

COLD STARTERS

Prawn Cocktail	8.5
Boiled baby prawn and lettuce in Zeybek special red wine sauce	
Salted Anchovies	6.9
Smoked salted anchovies in olive oil	
Smoked Salmon	7.9
Served with lettuce, avocado, lemon and olive oil	
Ahtapot Tursusu	7.9
Pickled baby octopus served on lettuce with garlic, lemon juice and olive oil	
Saksuka (VG)	4.9
Sauteed aubergines, potato, mix herbs & mix peppers in Zeybek special tomato & garlic sauce	
Hummus (VG)	4.5
Crushed chickpeas with lemon juice, tahini and a hint of garlic	
Tereyag Soslu Hummus (V)	5.5
Crushed chickpeas with lemon juice, tahini and a hint of garlic in Zeybek special butter sauce (spicy)	
Fava (VG)	5.5
Crushed boiled broad beans, olive oil, vinegar and dill	
Cacik (V)	4.5
Yogurt with chopped cucumbers, garlic, dill, olive oil and fresh mint	
Yogurtlu Semizotu (V)	4.5
Chopped green purslane, yogurt, garlic and olive oil	
Yogurt (V)	4
Traditional Turkish yogurt (plain)	
Atom (V)	5.9
Creamy yogurt topped with green chilli and pepper flakes and butter (spicy)	
Yogurtlu Kizartma (V)	6.5
Fried aubergine, courgette, potato, mix peppers, yogurt, garlic and olive oil	
Babagannus (V)	5.5
Smoked aubergine, red pepper, garlic, tahini, herbs, olive oil and yogurt	
Patlican Ezme (VG)	5.5
Finely chopped smoked aubergine, mix peppers, parsley, garlic, lemon juice and olive oil	
Ispanak Tarator (V)	4.5
Yogurt, fresh baby spinach, garlic and olive oil	
Beetroot Tarator (V) (N)	4.5
Grated boiled beetroot, garlic, yogurt, olive oil, tahini and walnuts	
Beetroot Salata (VG)	5.5
Cubes of boiled beetroot, coriander, vinegar, garlic and olive oil	
Tahin Limon (VG)	4.9
Tahini and lemon	
Zeytin Yagli Enginar (VG)	5.5
Boiled artichoke served with lemon juice and olive oil	
Deniz Borulcesi (VG)	6.9
Boiled samphire served with olive oil and lemon	
Kappari & Kereviz Pickled (VG)	4.5
Caper leaves and celery in vinegar	
Patates Salatasi (VG)	4.9
Chopped boiled potato, spring onion, parsley, dill, lemon juice and olive oil	
Veggie sticks (VG)	5.5
Thin cut carrot, celery and turnip cabbage topped in lemon juice	
Beyaz Peynir (V)	7.5
Feta cheese	
Marinated Mix Olives (VG)	4
Olives mixed in coriander, olive oil, lemon juice and garlic	
Zeybek Special Patates Ezme (VG)	4.9
Boiled potato, fried onion mashed finely with herbs and olive oil (spicy)	

HOT STARTERS

Karides Tava	8.9
Tiger prawns fried in butter, garlic chunks, green chilli, parsley, mix herbs and lemon juice (spicy)	
Midye Tava	8.9
Mussels fried in butter, garlic, parsley, mix herbs and lemon juice	
Fried Crab Legs	9.9
Deep fried crab legs marinated in breadcrumbs served with tartar sauce	
Kalamar	7.9
Deep fried fresh squid marinated in breadcrumbs served with tartar sauce	
Hamsi	6.9
Fried anchovies, marinated in cornflour and white pepper powder	
Albanian Liver	6.9
Cube cut lamb liver fried in butter, onion and mix herbs topped with cumin	
Izgara Kofte	7.9
Grilled lamb meatballs (minced lamb, onion, black pepper and salt)	
Hummus Kavurma	6.9
Hummus topped with fried diced lamb cubes, herbs and parsley	
Ayrelli Mushrooms (V)	6.5
Fried mushroom, asparagus and egg	
Garlic Mushrooms (VG)	5.9
Fried mushroom with garlic puree, parsley, lemon juice and herbs	
Grilled Halloumi (V)	6.5
Fried Halloumi Sticks (V)	6.9
Thin cut halloumi sticks served with sweet chilli sauce	
Grilled Sucuk	6.9
Homemade Zeybek special Turkish sausage with herbs	
Falafel (VG)	6.5
Fried mashed chickpeas, broad beans fritter, crushed red pepper and sesame seeds served over hummus	
Sigara Boregi (V)	6.5
Deep fried cigar shaped phyllo pastry filled with feta cheese, parsley, dill and herbs served with sweet chilli sauce	
Zeybek Special Karides Tava	9.9
Butter fried tiger prawns with garlic chunks onion, mix peppers, tomato, herbs, lemon juice and Zeybek special tomato sauce with red wine	

SALADS

Ahtapot Salad	8.9
Grilled octopus, lettuce, rocket, red onion, tomato, pomegranate sauce, olive oil and lemon juice	
Ezme Salad	5.5
Finely chopped mix peppers, red onion, parsley, tomato, chilli, sumac, pomegranate sauce, olive oil and lemon juice	
Roka Salad	6.9
Rocket, cucumber, tomato, red onion, pomegranate sauce, olive oil and lemon juice	
Greek Salad	7.9
Cucumber, tomato, red onion, parsley, feta and olive oil	
Coban Salad (Shepherd Salad)	6.9
Cucumber, tomato, red onion, parsley, pomegranate sauce and olive oil	
Chicken Caesar Salad	10.9
Grilled chicken, lettuce, cucumber, tomato, croutons, parmesan and caesar dressing	

