



# OTTOMAN

## SOGUK MEZELER | COLD STARTERS

### Olives

Marinated mix olives  
5

### Humus | Hummus

Boiled chickpeas with tahini, olive oil, garlic, lemon juice and a sprinkle of paprika  
6

### Acili Ezme | Spicy Crushed

Fresh tomatoes, cucumber, onions, peppers and parsley finely chopped with a double handled knife and mixed with herbs, spices, lemon juice and hot chilli powder  
6

### Babaganus | Babaganoush

Grilled aubergine purée mixed with tahini, garlic, white pepper, olive oil and yogurt  
6

### Cacik | Tzatziki

Smooth blend of creamy yoghurt mixed with garlic, finely chopped cucumber, fresh dill, olive oil and a touch of mint  
6

### Pempe Sultan | Pink Sultan

Marinated Sliced beetroot in a mayonnaise, garlic yoghurt and olive oil dressing  
6

### Saksuka | Shakshouka

Fried aubergine baked with peppers, mixed with garlic, olive oil and tomato sauce  
6

All cold mezze served with pitta bread

## SICAK MEZELER | HOT STARTERS

### Borek | Borek V

Deep fried filo pastry filled with feta, spinach and herbs, served with cacik  
7

### Kalamar | Calamari

Deep fried panko squid rings served with home-made tartar sauce  
7

### Falafel V

Deep fried broadbean, chickpea, spice & herb vegetable fritters served with pink sultan cold mezze  
6.50

### Sucuk | Sausage

Turkish sausage, mildly hot and spicy served with slice of pitta bread  
7

### Mantar | Mushroom V

Panfried mushrooms, onion, garlic, pepper, fresh herbs in a creamy tomato sauce, topped with cheese and glazed in the oven  
6.50

### Hellimi | Halloumi V

Panfried halloumi served with roasted red pepper sauce  
7

### Hamsi Tava | Whitebait

Deep fried coated whitebait, served with home-made tartar sauce  
7

### Ottoman Borek

Boiled pastry filled with feta cheese served with grated beetroot in a mayonnaise, garlic yoghurt  
7

## OTTOMAN MEZZE PLATTER (CHEF'S SELECTION) 18

3 cold and 3 hot mezze allows you to taste variety of the most popular mezze that are selected by the chef daily.  
For 2 people



# OTTOMAN

## CHEF'S SPECIAL STARTERS

### Midye | Mussels

Mussels removed from shells served with mushrooms, peppers and white wine infused creamy tomato sauce

7.50

### Karides | Baby Prawns

Cocktail prawns, mushrooms, onion, garlic, pepper in a creamy tomato sauce, topped with cheese and glazed in the oven

9

### Ahtapot | Octopus

Panfried octopus with mushroom, herb and garlic butter

10

### Balik Koftesi | Fish Cake

Mediterranean style fish cake served with home-made tartar sauce

8

### Karides Tava | Prawn Tempura

Deep fried battered King prawn with paprika served with sweet chilli sauce

9

## SALAD

### Mediterranean Mixed Salad

Ice berg, corn, red cabbage, sun-dried tomato, carrot, red onion and capers served with lemon - olive oil and pomegranate sauce

7.5 | with feta cheese 9.50

## MAINS

### CASSEROLES & PAN DISHES

### Meyveli Kuzu | Sultan's Special

Panfried chopped lamb seasoned with onion, apricot, sultana, almond, dry plum, cherry jam, cinnamon and pear served with basmati rice

19

### Ali Nazik

Lightly spiced minced lamb mixed with finely chopped peppers and herbs cooked on a skewer over charcoals served on a bed of creamy roasted eggplant puree and topped with yogurt and melted garlic butter

18

### Tavuk Guvec | Chicken Casserole

Traditional Ottoman Chicken Casserole with onions, peppers, mushrooms and blend of herbs and spices with sliced chicken served with basmati rice

17

### Kuzu Guvec | Lamb Casserole

Traditional Ottoman Lamb Casserole with onion, pepper, mushroom and blend of herbs and spices with sliced lamb served with basmati rice

18

### Mahmudiye | Ottoman Special

Panfried chopped Chicken seasoned with almond, apricot, sultana, honey, cinnamon and lemon juice served with basmati rice

18

### Deniz Urunleri Guvec | Mix Seafood Casserole

Mix seafood casserole, onion, mushroom, tomatoes, pepper and fresh herbs, topped with cheese and served creamy tomato sauce and basmati rice

18

Vegetarian / Gluten Free / Dairy Free / Onion Free / Nut Free versions available.

