

## STARTERS COLD MEZZES

<b>HUMMUS</b>	3.95
A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.	
<b>OLIVE TREE SPECIAL</b>	4.95
A delicious mix of chunks of creamy feta cheese with mixed peppers, olives, fresh basil, olive oil and cracked black pepper.	
<b>RUSSIAN SALAD</b>	4.50
Finely diced potatoes, carrots, sweetcorn, gherkins, lemon juice tossed in mayonnaise and double cream.	
<b>KISIR</b>	4.50
Bulgar wheat with finely chopped red pepper, gherkins and spring onions, fresh parsley and coriander.	
<b>CACIK</b>	4.50
A light and refreshing yogurt based dish with finely chopped cucumber, mint, dill, a dash of double cream and a hint of garlic.	
<b>SAKSUKA</b>	4.50
Fried aubergine, red & green peppers and onions in a tasty yet delicately balanced sauce which gives this popular dish its unique flavour.	
<b>EZME</b>	4.50
A lightly spiced relish made with tomato, red onion, red pepper, gherkins, coriander, lemon, garlic and olive oil - with a splash of pomegranate syrup	
<b>MIXED COLD MEZZE</b>	10.50
Chef's selection of various cold Mezze dishes.	

## HOT MEZZES

<b>GARLIC PRAWNS</b>	6.95
Shells on King prawns cooked with garlic, butter and a kick of Turkish spice.	
<b>HALLOUMI</b>	4.95
Slices of chargrilled traditional Cypriot cheese with olive oil.	
<b>SIGARA BOREK</b>	4.95
Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing.	
<b>FALAFEL</b>	4.95
Minced balls of chickpeas, broad beans, fresh vegetables and garlic coated with sesame seeds and deep fried. Served with a homemade tangy chutney.	
<b>SUCUK</b>	4.95
Special spicy Turkish sausage cooked on the char grill. Served with a fresh yogurt and herb dressing.	
<b>GOAT'S CHEESE</b>	5.95
Slices of warm baked goat's cheese coated in mixed herbs, sunflower seeds and breadcrumbs. Served with salad and chef's homemade tomato chutney.	
<b>LAMB LIVER</b>	5.95
Sautéed lamb liver with onion, red & green peppers cooked in a mixture of Turkish herbs and spices.	
<b>MUSHROOM SAUTE</b>	5.50
Pan fried mushrooms with onion, red & green pepper and garlic cooked in a creamy tomato sauce.	
<b>WHITE BAIT</b>	5.95
Crispy breaded whitebait served with delicate salad leaves and a homemade tartare sauce.	
<b>KALAMAR</b>	5.95
Marinated fresh squid rings, coated in breadcrumbs and deep fried, served with a crisp salad and homemade tartare sauce.	
<b>MIXED HOT MEZZE</b>	11.95
Chef's selection of 4 hot Mezze dishes: Sigara Borek, Falafel, Sucuk, Halloumi.	

## SIDE ORDERS

Fries	2.95
Sweet Potato Fries	3.50
Bread	2.00
Rice	2.50
Coban Salad	3.50
Feta Salad	3.95

Should you have any dietary requirements or allergies, please make your waiter aware at the time of ordering

A discretionary 10% service charge will be added to parties of 8 or more



# OLIVE TREE

## Turkish Mediterranean Restaurant & Bar

### FROM THE CHARCOAL GRILL

All dishes served with rice and salad

<b>CHICKEN SHISH</b>	12.95
Large chunks of soft, succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.	
<b>LAMB SHISH</b>	13.95
Tender marinated lamb pieces cooked on the skewer over charcoal grill.	
<b>CHICKEN WINGS</b>	11.95
Marinated chicken wings cooked over charcoal grill.	
<b>ADANA</b>	12.95
Minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.	
<b>CHICKEN BEYTI</b>	12.95
Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.	
<b>LAMB CHOPS</b>	14.95
Marinated lamb chops cooked over charcoal grill (3 pieces).	
<b>MIXED SHISH</b>	13.95
Charcoal grilled chicken and lamb shish kebab.	
<b>BEYTI SARMA</b>	14.50
Lamb meatballs with garlic and parsley rolled up in flatbread, sliced into pinwheels topped with yogurt, special tomato sauce and butter.	
<b>CHICKEN SARMA</b>	14.50
Chicken meatballs with garlic and parsley rolled up in flatbread, sliced into pinwheels topped with yogurt, special tomato sauce and butter.	
<b>LAMB RIBS</b>	12.95
Succulent seasoned lamb ribs grilled over charcoal grill.	
<b>ISKENDER</b>	13.95
Marinated spicy minced lamb charcoal grilled on skewers and croutons topped with yogurt, chef's special tomato sauce & butter sauce.	
<b>ALI NAZIK</b>	13.95
Yogurt and charcoal grilled aubergine & pepper base, topped with lamb kofte.	
<b>OLIVE TREE SPECIAL</b>	17.50
A selection of Chicken shish, Lamb shish, Chicken Wings, Chicken Beyti and Lamb Chops.	

