

BREAKFAST

TURKISH BREAKFAST (FOR 1) 14

Feta cheese, Mozzarella cheese, Borek, grilled Halloumi, cheese, Sucuk, mixed olives, honey, butter, Strawberry Jam, Salami, sizzling aubergine, tomato, cucumber, Falafel, Eggs (boiled or Scrambled).
Served with bread and unlimited Turkish tea

MENEMEN (V) 9 1,3,6

SUCUKLU MENEMEN 13 3,6

SOUPS

LENTIL - MERCIMEK CORBASI (V) 8.5 Red lentil soup 2,3,7

CHICKEN - TAVUK CORBASI 8.5 Chicken soup 2,3,7

LAMB - PACA CORBASI 8.5 Lamb meat with special sauce 2,7

YOGURTLU PACA CORBASI 8.5 Lamb soup with yoghurt 2,3,6,7

SALADS

GREEK SALAD (V) 9.5 With feta cheese and olives 1,3

CHICKEN CAESAR SALAD 16 Grilled chicken breast, croutons, mixed salad and caesar dressing 1,3

SHEPHERD SALAD (V) 8 Tomato, cucumber, parsley and onion 1

EZME SALAD (V) 8.5 Finely chopped tomatoes, onion, peppers and parsley with herbs 1

HALLOUMI SALAD (V) 1,3 10.5

COLD STARTERS

HUMUS (V) 7 Crushed chickpeas, tahini, lemon juice & garlic 1,7

CACIK (V) 7 Cucumber & hint of garlic in a creamy yoghurt sauce 1,3,7

TARAMA 7 Freshly prepared whipped cod roe paste 2,3,7,12

BABA GANOUSH (V) 7.5 Smoked aubergine, garlic, tahini, creamy strained yogurt & olive oil 1,3,5

FETA CHEESE (V) 7 Beyaz peynir 1,3

SAKSUKA (V) 7 Slowly cooked diced potatoes, aubergine, mixed peppers & onions, finished in our homemade special tomato sauce. 1,7

MIX OLIVES (V) 7 Olives 1

ZEYTINYAGLI TAZE FASULYE (V) 7.5 Fresh beans cooked in olive oil with onion garlic & tomato 1

IMAM BAYILDI (V) 7.5 Aubergine with onion, tomato, peppers, garlic & mixed herbs 1,7

BASILCADO (V) 7.5 Creamy avocado meets chickpeas and tahini in this refreshing blend, finished with fresh basil, lemon and olive oil. A light yet soulful dip 1,3,7

MIX COLD MEZE 18 Chefs suggestion of 6 mixed mezes

SEAFOOD DISHES

LEVREK / SEA BASS 23.5 Char-grilled sea bass with herbs & spices 3,7,12

SALMON 23.5 Char-grilled fresh salmon 3,7,12

CALAMARI 19.5 Deep fried fresh squid served with salad 2,4,7,8

PRAWN CASSEROLE 3,7,8 21.5

TIGER PRAWNS 23.5 Char-grilled tiger prawns 8

MIX SEAFOOD 2,3,6,8,12 23.5

HOT STARTERS

3 FINDIK LAHMACUN 5.95 2,3,7

FALAFEL (V) 7.5 Ground chickpeas, broad beans toasted in spices and Deep fried, served with humus 2,1,5,7

GRILLED SAUSAGE 7.5 Spicy beef sausage char-grilled

TENDER CHICKENS 9 Panko battered and deep fried chicken strips than glazed in our chef's homemade sweet chilli sauce. 2,3,6,7

İÇLİ KÖFTE / KIBBEH 2 pcs 8 A traditional Anatolian delicacy made with a thin bulgur shell, stuffed with sautéed minced lamb and onions. Seasoned with spices and served on a bed of yoghurt, dipped in pistachio 6,7,3,11,12

FETA CHEESE ROLLS (V) 8 Pastry filled with feta cheese, spinach 1,2,3,7

DYNAMITE PRAWNS 9 Crispy battered prawns dipped in our homemade spicy sauce 2,3,5,7,8

