

BREAKFAST

TURKISH BREAKFAST (FOR 2) 37

Additional 12.5 added for each person

Cucumber, tomato, mixed olives, halloumi, string & feta cheese, mozzarella & çokelek homemade Turkish cheese, clotted cream, honey, jam, Nutella, butter, scrambled egg, feta cheese roll, Turkish beef sausage, sizzling aubergine salad, kavurma, salami, homemade borek, mushrooms, Çemen and fried dough balls and menemen.^{2,3,5,6,7,11}

TURKISH BREAKFAST (FOR 1) 14

Sucuk, sigara boregi, halloumi cheese, dil peynir, homemade clotted cream, salami, cherry tomato, grapefruit, kiwi, grapes, mixed olives, grilled mushrooms, honey, jam, scrambled egg, feta cheese, tomato, cucumber, fried aubergines & bell peppers, Turkish tea

MENEMEN 10

^{1,3,6}

SUCUKLU MENEMEN 12

^{3,6}

SOUPS

LENTIL - MERCIMEK CORBASI 7.5

Red lentil soup ^{2,3,7}

CHICKEN - TAVUK CORBASI 7.5

Chicken soup ^{2,3,7}

LAMB - PACA CORBASI 7.5

Lamb meat with special sauce ^{2,7}

YOGURTLU PACA CORBASI 7.5

Lamb soup with yoghurt ^{2,3,6,7}

SALADS

GOATS CHEESE SALAD ^{1,3} 10.5

GREEK SALAD 8.5

With feta cheese and olives ^{1,3}

MIXED LEAVES & CHERRY TOMATO SALAD 8.5

Topped with Parmesan shavings, drizzled with Balsamic glazing ^{1,3}

SHEPHERD SALAD 7.5

Tomato, cucumber, parsley and onion ¹

EZME SALAD 8

Finely chopped tomatoes, onion, peppers and parsley with herbs ¹

HALLOUMI SALAD ^{1,3} 10.5

COLD STARTERS

PEMBE SULTAN 7

Oven cooked fresh beetroot mixed with strained yogurt, mayonnaise, feta cheese, dill, spring onion and crushed walnuts. ^{1,3,7,11}

HUMUS 6.5

Crushed chickpeas, tahini, lemon juice & garlic ^{1,7}

CACIK 6.5

Cucumber & hint of garlic in a creamy yoghurt sauce ^{1,3,7}

TARAMA 6.5

Freshly prepared whipped cod roe paste ^{2,3,7,12}

YAPRAK SARMA 7.5

Homemade stuffed vine leaves ^{1,7}

BABA GANOUSH 7.5

Smoked aubergine, garlic, tahini, creamy strained yogurt & olive oil ^{1,3,5}

FETA CHEESE 7

Beyaz peynir ^{1,3}

SAKSUKA 7

Slowly cooked diced potatoes, aubergine, mixed peppers & onions, finished in our homemade special tomato sauce. ^{1,7}

MIX OLIVES 7.5

Olives ¹

SPINACH TARATOR 6.5

Freshley chopped spinach finished in a creamy yogurt with a touch of garlic and olive oil. ^{1,3,7}

ZEYTINYAGLI TAZE FASULYE 7.5

Fresh beans cooked in olive oil with onion garlic & tomato ¹

IMAM BAYILDI 7.5

Aubergine with onion, tomato, peppers, garlic & mixed herbs ^{1,7}

MIX COLD MEZE 15.5

Chefs suggestion of 5 mixed mezes

SEAFOOD DISHES

LEVREK / SEA BASS 21.5

Char-grilled sea bass with herbs & spices ^{3,7,12}

SALMON 21.5

Char-grilled fresh salmon ^{3,7,12}

CALAMARI 19.5

Deep fried fresh squid served with salad ^{2,4,7,8}

MIX SEAFOOD & PENNE ^{2,3,6,8,12} 19.5

PRAWN CASSEROLE ^{3,7,8} 19

HOT STARTERS

3 FINDIK LAHMACUN 5.95

^{2,3,7}

FALAFEL 6.5

Ground chickpeas, broad beans toasted in spices and Deep fried, served with humus ^{2,1,5,7}