### PLATTER FOR 2 PEOPLE 33.00

A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Beyti.

### PLATTER FOR 4 PEOPLE 59.00

A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Beyti.

### SPECIAL LUNCH MENU

12pm till 5pm, Monday to Friday

**1 Course 8.95    2 Courses 10.50**

#### COLD MEZZE

Cacik  
Kisir  
Hummus  
Russian salad

#### HOT MEZZE

Halloumi  
Sucuk  
Sigara Borek  
Falafel

#### MAIN COURSES

Adana  
Chicken Shish  
Moussaka with option of Lamb or Vegetarian  
Falafel  
Avacado and Chicken Salad  
Chicken Wings  
Chicken Beyti Wrap

## CHEF'S SPECIALS

<b>LAMB GUYEC</b> (served with rice)	13.50
Tasty chunks of lamb with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.	
<b>CHICKEN GUYEC</b> (served with rice)	12.95
Tasty chunks of chicken with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.	
<b>OTTOMAN BEEF STEW</b> (served with rice)	14.95
Cubed beef in a rich stock sauce with onions, red peppers and peanuts.	
<b>ISLIM</b>	13.50
Finely sliced pieces of lamb cooked with fried aubergines, onions, green & red peppers in a red sauce. Served with mashed potato and salad.	
<b>EMPEROR'S CHICKEN</b> (served with rice)	14.95
Finely diced chicken pieces in a luxurious creamy sauce: a delicious blend of apricots, roasted pine nuts & currants - laced with delicately balanced flavours of honey and freshly squeezed lemon juice. A dish fit for a Emperor!	
<b>LAMB MOUSSAKA</b> (served with rice and salad)	14.50
A traditional Mediterranean dish made with aubergine, potato, carrots, courgettes and onions and minced lamb - topped with a thick layer of Bechamel sauce.	
<b>HALEP CHICKEN</b> (served with rice & salad)	13.50
Soft, tender chicken pieces with mushrooms in a creamy, tomato sauce.	
<b>LAMB SHANK</b>	16.95
Slow cooked lamb shank with onions, carrots, green & red pepper in a rich tomato sauce. Served with mashed potato.	

## STEAKS (All steaks served with chips and mixed salad)

<b>FILLET STEAK (8OZ)</b>	19.95
Fresh herb and olive oil marinated chargrilled fillet steak.	
<b>RIBEYE STEAK (8OZ)</b>	17.95
Fresh herb and olive oil marinated chargrilled ribeye steak.	
Choice of Sauces (2.00 extra) Peppercorn, Mushroom or Mediterranean Herb Sauce	

## SEAFOOD DISHES

<b>PRAWN GUYEC</b>	14.50
Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce. Served with sautéed new potatoes.	
<b>LEVREK</b>	16.95
Marinated whole sea bass served served with sautéed new potatoes and a crisp green salad.	
<b>SALMON</b>	16.95
Fillet of salmon cooked in garlic, parsley lemon juice and olive oil sprinkled with sesame seeds. Served with mixed herb sautéed potatoes and salad.	
<b>SEAFOOD PLATTER</b>	17.50
Sea bass fillet, salmon, king prawns in crispy batter served with sautéed new potatoes.	

## VEGETABLE DISHES

ALL SERVED WITH RICE AND SALAD

<b>FALAFEL</b>	12.95
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney.	
<b>VEGETARIAN MOUSSAKA</b>	12.95
A vegetarian version of the traditional Mediterranean dish made with aubergine, potato, carrots, courgettes and onions. Topped with a thick layer of Béchamel sauce.	
<b>IMAM BAYILDI</b>	12.95
Stuffed aubergine with onions, peppers, fresh tomatoes and olive oil with Halep sauce.	
<b>MIXED VEGETABLE GRILL</b>	12.95
Chargrilled vegetables: aubergine, red pepper, red onion, mushroom, courgette, tomato. Served with rice and salad.	
<b>WARM VEGETABLE MEZZE PLATTER</b>	12.95
Chargrilled mixed vegetables, Sigara Borek, Falafel, Halloumi.	