CRISPY CALAMARI 9 Deep fried fresh squid 2,4,7,8

HALLOUMI (V) 8 Grilled cypriot cheese served with rockets & balsamic glazing 1,3

KING PRAWNS 3,8 9

PAN FRIED LAMB LIVER 3 9

HUMUS KAVURMA 9 Pureed chickpeas with tahini, garlic and lemon topped with diced lamb 3,7

WHITE BAIT 8 Deep fried white bait, rockets & tartare sauce 2,3,7,12

HOT MIX STARTER 23.5 3 Halloumi, 2 grilled sausages, 3 falafels, 3 feta cheese rolls, 4 crispy calamari & 4 white bait

TURKISH PIZZA & PIDE

LAHMACUN 5.5

3 FINDIK LAHMACUN 5.95 Anatolian pizza 2,7

KIYMALI PIDE 16 Minced lamb, parsley, tomato and onion 2,3,7

CHEESE PIDE (V) 15 Mozzerella cheese or feta cheese 1,2,3,7

SUCUKLU / SAUSAGE PIDE 16 Turkish garlic sausage and mozzarella cheese 2,3,7

KUSBASILI PIDE 16.5 Small cubes of lamb meat with tomato, parsley & peppers 2,3,7

MIX PIDE 2,3,7 16.5

CHICKEN PIDE 16.5 Small chicken cubes with tomato, parsley & peppers 2,3,7

VEGETARIAN PIDE (V) 15.5 Mozzerella cheese, mushroom, tomato & peppers 1,2,3,7

SPINACH PIDE CALZONE STYLE (V) 15.5 Spinach, kapya peppers and mozzarella cheese 1,2,3,7

MEAL OF THE DAY

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

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

WRAPS

LAMB DONER WRAP 14

CHICKEN DONER WRAP 14

MIX DONER WRAP 14

CHICKEN SHISH WRAP 17

COP SHISH WRAP 16

LAMB SHISH WRAP 17

MIX SHISH WRAP 19.5

CHICKEN ADANA 17

ADANA / KOFTE KEBAB WRAP 17

SUCUK WRAP 12

FALAFEL or HALLOUMI WRAP (V) 12

LAHMACUN WRAP 6.5

SIDES

CURLY FRIES (V) 5

CHIPS (V) 4

RICE (V) 4

COUSCOUS (V) 4

YOGURT (V) 4

MIXED PICKLES (V) 4.5

BABY POTATOES (V) 7

GRILLED MUSHROOMS (V) 6

GRILLED ONIONS (V) 6

AKSULAR SPECIAL

Fixed for 2-3 People **76**

Cold Mix Starter +£16

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 **97**

Hot Mix Starter +£19.50

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

CHICKEN SPECIAL

Fixed for 3-4 People **61**

Boneless Chicken, Chicken Wings, Chicken Shish, Chicken Doner, Chicken Adana. Served with Rice & Couscous