GRILLED SAUSAGE 7

Spicy beef sausage char-grilled

TENDER CHICKENS 8.5

Panko battered and deep fried chicken strips than glazed in our chef's homemade sweet chilli sauce. ^{2,3,6,7}

FETA CHEESE ROLLS 7.5

Pastry filled with feta cheese, parsley ^{1,2,3,7}

DYNAMITE PRAWNS 8.5

Crispy battered prawns dipped in our homemade spicy sauce ^{2,3,5,7,8}

CRISPY CALAMARI 7.5

Deep fried fresh squid ^{2,4,7,8}

GOATS CHEESE ^{1,3,11} 7.5

HALLOUMI 7.5

Grilled cypriot cheese served with rockets & balsamic glazing ^{1,3}

KING PRAWNS ^{3,8} 8

GRILLED ONIONS ^{1,7} 6.5

PAN FRIED LAMB LIVER ³ 8.5

HUMUS KAVURMA 8.5

Pureed chickpeas with tahini, garlic and lemon topped with diced lamb ^{3,7}

WHITE BAIT 7.5

Deep fried white bait, rockets & tartare sauce ^{2,3,7,12}

HOT MIX STARTER 22.5

3 Halloumi, 2 grilled sausages, 3 falafals, 3 feta cheese rolls, 4 crispy calamari & 4 white bait

PASTA

PENNE AL FUNGHI ^{2,3,6,7} 13.5

MIX SEAFOOD & PENNE ^{2,3,6,8,12} 19.5

TURKISH PIZZA & PIDE

LAHMACUN 4.8

Anatolian pizza ^{2,7}

KIYMALI PIDE 14

Minced lamb, parsley, tomato and onion ^{2,3,7}

CHEESE PIDE 14

Cheddar cheese or feta cheese ^{1,2,3,7}

SUCUKLU / SAUSAGE PIDE 14

Turkish garlic sausage and cheddar cheese ^{2,3,7}

KUSBASILI PIDE 15.5

Small cubes of lamb meat with tomato, parsley & peppers ^{2,3,7}

MIX PIDE ^{2,3,7} 16.5

CHICKEN PIDE 15.5

Small chicken cubes with tomato, parsley & peppers ^{2,3,7}

VEGETARIAN PIDE 14

Cheddar cheese, mushroom, tomato & peppers ^{1,2,3,7}

BURGERS

HOMEMADE CHICKEN BURGER 14.5

Served with chips and salad, Spicy or not spicy ^{2,3,5,7}

GOATS CHEESE & PORTEBELLO MUSHROOM BURGER 13.5

Served with chips ^{1,2,3,5,7,11}

GOURMET STEAK BURGER 16.5

Beef patty served on a toasted bun with fried onions, lettuce, tomato and chefs sauce, with curly fries ^{2,3,5,6,7}

KIDS MEALS

Served with chips and Fruit shoots

CHICKEN BURGER 8.5

CHICKEN NUGGETS 8.5

FISH FINGERS 8.5

LAMB OR CHICKEN DONER 8.5

VEGETARIAN MAIN COURSES

GOATS CHEESE & PORTEBELLO MUSHROOM BURGER ^{1,2,3,5,7} 13.5

FALAFEL 15

Served with humus, rice or couscous or salad ^{1,2,5,7}

VEGETARIAN MOUSSAKA 15.5

Aubergine, potatoes, green peppers, covered with cheddar cheese, served with rice or couscous ^{1,2,3,7}

IMAM BAYILDI 16

Aubergine stuffed with onions, tomatoes & garlic served with rice or couscous ^{1,7}

ZEYTINYAGLI TAZE FASULYE 16

Fresh beans cooked in olive oil with onion, garlic and tomato, served with rice or couscous ¹

