LET'S START

HOT MEZE

1. CREAMY GARLIC MUSHROOMS V — **£5.50**
Pan-fried mushrooms cooked in a creamy garlic cheese sauce

2. FILO PASTRY V — **£5.95**
A traditional hot appetiser, where feta cheese is crushed and lovingly wrap into a crispy filo pastry cylinder served with sweet chilli sauce

3. CALAMARI — **£5.50**
Deep fried calamari served with tartar sauce

4. FALAFEL AND HUMMUS V — **£5.50**

5. TURKISH SPICY SAUSAGE — **£5.50**
Spicy pieces of Turkish (lamb) sausage finished with a light drizzle of olive oil

6. HELLIM CHEESE V — **£5.95**
Slices of halloumi, kissed by flames off the grill, accompanied with cherry tomatoes, finished with olive oil dressing

7. GARLIC KING PRAWNS — **£6.50**
Served with fresh tamotoes, garlic and lemon juice

8. HELLIM SUCUK COMBO — **£7.50**
Grilled halloumi and Turkish spicy sausage

9. WHITEBAIT — **£5.50**
Deep fried breaded white bait with tartar sauce

10. LAMB LIVER — **£6.50**
Served with red onion salad

COLD MEZE

11.HUMMUS V / GF — **£4.95**
Mashed chickpeas blended with tahini, garnished with an olive, lemon juice and garlic dressing

12. TABULEH V — **£4.95**
Chopped parsley, spring onions, dill, mint, tomato, finished with olive oil

13. CACIK/TZATZIKI V — **£4.95**
A savoury dish made of creamy strained yoghurt, finely chopped cucumbers, garlic, mint & dill, finished with a touch of olive oil

14. SAKSUKA V — **£4.95**
A blend of fried aubergines, potato and mixed peppers, served with our house tomato sauce.

15. STUFFED VINE LEAVES — **£4.95**
With rice, mint, parsley, onions & pine kernels served with yoghurt

16. TARAMA — **£4.95**
Smoked cod roe mousse, finished with a lemon juice and garlic dressing

SHARING MEZE PLATTERS

17. MEZE FOR US
for 2 £16.50
for 4 £19.50
Hummus, Cacik, Saksuka, Tabuleh, Tarama
Stuffed Vine Leaves

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18. HOT MEZE TASTER
for 2 £18.50
for 4 £22.50
Sigara borek, Hellim cheese, Turkish Spicy Sausage
Falafel, Calamari, Whitebait

FROM CHARCOAL GRILL MAINS

19. ADANA KEBAB — **£15.00**
Hand minced lamb fused with red peppers, onions, parsley and mixed spices. Cooked to perfection over hot coal, sitting on a thin plank of lavash bread seasoned with herbs and served with rice and chef's salad

20. CHICKEN WINGS — **£15.00**
Marinated chicken wings, cooked to perfection over hot coal, sitting on a thin plank of lavash bread easoned with herbs and served with rice and chef's salad

21. CHICKEN SHISH — **£15.50**
Marinated chunky pieces of chicken, cooked to perfection over hot coal, sitting on a thin plank of lavash bread seasoned with herbs and served with rice and chef's salad

22. LAMB SHISH — **£16.50**
Marinated chunky pieces of lamb, cooked to perfection over hot coal, sitting on a thin plank of lavash bread seasoned with herbs and served with rice and chef's salad

23. LAMB BEYTI — **£15.50**
Minced tender lamb seasoned with garlic & parsley, cooked on a flat skewer and served with rice and chef's salad

24. MIXED SHISH — **£16.95**
Marinated chunky pieces of half lamb and half chicken, cooked to perfection over hot coal, sitting on a thin plank of lavash bread seasoned with herbs and served with rice and chef's salad

25. COMBINATION BEYTI — **£15.50**
Minced lamb beyti (kofte) and minced chicken beyti (Kofte) served with rice and chef's salad

26. LAMB RIBS — **£17.50**
8 pieces of lamb ribs cooked to perfection over hot coal, sitting on a thin plank of lavash bread seasoned with herbs and served with rice and chef's salad

27. LAMB CHOPS — **£18.00**
4 pieces of lamb chops, served with rice and chef's salad

28. MIXED GRILL for 1 — **£21.00**
The best of everything from the Mosaic grill. 2 pcs of Lamb shish, 2 pcs of chicken shish, 1 skewer of adana kofte, 2 pcs of lamb ribs, 2 pcs of chicken wings, sitting on a thin plank of lavash bread seasoned with herbs and served with rice and chef's salad