Please advise your waiting staff.



# OTTOMAN

## MAINS | CHARCOAL BBQ GRILL

### **Karisik Izgara | Mixed Grill**

Marinated chicken shish and lamb shish, chicken wing and spicy minced lamb cooked over charcoal, served with bulgur rice and salad

21

### **Kuzu Sis | Lamb Shish**

Marinated chunky lamb neck fillet meat on skewers cooked over charcoals served with bulgur rice and salad

20

### **Tavuk Sis | Chicken Shish**

Marinated chunky chicken breast on skewers cooked over charcoals served with bulgur rice and salad

17

### **Combotta**

Marinated chunky cubed chicken, lamb on skewers cooked over charcoal, served with bulgur and salad

19

### **Adana Kebab | Adana Kebab**

Lightly spiced minced chicken or lamb mixed with finely chopped peppers and herbs cooked on a skewer over charcoals, served with bulgur rice and salad

*chicken 16 | lamb 17*

### **Tavuk Kanat | Chicken Wings**

Marinated chicken wings grilled over charcoal grill served with bulgur rice and salad

15

### **Kuzu Kaburga | Lamb Ribs**

Succulent lamb ribs cooked over charcoal grill served with bulgur rice and salad

19

## **OTTOMAN GRILL PLATTER FOR 2 PEOPLE 55**

### **Your choice of 1 cold mezze and 1 hot mezze**

Lamb shish, chicken shish, Adana, chicken Kofte, Chicken wings, lamb ribs, served with rice and salad

### **Iskender Kebab**

Lightly spiced minced chicken or lamb cooked on skewers over charcoal, sliced after being cooked and placed on pitta bread, topped with home-made tomato sauce and yoghurt

*chicken 17 | lamb 18*

### **Sarma Beyti**

Grilled Lamb or chicken skewer, wrapped in lavash bread served with tomato sauce, creamy yoghurt and melted butter

*chicken 17 | lamb 18*

### **Kuzu Pirzola | Lamb Chops**

Tender lamb chops seasoned and grilled over charcoal served with bulgur rice, and salad

21

### **Rib-eye 10 oz**

Grilled rib-eye served with garlic butter or peppercorn sauce and chips. (The steak cooked as a blue rare served on the hot stone plate)

29

## SIDE DISHES

**Basmati rice 4**

**Bulgur rice 4**

**Celeriac and potato pure 5**

**Chips 4**

**Fresh tomato and red onion 4**

**Plain yoghurt 3**

**Garlic mushrooms 4**

**Basket of bread 3**



# OTTOMAN

## FROM THE SEA

### **Levrek | Seabass**

Grilled whole seabass served with mixed salad

19

### **Jumbo Karides | King Prawn**

Marinated shell on King prawns grilled over charcoal grill served with chips and mayonnaise sweet chilli sauce

19

### **Somon | Salmon**

Oven baked salmon served with samphire, celeriac and potato pure and creamy smoked paprika sauce

19

### **Tarak | Scallops**

Panfried scallops served with samphire, celeriac and potato pure and creamy smoked paprika sauce

20

## VEGETARIAN MAINS

### **Imam Bayildi | The Priest Fainted**

A whole aubergine stuffed with finely chopped onion, tomatoes, topped with cheese and herbs

Served with creamy yoghurt and basmati rice

15

### **Sebze Guvec | Vegetables Casserole**

Traditional Ottoman Vegetables Casserole, celeriac, onion, garlic, carrots, courgette, aubergine, peppers and mushroom in a creamy tomato sauce served with basmati rice

15

### **Falafel**

Home-made falafel, Deep fried broad-bean, chickpea, spice & herb vegetable fritters served with hummus

15

### **Stuffed Courgette**

Courgette, stuffed with spinach, feta cheese, garlic, bechamel sauce, topped with cheese and served with basmati rice

15

Please note: our grill section has limited cooking space.

All food is cooked to order therefore waiting times for mains can take up to 45 minutes during busy periods.

HALF PORTIONS AVAILABLE FOR CHILDREN AT 50% OFF

CARD PAYMENTS MINIMUM SPEND £10

PLEASE NOTE WE WILL ADD A 10 % DISCRETIONARY SERVICE CHARGE FOR PARTIES OF 6 OR MORE...