CHEESE PIDE 14

Feta cheese or cheddar cheese ^{1,2,3,7}

VEGETARIAN PIDE 14

Cheddar cheese, mushroom, tomato & peppers ^{1,2,3,7}

VEGETARIAN KEBAB 16.5

Mushroom, aubergine, onion & peppers served with rice or couscous ^{1,3}

HOMEMADE SARMA 14

Stuffed vine leaves served with yoghurt, with chefs sauce ^{1,3,7}

MEAL OF THE DAY

SERVED WITH RICE,
SALAD BREAD & CACIK **14.5**
ASK STAFF FOR DETAILS

WRAPS

LAMB DONER WRAP 13

CHICKEN DONER WRAP 13

MIX DONER WRAP 14

CHICKEN SHISH WRAP 16

LAMB SHISH WRAP 16.5

MIX SHISH WRAP 18.5

ADANA / KOFTE KEBAB WRAP 16

SUCUK WRAP 12

FALAFEL or HALLOUMI WRAP 12

LAHMACUN WRAP 6.5

HOMEMADE SPECIALS

HOMEMADE MEAT MOUSSAKA 16.5

Minced meat, aubergine, green peppers, courgettes, tomatoes and onions, cooked in the oven with special sauce, served with rice or couscous 2,3,7

ZEYTINYAGLI TAZE FASULYE 16.5

Fresh beans cooked in olive oil with onion, garlic & tomato, served with rice or couscous 1

IMAM BAYILDI 16.5

Aubergine stuffed with onions, tomatoes & garlic served with rice or couscous 1,7

CHICKEN CASSEROLE 17.5

Chicken with tomatoes, onions, peppers, mushrooms & tomato sauce, served with rice or couscous 3,7

LAMB CASSEROLE 18.5

Lamb with tomatoes, onions, peppers, mushrooms & tomato sauce, served with rice or couscous 3,7

PRAWN CASSEROLE 3,8 19

CHICKEN TENDERS 17

Panko battered and deep fried chicken strips than glazed in our chef's homemade sweet chilli sauce. 2,3,6,7

GRILLS

Served with rice, couscous or salad (upgrade to Curly fries for 1.50)

BONELESS CHICKEN LEG 16.5

Tender juicy chicken leg grilled on charcoal 3,7

LAMB DONER 17.5

Dish of special prepared lamb roasted on over spit 3,7

CHICKEN DONER 17.5

Dish of special prepared chicken roasted on over spit 3,7

MIX DONER 19

Mix of chicken and lamb doner 3,7

ADANA KEBAB (KOFTE) 15 19.5

Minced lamb marinated grilled on charcoal 3,7

LAMB SHISH 17.5 21.5

Marinated cubes of lamb grilled on charcoal 3,7

CHICKEN SHISH 17 21

Marinated cubes of chicken breast grilled on charcoal 3,7

MIX SHISH 22.5

Mix of chicken and lamb shish grilled on charcoal 3,7

LAMB BEYTI 17.5

Mince of lamb marinated with garlic & grilled on charcoal 7

CHICKEN BEYTI 17.5

Mince of chicken prepared with garlic and parsley grilled on charcoal 7

CHICKEN WINGS 19.5

Marinated chicken wings grilled on charcoal 3,7

LAMB CHOPS/CUTLETS 24.5

Tender lamb chops grilled on charcoal 3

LAMB RIBS 23.5

Lamb ribs grilled on charcoal 3

COP SHISH 20.5

Marinated small cubes of lamb grilled on charcoal 3,7

QUAILS / BILDIRCIN 16.5

Skewered quails grilled on charcoal 3,7

MIX GRILL 31

Kofte Kebab, Cop Shish, Lamb Chops & Chicken Shish 3,7

SPECIAL TURKISH KEBABS

FISTIKLI KEBAB 25.5

Specally prepared and char-grilled minced chicken or lamb wrapped in homemade lavaş bread with cheese and char-grilled again to perfection with chefs sauce topped with pistachios and drizzled with butter and herbs. 2,3,7,11

SARMA BEYTI 20.5

Spicy minced lamb or chicken with garlic in lavaş bread, served with yoghurt, tomato sauce 2,3,7

ISKENDER KEBAB 19

Lamb or chicken doner, cooked in oven on a bed of bread, served with yoghurt, tomato sauce and butter sauce 2,3,6,7

HALEP KEBAB 19

Grilled spicy minced kebab, served with onions & tomato sauce 2,3,6,7

YOGURTLU ADANA 20

Minced lamb cooked in oven on a bed of bread, served with yoghurt, tomato sauce and butter sauce 2,3,6,7

YOGURTLU LAMB SHISH 22.5

Lamb cubes cooked in oven on a bed of bread, served with yoghurt, tomato sauce and butter sauce 2,3,6,7