MIX KEBAB FOR 2

Fixed for 2 People **48**

1 Saksuka, 2 pcs Halloumi, 2 pcs Feta Cheese Rolls +£12

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

MIX SEAFOOD PLATTER

Fixed for 3-4 People **86**

2 Seabass, 1 Salmon, Calamari, King Prawns, Tiger Prawns, White Bait served with rice, couscous or chips

GRILLS

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

LAMB DONER 19

Dish of special prepared lamb roasted on over spit 3.7

CHICKEN DONER 19

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) 18 22.5

Minced lamb marinated grilled on charcoal 7

LAMB SHISH 18.5 23.5

Marinated cubes of lamb grilled on charcoal 3.7

CHICKEN SHISH 18.5 23.5

Marinated cubes of chicken breast grilled on charcoal 3.7

CHICKEN ADANA 18 22.5

Minced Chicken marinated and grilled on charcoal 3.7

BONELESS CHICKEN LEG 18.5

Tender juicy chicken leg grilled on charcoal 3.7

MIX ADANA 22.5

Minced lamb & chicken marinated and grilled on charcoal 3.7

MIX SHISH 23.5

Mix of chicken and lamb shish grilled on charcoal 3.7

LAMB BEYTI 17.5

Minced of lamb marinated with garlic & grilled on charcoal 7

CHICKEN BEYTI 17.5

Minced 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 25.5

Tender lamb chops grilled on charcoal 3

LAMB RIBS 24.5

Lamb ribs grilled on charcoal 3

COP SHISH 20.5

Marinated small cubes of lamb grilled on charcoal 3.7

MIX GRILL 34.5

Kofte Kebab, Cop Shish, Lamb Chops & Chicken Shish 3.7

WHAT WE ARE LOVING TODAY

FISTIKLI KEBAB 26.5

Specially 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 23.5

Spicy minced lamb or chicken with garlic in lavaş bread, served with yoghurt, tomato sauce 2.3.7

ISKENDER KEBAB 20.5

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 20.5

Grilled spicy minced kebab, served with onions & tomato sauce 2.3.6.7

YOGURTLU LAMB OR CHICKEN

ADANA 23.5

Minced lamb or chicken cooked in oven on a bed of bread, served with yoghurt, tomato sauce and butter sauce 2.3.6.7

YOGURTLU LAMB OR CHICKEN

SHISH 23.5

Lamb cubes or Chicken breast cubes cooked in oven on a bed of bread, served with yoghurt, tomato sauce and butter sauce 2.3.6.7

VEGETARIAN KEBAB (V) 16.5

Mushroom, aubergine, onion & peppers, chef's sauce served with rice or couscous 1.3

LAMB OR CHICKEN CASSEROLE 18.5

Lamb or Chicken with tomatoes, onions, peppers, mushrooms & tomato sauce, served with rice or couscous 3.7

HOMEMADE CHICKEN BURGER 14.5

Served with chips, lettuce and tomato. Spicy or not spicy 2.3.5.7

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

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

VEGETARIAN MOUSSAKA (V) 16

Aubergine, potatoes, green peppers, covered with cheddar cheese, chef's sauce served with rice or couscous 1.2.3.7

SMOKED AUBERGINE ROLLS 18.5

Thin slices of aubergine are carefully wrapped around spiced mince lamb, then grilled over charcoal fire for a subtle smoky depth served on a base of yoghurt and finished with a drizzle of our signature tomato reduction.

ZEYTINYAGLI TAZE FASULYE (V) 16.5

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

IMAM BAYILDI (V) 16.5

Aubergine stuffed with onions, tomatoes, chef sauce & garlic served with rice or couscous 1.7

CHICKEN TENDERS 18.5

Panko battered and deep fried chicken strips than glazed in our chef's homemade sweet chilli sauce. 2.3.6.7

İÇLİ KÖFTE / KIBBEH 5 pcs 18.5

A traditional Anatolian delicacy made with a thin bulgur shell, stuffed with sautéed minced lamb and onions. Seasoned with spices and served on a bed of yoghurt, dipped in pistachio 6.7.3.11.12

FALAFEL (V) 16

Served on a bed of humus served with rice or 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

(V) Vegetarian

- 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

COCKTAILS 12.95



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 schnapps, topped with orange juice & grenadine



MARGARITA
Tequila, triple sec, lime puree



APEROL SPRITZ
Prosecco, sparkling water, aperol



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



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



FRUIT PUNCH 9.95
Non alcoholic

Mocktails available on request

JUICES

PINEAPPLE 3.6

CRANBERRY 3.6

POMEGRANATE 3.6

MIX JUICE 3.6

CHERRY 3.6

ORANGE 3.4

APPLE 3.5

BEERS & CIDER

EFES half pint 5.5 pint 7.7

EFES DRAFT 6.5

PERONI 6

CORONA EXTRA 6

BUDWEISER 6

MAGNERS ORIGINAL 6.5

SOFT DRINKS

COKE 3.6

DIET COKE 3.6

COKE ZERO 3.6

FANTA 3.6

SPRITE 3.6

AYRAN 3.4

ICE TEA 3.5

FRESH ORANGE JUICE 4.5

REDBULL 4.5

SALGAM 3.4

TONIC WATER 3.4

STILL WATER 3.4

STILL WATER LRG 4.8

SPARKLING WATER 3.6

SPARKLING WATER LRG 4.9

JUG OF AYRAN 12