29. MOSAIC PLATTER FOR 2 — **£51.50**
Comes with mixed cold meze and main to share.
(with hot meze +£4.00 extra charge)
1 Skewer of Lamb Shish, 1 Skewer of Chicken Shish,
1 Skewer of Adana, 1 Skewer of Chicken Wings,
1 Skewer of Chicken Beyti
4 Pieces of Lamb Ribs served with rice and chef's salad

30. LAMB SHISH ISKENDER — **£16.50**
Grilled lamb shish kebab prepared on a bed of home-made bread with yoghurt & chefs special sauce with butter, served with rice

31. CHICKEN SHISH ISKENDER — **£16.50**
Grilled chicken shish kebab prepared on a bed of home made bread with yoghurt & chefs special sauce with butter, served with rice

32. LAMB SARMA BEYTI — **£16.50**
Chargrilled tender minced lamb, marinated with herbs then shaped over a flat skewer, wrapped in our thin bread with cheese, then sliced into strips which are placed around a dollop of yoghurt, topped with chefs special sauce and melted butter, served with rice

33. CHICKEN SARMA BEYTI — **£16.50**
Chargrilled tender minced chicken, marinated with herbs then shaped over a flat skewer, wrapped in our thin bread with cheese, then sliced into strips which are placed around a dollop of yoghurt, topped with chefs special sauce and melted butter, Served with rice

34. CHICKEN BEYTI — **£15.00**
Minced tender chicken seasoned with garlic & parsley, cooked on a flat skewer, served with rice

CASSEROLE DISHES

35. CHICKEN CREAMY MUSHROOM — **£15.50**
Chicken breast pan fried with mushrooms and peppers, cooked in a white wine and cream sauce, served with rice

36. MEAT MUSAKKA — **£15.00**
Minced lamb covered with a creamy cheese sauce, laid on a bed of aubergine, courgettes, red bell peppers, onion, carrot, potato and herbs with Chefs special sauce, served with rice

37. KLEFTIKO — **£15.00**
Knuckle of lamb cooked in herbs and vegetables served with rice

38. LAMB CASSEROLE — **£15.00**
Served with mixed peppers, mushrooms, tomato, onion and herbs, finished in a rich tomato sauce, served with rice

39. CHICKEN CASSEROLE — **£15.00**
Served with mixed peppers, mushrooms, tomato, onion and herbs, finished in a rich tomato sauce, served with rice

40. PRAWN A LA CREME — **£15.00**
King prawns pan-fried with mixed peppers & onion, mushroom cooked in a white wine and cream sauce, served with rice

41. CHICKEN ASPARAGUS — **£15.00**
Chicken breast, mixed peppers and fresh asparagus cooked in a white wine and creamy sauce, served with rice

42. PRAWN SAUTE — **£15.00**
Prawns ,tomato, mushroom, peppers, garlic & onions, mozzarella cheese, pan-fried in a chef special rich sauce served with rice

SEA FOOD MAINS

43. WHOLE SEA BASS — **£15.95**
Whole sea bass, served with mixed salad and fries

44. GRILLED KING PRAWNS — **£16.95**
Grilled king prawns cooked to perfection over charcoal grill, served with mixed salad and fries

45. FILLET OF SALMON — **£15.50**
Served with mixed salad and fries

46. SEAFOOD KEBAB — **£18.50**
Monkfish, king prawns, salmon, skewered between mushroom and peppers, grilled over hot charcoal and served with mixed salad and fries

VEGETARIAN MAINS

47. VEGETARIAN MOUSAKKA — **£14.50**
Slices of aubergine, courgettes, carrot, potato, onion, bell peppers, herbs covered with bechamel sauce, served with a tomato sauce and rice

48. FALAFEL AND HUMMUS — **£13.95**
Served with mixed salad

49. VEGETABLE KEBAB — **£14.50**
Vegetables grilled over charcoal with chef's special sauce, served with rice and salad

50. VEGETARIAN SAUTE — **£14.95**
aubergine, potato, green peppers, red peppers, tomato, covered with mozzarella cheese and served with rice

KIDS MEALS

51. SMALL SHISH CHICKEN OR LAMB — **£7.50**

52. KOFTE — **£7.50**

53. CHICKEN NUGGETS — **£6.50**

SIDES & SALADS

54. RICE — **£3.00**

55. FRIES — **£3.00**

56. FETA CHEESE SALAD — **£4.95**

57. SHEPHERD SALAD — **£4.95**

58. GREEN SALAD — **£4.95**

59. SAUTÉED POTATOES — **£4.50**