leafs, tomato, cucumber, green olives.	

SIDES

CHILLI DRESSED TENDERSTEM BROCCOLI & ALMOND FLAKES	5
RICE	4
BULGUR	4
CHIPS	4
HOMEMADE YOGHURT	4
SAUTEED MUSHROOMS	4
SPICY SAUTEED POTATOES	5

FROM THE GRILL

SPECIAL MIXED KEBAB Chargrilled lamb, chicken, Adana kofte, lamb chop and chicken wings.	26
MIXED KEBAB Chargrilled lamb, chicken and Adana kofte.	22
ADANA (KOFTE) KEBAB Chargrilled spicy minced lamb.	17
CHICKEN SHISH KEBAB Chargrilled chicken cubes.	17
LAMB SHISH KEBAB Chargrilled lamb cubes.	24
LAMB RIBS Chargrilled tender lamb ribs.	22
LAMB CHOPS Chargrilled tender lamb chops.	25
CHICKEN WINGS Chargrilled chicken wings.	16
All above dishes served with bread, fresh herbs & sumac salad, grilled tomato, pepper and onions with a choice of rice or bulgur. "Can be made gluten-free upon request."	
ISKENDER KEBAB (Chicken or Adana kofte) Chargrilled chicken cubes or adana kofte, garlic yoghurt with bread, tomato, butter sauce fresh herbs & sumac salad.	19
ISKENDER KEBAB (Lamb) Chargrilled lamb cubes, garlic yoghurt with bread, tomato, butter sauce fresh herbs & sumac salad.	25
ISKENDER KEBAB (Mixed) Chargrilled chicken cubes, lamb cubes, adana kofte, garlic yoghurt with bread, tomato, butter sauce fresh herbs & sumac salad.	23
GRILLED WHOLE SEA BREAM Confit garlic labneh with sumac & onion salad, burnt lime & parsley oil.	23
GRILLED SEA BASS Spinach, sautéed potatoes, rocket, olive oil and coriander lemon capper sauce.	19
GRILLED SALMON Sautéed spinach, grilled tenderstem broccoli, lemon beurre blanc & parsley oil.	21
GRILLED FISH KEBAB Salmon, sea bream & king prawns, champagne sauce with grilled tenderstem broccoli.	25
GRILLED BUTTERFLY KING PRAWNS Miso, aleppo chilli & lime butter with muhammara dip.	19.5
VEGGIE SHAWARMA (v) or (ve) Mushrooms, aubergines, beetroots & onions shawarma, confit garlic labneh, smoked oil fresh herbs & sumac salad.	17
GRILLED AUBERGINE (ve) Tahini cream, pickled red onions & crispy chickpeas.	16.5
HALLOUMI KEBAB (v) Grilled halloumi, mixed vegetable, tomato & butter sauce.	18

* All above dishes served with a choice of rice or bulgur.

MEDITERRANEAN PLATES

HUNKAR BEGENDI Traditional Ottoman dish of gently stewed spiced lamb, presented on a bed of smoked smashed aubergine.	18
LAMB SHANK-INCİK 9hrs slow cooked lamb shoulder, tomatoes, onions, oregano juice & roasted potatoes.	19.5
SAC TAVA (Choice of Chicken or Lamb) Small cubes of chicken or lamb in spicy tomato sauce, green pepper, onions, herbs, garlic served in a traditional pan called 'Sac Tava'.	19/20
MUSAKKA (Choice of Veg or Lamb) Grandma's recipe with minced lamb or veggies, topped with bechamel sauce and parmesan cheese.	16/17
TURLU TAVA (v) or (ve) Aubergines, potatoes, carrot, garlic, red & green peppers, in tomato sauce topped with confit garlic yoghurt served.	15
HOMEMADE FALAFEL (ve) (GF) With flat bread, tahini, mixed leaves, green olives, nut free pesto sauce.	15

*All above dishes served with a choice of rice or bulgur.

CAVE SPECIAL SHARING (FOR 2) 55

COLD & HOT SMALL PLATES / SHARING (V)
Hummus, cacik, saksuka, tabule, babaganoush, borek, halloumi, falafel, mucver, served with bread.

MAIN COURSE / SHARING (Grill)
Lamb adana kofte & chicken shish served with bread, fresh herbs & sumac salad, grilled tomato, pepper and onions with a choice of rice or bulgur.



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