

KÖY

GRILL-HOUSE

0208 3184200

Coffees & Teas

BLACK COFFEE	2.00
CAPPUCCINO	2.50
ESPRESSO	2.00
TURKISH COFFEE	2.00
LATTE	3.00
CAFE' CREAM	4.00
DECAF COFFEE	2.00
HOT CHOCOLATE	2.50
TEA POT	2.30
TURKISH TEA	1.00
MINT TEA	2.00

Liqueur Coffees

IRISH COFFEE	4.90
TIA MARIA COFFEE	4.90
AMARETTO COFFEE	4.90
BRANDY COFFEE	4.90

Cocktails

MARGARITA	6.50
MOJITO	6.50
COSMOPOLITAN	6.50
SEX ON THE BEACH	6.50
PORNSTAR MARTINI	6.50
TEQUILA SUNRISE	6.50
SLOW COMFORTABLE SCREW	6.50
MAI TAI	6.50
WOO WOO	6.50
PINACOLADA	6.50
VIRGIN COLADA NON-ALCOHOLIC	4.50

Sangria Pitcher 17.50

Soft drinks

BOTTLE SPARKLING	3.75
BOTTLE STILL	3.75
COKE-LEMONADE-BITTER LEMON	3.00

Desserts

BAKLAVA	5.50
COCOLATE IRMIK ✓	5.50
TIRAMISU	5.50
WAFFLE	5.50
CREAM BRUILEE	5.50

Starters (Cold) small- plates

OLIVES £4.45 ✓
HUMMUS £4.45 ✓ ground chick peas, tahini, garlic, lemon, olive oil
CACIK £4.45 ✓ cucumber, mint, dill, yogurt and hint of garlic
BABA GHANUS £4.45 ✓ aubergine with garlic, tomatoes, herbs, lemon juice olive oil, tahini
DOLMA £4.45 ✓ home-made stuffed vine leaves with rice & herbs cooked in olive oil
AVOCADO-FETA-TOMATO & BASIL £5.45 ✓
WATER-MELON & FETA £4.90 ✓

Starters (Hot) small- plates

MERCIMEK CHORBA £4.45 ✓ red lentil soup
BOREK £4.95 ✓ filo pastry filled with feta cheese & spinach
HALLOUMI £5.90 ✓ grilled Cyprus cheese
SUCUK IZGARA £4.95 spicy Turkish beef sausages grilled over charcoal
IMAM-BAYILDI £4.95 ✓ aubergine stuffed with herbs onions tomatoes
FALAFELS £4.95 ✓
GRILLED CHICKEN STRIPS £4.95 marinated in spices and char-grilled
CALAMARI £5.95 deep fried squid rings served with tartar sauce
KING PRAWNS £8.45 pan fried king prawns with garlic, tomatoes coriander in olive oil
SEARED SCALLOPS £9.35

Mains

BEEF BURGER £11.95 8oz beef burger lightly seasoned and chargrilled, in bun, relish, lettuce, tomato served with fries
CHEESE SPECIAL BURGER £13.95 8oz burger, chargrilled, topped with cheese, tomato, gherkin, avocado, hummus served with fries
KOY CHICKEN BURGER £13.95 char- grilled chicken breast topped with jalapenos, grilled peppers & fresh avocado, served with fries
SALMON TERIYAKI £15.95 onions, teriyaki, sesame seeds, olive oil served with rice & French beans
GRILLED SEABASS £15.95 served with potatoes and French beans
CHICKEN CREAM & MUSHROOM £14.95 served with potatoes and French beans
FRESH MUSSELS & CHIPS £13.95
CHICKEN CEASAR SALAD £13.95
HALLOUMI & AVOCADO SALAD ✓ £12.95 salad of halloumi, feta, beetroot, avocado

GRILLS

Kebabs served with Rice & salad

LAMB SHISH £13.95 Cubes of lamb marinated, skewered & chargrilled
CHICKEN SHISH £13.95 Cubes of chicken breast, marinated, skewered and chargrilled
KOFTE SHISH £12.95 Ground lamb mixed with herbs and spices skewered and chargrilled
LAMB & CHICKEN £13.95 Marinated cubes of lamb and marinated cubes of chicken skewered and chargrilled
MIXED KEBAB £17.95 Lamb shish, Chicken shish, Kofte, skewered and chargrilled

LAMB & KOFTE £13.95 Skewer of marinated lamb and skewer of kofte chargrilled
ADANA SOSLU KEBAB (hot) £14.95 Grilled kofte with hot and spicy tomato sauce on cubes of bread
YOGURTLU KEBAB £15.95 sliced adana kofte on top of diced bread with yogurt topped with sizzling butter
ALI NAZIK £17.95 char-grilled lamb-shish on-top of smoked, smashed eggplant with spices and garlic, served with yogurt
LAMB CHOPS £18.95 seasoned and char-grilled
GRILLED SALMON £14.95 marinated salmon grilled

Steaks served with hand cut chips

SIRLOIN £18.95 283g/10oz this classic steak has a distinctively full flavour
RIBEYE £19.95 283g/10oz the steak lover's steak. Tender, with intense flavour.
SIRLOIN & TIGER PRAWNS £24.95 283g/10oz grilled sirloin topped with pan-fried tiger prawns
PEPPERED STEAK £21.95 283g/10oz sirloin cooked with crushed peppercorns red wine and cream
KOY STEAK £21.95 283g/10oz sirloin cooked with herbs, sliced mushrooms & tomato