## RED WINE

	125ml	175ml	250ml	Bottle
<b>PRIMITIVO SALENTO - DOPPIO</b> IGT Salento, Italy Medium depth of colour with juicy red plums and red cherries. Warm and silky with soft tannins.	5.50	6.95	7.95	24.95
<b>TEMPUS TWO SHIRAZ</b> South Eastern Australia Sweet plum and jammy fruits with lingering vanilla and cedar spice. The wine is medium bodied with soft tannins.	4.00	5.25	6.75	18.95
<b>KAYRA KALECIK KARASI</b> Anatolia, Turkey Kayra Kalecik Karasi expresses its earthy roots, with lively fruit aromas of finger bananas, ripe plums & ginger flower.	3.90	4.95	5.90	18.50
<b>OLD STATION MALBEC</b> Argentina A well balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity.	4.00	5.70	6.90	18.95
<b>PEREGRINO MERLOT</b> Central Valley, Chile Bursting with blue and purple fruit (blackberries and blueberries and also some raspberry).	3.90	5.25	6.50	17.50
<b>VILLA DOLUCA RED</b> Aegean, Turkey Fruity, smooth & complex characteristics invokes the aromas of red fruits and spices.	4.00	5.20	6.20	17.95
<b>FAMIGLIA PASQUA VALPOLICELLA RIPASSO</b> Valpolicella, Italy Vibrant aromas of wild dark cherries, redcurrants, along with subtle notes of spices, pepper and hints of oak, Sublime!				30.95
<b>EDERRA RESERVA</b> Rioja, Spain Red fruits, liquorice, with mineral hints underlain with spicy and toasty notes from aging in barrels.				26.95
<b>GOUGUENHEIM RESERVE MALBEC, MENDOZA</b> Mendoza, Argentina Chocolate and coffee beans. Red and black cherry flavours with scents of violets. Smooth with some complexity.				28.95

## WHITE WINES

<b>BUZBAG EMIR-NARINCE</b> Turkey The delicate aromas of Narince make more eccentric the rich texture of Emir.	5.50	6.00	7.25	21.95
<b>NEPTUNE POINT SAUVIGNON BLANC</b> Marlborough, New Zealand Fresh & vibrant with passionfruit, gooseberry and some melon characters.	5.50	6.95	7.95	22.95
<b>NUVIANA CHARDONNAY</b> Aragon, Spain Medium-bodied with a delicate aftertaste. Young, well balanced wine.	4.50	5.95	7.50	18.50
<b>SAN GIORGIO PINOT GRIGIO</b> Venetie, Italy Award winning wine which is crafted for us by the famous Pasqua family.	4.00	5.25	6.90	18.90
<b>KLEINDAL CHENIN BLANC</b> Robertson Valley, South Africa Subtle notes of fruit salad with balancing acidity & papaya & mango on the finish.	3.80	4.90	6.25	16.90
<b>PEREGRINO SAUVIGNON BLANC</b> Central Valley, Chile Well-balanced with aromatics of citrus and minerals and a lightly herbal finish.	3.90	5.25	6.50	18.50
<b>VILLA DOLUCA CLASSIC WHITE</b> Aegean, Turkey Villa Doluca Classic White has crisp, smooth, aromatic flavors.	3.25	5.20	6.20	17.50
<b>BABICH BLACK LABEL SAUVIGNON BLANC</b> Marlborough, New Zealand Gold Medals all around the globe. A bouquet of tropical fruits and passion fruit.				28.95
<b>NARINCE BEYAZ KAYRA</b> Turkey Delicate aromas of Asian pear, quince, camomile and grapefruit are echoed on the refreshing palate.				24.50
<b>EDERRA VERDEJO (RUEDA)</b> Rueda, Spain Intense wine with mint, fennel and citrus notes.				22.95

## ROSE WINES

<b>CANTASTORIE PINOT GRIGIO ROSE</b> Italy Delicious aroma of strawberries and red berries with clean, crisp fruitiness.	4.00	5.25	6.90	18.90
<b>GOLD COUNTY ZINFANDEL ROSÉ</b> California, USA Sweet style of rose with notes of rhubarb and custard sweets and tutti frutti.	3.90	5.25	6.50	18.25
<b>KAVAKLIDIERE LAL ROSE</b> Turkey This delicious rose wine has attractive red fruit aromas, fresh acidity and persistency of flavors.	3.75	4.95	5.95	17.25