SEA FOOD (all served with salad, Zeybek sauce and bread)

Tuna Steak	17.9
Grilled Tuna Steak marinated in Zeybek special sauce, served with fried asparagus and mushroom	
Sea Bass (Levrek)	19.9
Chargrilled sea bass marinated in Zeybek special sauce	
Sea Bream (Cupra)	19.9
Chargrilled sea bream marinated in Zeybek special sauce	
Salmon Fillet	16.9
Chargrilled salmon marinated in Zeybek special creamy sauce	
Mackerel Fillet (Uskumru)	15.9
Chargrilled mackerel boneless fillet marinated in Zeybek special sauce	
Octopus (Ahtapot)	19.9
Half-boiled chargrilled octopus marinated in Zeybek special sauce	
Tiger Prawns (with shell)	19.9
Chargrilled tiger prawns marinated in butter and garlic	
Red Mullet (Barbun)	18.9
Fried red mullet marinated in cornflour salt and white pepper powder	
Sardine Fillet (Sardalye)	11.9
Fried sardine boneless fillet marinated in cornflour, salt and white pepper powder	
Hamsi Tava (Anchovies)	11.9
Fried anchovies marinated in cornflour, salt and white pepper powder	
Tereyagli Leverk Fry	21.9
Butter fried sea bass boneless fillet served with fried asparagus and mushroom	
Tereyagli Cupra Fry	21.9
Butter fried sea bream boneless fillet served with fried asparagus and mushroom	

KEBABS (all served with rice, salad and bread)

Adana	16.9
Chargrilled seasoned minced lamb	
Lamb Cop Shish	17.9
Chargrilled marinated tender small lamb cubes	
Ciger Shish (Liver)	14.9
Chargrilled marinated lamb liver	
Chicken Shish	16.9
Chargrilled marinated chunks of chicken breast	
Chicken Thighs	17.9
Chargrilled marinated chicken thighs	
Chicken Wings	15.9
Chargrilled marinated chicken wings	
Chicken Kofte	14.9
Chargrilled seasoned minced chicken meatballs	
Lamb Kofte	15.9
Chargrilled seasoned minced lamb meatballs	
Kaburga (Lamb Ribs)	18.9
Chargrilled succulent marinated lamb ribs	
Sheftali Kebab	18.9
Chargrilled seasoned minced lamb wrapped in caul fat	
Zeybek Special Ribs Shish	19.9
Chargrilled boneless skewers of lamb ribs	
Vegetarian Shish Kebab (V)	15.9
Chargrilled skewer of mushroom, onion, mix peppers, courgette, aubergine and tomato marinated in Zeybek special tomato sauce served with yogurt	

HOME MADE DISHES (all served with rice, salad and bread)

Chicken Sac Kavurma	17.9
Traditional Turkish pan-fried chicken cubes with mix peppers, onion, tomato, garlic, butter and mixed herbs	
Lamb Sac Kavurma	18.9
Traditional Turkish pan-fried lamb cubes with mix peppers, onion, tomato, garlic, butter and mixed herbs	
Firin Kebabi	18.9
Oven cooked lamb shoulder, potato, mixed herbs and bay leaves	
Vegetarian Casserole (V)	15.9
Traditional Turkish butter pan-fried mix peppers, mushroom, courgette, aubergine, asparagus, onion, tomato, garlic, mixed herbs and Zeybek special tomato sauce	
Vegetarian Kizartma (V)	15.9
Fried potato, courgette, aubergine, mix peppers topped with yogurt, garlic, mixed herbs and olive oil	

SIDES

Chips (VG)	3.5
Chips (Seasoned) (VG)	4
Zeybek Chipso (Seasoned) (VG)	3
Rice (V)	3

DESERTS

Baklava (N)	4.5
Traditional Turkish desert made from phyllo pastry in syrup with pistachio filling.	
Kunefe (V)(N)	6.9
Traditional Turkish desert made from local cheese from Hatay region, snuggled up with hand prepared kadayif, cooked in oven and topped with syrup	
Katmer (V)(N)	5.9
Traditional Turkish desert delicately balanced with a mixture of top quality pistachio and skin of milk wrapped in a very coat of phyllo pastry	
Zeybek Special Kirbac Tatlisi (V)(N)	6.9
Traditional Turkish dessert whipped sugar and curd cheese topped with banana, walnut, pomegranate, honey and cinnamon	
Zeybek Special Sutlu Borek Tatlisi (V)(N)	4.5
Traditional Turkish dessert made from phyllo pastry filled with semolina walnut	
Chocolate Fudge Cake (V)(N)	5.5
Maras Dondurma (2 scoops) (N)	4.5
Choose from variety of chocolate or vanilla... Traditional Turkish ice cream made in the region of Maras with goat milk having a very gummy texture	

FRUIT

Kavun (Sweet Melon)	5.5
Karpuz (Watermelon)	5.5

V=Vegetarian VG=Suitable for Vegan N=May Contain Nuts

Our food may contain traces of nuts or other allergens. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. Subject to status all major bank cards are accepted. All food is HALAL EXCEPT 'Prawn Cocktail' and 'Zeybek Special Karides Tava'.