Vegan

VEGAN-BURGER home-made £8.95 ✓ served in bun, lettuce, tomato, gherkin, relish, fries
VEGAN-CHEESEBURGER £10.95 ✓ served in bun, lettuce, tomato, gherkin, relish, fries
MOUSAKKA £12.95 ✓ served with salad layers of sliced aubergine and potatoes with finely chopped vegetables cooked with herbs and tomato
FASULYE £9.95 ✓ served with rice stew of white haricot beans cooked with onions, garlic, tomatoes, tomato puree, peppers
KOFTA CURRY £11.95 ✓ served with rice vegan koftas cooked with onions, garlic, green cardamom, coriander, lemon juice, cumin, curry
SHAKSUKA WITH VEGAN BALLS £11.95 ✓ aubergine, fresh peppers, tomatoes, garlic herbs
VEGAN MEZZE £13.95 ✓ plater of hummus, babaganush, dolma, mixed salad, beetroot, avocado, rice

Sides

HAND CUT CHIPS £4.45 ✓
RICE £3.95 ✓
CAULIFLOWER CHEESE £4.45 ✓
HALLOUMI FRIES £5.90 ✓
MIXED SALAD £4.45 ✓
SPINACH CHILI & GARLIC £4.45 ✓
GARLIC MUSHROOMS £4.45 ✓

Red Wines

Fonte Do Nico Vinho Tinto, Portugal 19.00 with aromas of fresh berries, this wine is soft in the mouth, with good quality tannin structure and a pleasant finish.	175ml 5.00 250ml 7.00
Yakut, Turkey 21.00	
Shiraz, The Old Gum Tree, Australia 21.95 this is a classic fruit driven Shiraz with intense, ripe raspberry and cherry flavours with overtones of vanilla spice	
Merlot, Hillville Road, Australia 23.00 soft juicy merlot with the perfect balance of red fruits sweet vanilla oak and spice	175ml 6.25 250ml 7.00
Tempranillo Dominode la Fuente Organic 25.00 a vibrant and juicy Tempranillo with expressive and well defined aromas of red berries, rosemary and touch of liquorice	175ml 6.50 250ml 8.50
Malbec, Beaute' du Sud, South France 26.00 blackberries, plums and blueberries accompanied by a subtle touch of spice, juicy smooth and weighty palate	175ml 6.75 250ml 9.00
Dao, Wizdom Tree, Portugal 27.00 delightfully soft and rounded, this wine is full of plum and bramble flavours with touches of herbs and a slight spiciness finish	
Malbec, Capilla de Barro, Argentina 29.00 an intense nose of plum and bramble, on the palate, delivering a wave of ripe, fresh black fruit and macha	

Sparkling

Prosecco Bel Canto, Italy 25.00 delicate aromatic with fine bubbles carries lots of fresh peach, pear, elegant zest	125ml 5.00
Paul Droet Brut NV. Champagne 49.00 apple and brioche lead the way in the medium bodied fruity and classically biscuit style champagne	
Laurent Perrier Rose 95.00	

BEERS 4.00 EACH

EFES – SAN MIGUEL – PERONI – CORONA - CIDER

White Wines

Fonte Do Nico Vinho Bianco, Portugal 19.00 a light fresh and zesty white, this wine has ripe citrus fruits with good minerality structure, lingering after taste	175ml 5.00 250ml 7.00
Cankaya, Turkey 21.00	
Pinot Grigio, Crescendo, Italy 22.00 a clean fresh and fruity wine with lots of citrus and ripe pear flavours, dry and crisp with refreshing finish	175ml 6.25 250ml 7.00
Gavi, Italy 26.00	
Chardonnay, The Old Gum Tree Australi 21.00 lifted peach and cream with lemon blossom soft juicy palate, crisp cleansing finish make this an enjoyable easy drinking wine	
Domino de la Fuente Verdejo Organic Spain 25.00 crisp aromatic white wine showing great purity of aromas, bright pale star yellow, with intense fresh notes of grass fennel and white pepper	175ml 6.50 250ml 8.50
Riscos Viognier, Chile 24.00 nose of medium-high intensity with notes of fresh white fruit and soft floral aromas on the palate are fruity notes with silkiness and freshness	
Finger Post Sauvignon Blanc New Zeland , elegant with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish 27.00	175ml 6.75 250ml 9.00
Picpoul de Pinet, Plo d'Isabelle France 27.00 snappy nose of lemon and lime fruit with vibrant green apple, racy wine with lip-tingling finish	
Pinot Grigio Rose' Adorno Italy 21.00 pale and delicate rose, beautiful strawberry nectarine & perfumed flavours	175ml 6.00 250ml 7.00
Provence Rose' Chateau St Hippolyte Fance 29.00 elegant aromas of roses and red fruits, full bodied and fresh red fruit flavours with long finish	

if you suffer any allergy or food intolerance, please advice a member of our staff who will be pleased to assist you. A discretionary service charge of 10% is added to all bills