## SPARKLING WINES

<b>PASQUA PROSECCO TREVISO DOC</b> Treviso, Italy Naturally balanced and graceful with a fresh effervescence and a velvety smoothness and harmonious finish.			4.95	24.95
<b>BONGO PREMIUM PROSECCO</b> <b>VALDOBBIADENE DOCG</b> Valdobbiadene, Italy One of the finest premium Proseccos to fall in love with. All the way from Valdobbiadene.				27.95
<b>VEUVE CLICQUOT YELLOW LABEL BRUT NV</b> Champagne, France The finest quality of balance between fruity aromas and subtle toasty notes.				55.00
<b>PERRIER-JOUËT GRAND BRUT</b> Champagne, France This has all the soothing and enticing butter and toast flavours you love about Champagne.				49.90

## COCKTAILS

<b>STRAWBERRY DAIQUIRI</b> White rum, strawberry puree, sweet & sour and sugar syrup	5.95
<b>ESPRESSO MARTINI</b> Vodka, espresso coffee, coffee liqueur and sugar syrup	6.95
<b>COSMOPOLITAN</b> Vodka, triple sec, cranberry juice and fresh lime juice	5.95
<b>LONG ISLAND ICE TEA</b> Tequila, vodka, white rum, cointreau,gin,sweet & sour and coke	6.95
<b>SEX ON THE BEACH</b> Vodka, orange juice, cranberry juice and peach schnapps	5.95
<b>WHISKEY SOUR WITH OPTION OF AMARETTO</b> Egg white, sweet & sour, sugar syrup and Whiskey or Amaretto	6.95
<b>MARGARITA</b> Tequila, triple sec and lime juice	5.95
<b>PINA COLADA</b> Spiced rum, Malibu, pineapple juice, cream and pina colada mix	6.95
<b>MOJITO</b> White rum, mint, brown sugar, lime and soda	6.45
<b>WOO WOO</b> Vodka, peach schnapps and cranberry juice	5.95
<b>TURKISH DELIGHT</b> Vodka, watermelon syrup, passion fruit, sweet & sour and sugar syrup	5.95

**COCKTAIL OF THE WEEK** 6.95  
ASK YOUR SERVER FOR DETAILS

## MOCKTAILS

<b>MEDITERRANEAN BREEZE</b> Passion fruit, watermelon syrup, cranberry juice and lemonade	4.50
<b>GREEN APPLE</b> Citrus fruits, appletizer, mint, peach puree and lemonade	
<b>STRAWBERRY KISS</b> Strawberry puree, watermelon, cranberry juice and lemonade	
<b>POMEGRANATE COOLER</b> Pomegranate juice, strawberry puree, cranberry juice and lemonade	

## DRAUGHT BEERS

<b>EFES</b>	2.55 / 4.95
<b>PERONI</b>	2.55 / 4.95

## BEERS

<b>PERONI</b>	3.95
<b>EFES</b>	4.25
<b>CORONA</b>	4.25
<b>BUDWEISER</b>	4.10
<b>OLD SPECKLED HEN</b>	4.15
<b>BECKS BLUE</b>	2.40
<b>ASPALLS</b>	4.15
<b>LONDON PRIDE</b>	4.15

## SOFT DRINKS

<b>COKE,</b>	
<b>DIET COKE,</b>	
<b>SPRITE,</b>	
<b>COKE ZERO</b>	2.95
<b>APPLE,</b>	
<b>ORANGE,</b>	
<b>PINEAPPLE,</b>	
<b>CRANBERRY</b>	
<b>POMEGRANATE JUICE</b>	2.70
<b>AYRAN</b>	2.50

## BOTTLE DRINKS

<b>COKE,</b>	
<b>DIET COKE,</b>	
<b>SPRITE,</b>	
<b>COKE ZERO</b>	3.25
<b>GINGER BEER,</b>	
<b>APPLETISER,</b>	
<b>J20</b>	
<b>ORANGE &amp; PASSION /</b>	
<b>APPLE &amp; RASPBERRY,</b>	
<b>ELDERFLOWER PRESSE</b>	2.70
<b>SAN PELLEGRINO</b>	
<b>STILL AND SPARKLING</b>	
<b>MINERAL WATER</b>	2.20 / 3.25

## SPIRITS

<b>VODKA</b>	<b>25ml</b>
<b>SMIRNOFF RED</b>	3.25
<b>ABSOLUT</b>	4.05
<b>ABSOLUT CITRON</b>	3.25
<b>GIN</b>	<b>25ml</b>
<b>GORDON'S</b>	3.25
<b>HENDRICKS</b>	3.70
<b>LONDON DRY</b>	3.70
<b>HARRINGTON</b>	3.70
<b>WHISKEY</b>	<b>25ml</b>
<b>JOHNNIE WALKER RED</b>	3.20
<b>JAMESON</b>	4.05
<b>CHIVAS REGAL</b>	4.05
<b>GLENMORANGIE</b>	4.05
<b>RAKI</b>	3.30

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