YOGURTLU CHICKEN SHISH 22

Chicken breast cubes cooked in oven on a bed of bread, served with yoghurt, tomato sauce and butter sauce 2,3,6,7

MIX KEBAB FOR 2

Fixed for 2 People 44

Kofte kebab, Cop Shish, 2 Lamb Chops, Chicken Shish, 4 pcs ChickenWings, Served with Rice & Couscous

CHICKEN SPECIAL

Fixed for 3-4 People 59

Boneless Chicken, Chicken Wings, Chicken Shish, Chicken Doner, Bildircin, Chicken Beyti, Served with Rice & Couscous

AKSULAR SPECIAL

Fixed for 2-3 People 72

Lamb Doner, Chicken Doner, Kofte Kebab, Lamb Shish, Chicken Shish, Chicken Wings, 2pcs Lamb Chops, 4pcs Lamb Ribs, grilled on charcoal, Served with Rice & Couscous

AKSULAR EXTRA

Fixed for 4 People 95

Lamb Doner, Chicken Doner, Kofte Kebab, Lamb Shish, Chicken Shish, Chicken Wings, 4pcs lamb Chops, 7pcs Lamb Ribs, Bildircin & Chicken Beyti, grilled on charcoal, Served with Rice & Couscous

FOOD ALLERGIES AND INTOLERANCE Our dishes may contain one or more of the following ingredients:
EGG, FISH, LUPIN, MILK, MUSTARD, PEANUTS, SESAME, SOY BEANS, TREE NUTS, CELERY (and Celeriac) CEREALS CONTAINING GLUTEN, SULPHURS DIOXIDE (for example PRAWNS, CRAB, LOBSTER and CRAYFISH, MOLLUSCS (for example CLAMS, MUSSELS) WHELKS, OYSTERS, SNAILS and SQUID), NUTS (such as ALMONDS, HAZELNUTS, WALNUTS, PECAN NUTS, BRAZIL NUTS, PISTACHIO, CASHEW and MACADAMIA, QUEENSLAND nuts)

Customers to be informed, frying oil used on these premises is produced from genetically modified SOYA
BEFORE ORDERING YOUR DISH IN THE INTEREST OF YOUR SAFETY. PLEASE ADVISE OUR STAFF IF YOU HAVE A FOOD ALLERGY OF ANY KIND, EVEN IF NOT LISTED ABOVE THANK YOU AND ENJOY YOUR DINNER AT AKSULAR

An optional 10% service charge will be added to your bill which is at your discretion to remove

- ① Vegetarian
- ② Gluten
- ③ Milk

- ④ Sulphur Dioxide
- ⑤ Sesame Seeds
- ⑥ Eggs

- ⑦ Soya
- ⑧ Shellfish
- ⑨ Mustard

- ⑩ Celery
- ⑪ Peanuts
- ⑫ Fish

Please see our drinks menu
for more of our beautiful cocktails



PORNSTAR MARTINI

Vanilla vodka, passoa, passion, liqueur, vanilla syrup, passion fruit puree



ESPRESSO MARTINI

Vanilla vodka, coffee liqueur, vanilla syrup, coffee



APPLE MARTINI

Vodka, apple schnapps, apple syrup, sour mix, apple juice



LYCHEE MARTINI

Vodka, malibu, lychee syrup, lychee puree, lychee juice, lemon puree,



SEX ON THE BEACH

Vodka, peach schanapps, topped with orange juice & grenadine



BLUE HAWAII

White rum, malibu, blue curacao, pineapple juice



STRAWBERRY DAIQUIRI

White rum, triple sec, strawberry syrup, strawberry puree cranberry juice, lime puree



LONG ISLAND ICE TEA

Gin, tequila vodka, rum, triple sec, lime juice, diet coke



COSMOPOLITAN

Vodka, triple sec, cranberry juice, lime puree



MOJITO

Bacardi, fresh lime, sugar, fresh mint, topped with soda water served over crushed ice



MARGARITA

Tequila, triple sec, lime puree



APEROL SPRITZ

Prosecco, sparkling water, aperol



PINA COLADA

White rum, malibu, coconut syrup, coconut puree, pineapple juice