

## STARTERS COLD MEZZES

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| <b>HUMMUS</b><br>A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.                                                            | 5.50  |
| <b>OLIVE TREE SPECIAL</b><br>A delicious mix of chunks of creamy feta cheese with mixed peppers, olives, fresh basil, olive oil and cracked black pepper.              | 5.50  |
| <b>RUSSIAN SALAD</b><br>Finely diced potatoes, carrots, sweetcorn, gherkins, lemon juice tossed in mayonnaise and double cream.                                        | 5.50  |
| <b>KISIR</b><br>Bulgur wheat with finely chopped red pepper, gherkins and spring onions, fresh parsley and coriander.                                                  | 5.50  |
| <b>CACIK</b><br>A light and refreshing yogurt based dish with finely chopped cucumber, mint, dill, a dash of double cream and a hint of garlic.                        | 5.50  |
| <b>SAKSUKA</b><br>Fried aubergine, red & green peppers and onions in a tasty yet delicately balanced sauce which gives this popular dish its unique flavour.           | 5.50  |
| <b>EZME</b><br>A lightly spiced relish made with tomato, red onion, red pepper, gherkins, coriander, lemon, garlic and olive oil - with a splash of pomegranate syrup. | 5.50  |
| <b>SULTAN'S PATLICAN</b><br>Creamy yogurt with fried aubergine, red pepper tahini, garlic and olive oil.                                                               | 5.50  |
| <b>SUMMER BEANS</b><br>Fresh green beans cooked in olive oil and a special tomato relish with onions, garlic and herbs.                                                | 5.50  |
| <b>MIXED COLD MEZZE</b><br>Chef's selection of various cold Mezze dishes.                                                                                              | 11.50 |

## HOT MEZZES

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| <b>GARLIC PRAWNS</b><br>Shells on King prawns cooked with garlic, butter and a kick of Turkish spice.                                                                                 | 7.50  |
| <b>HALLOUMI</b><br>Slices of chargrilled traditional Cypriot cheese with olive oil.                                                                                                   | 5.95  |
| <b>SIGARA BOREK</b><br>Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing.                                                    | 5.95  |
| <b>FALAFEL</b><br>Minced balls of chickpeas, broad beans, fresh vegetables and garlic coated with sesame seeds and deep fried. Served with a homemade tangy chutney and yogurt sauce. | 5.95  |
| <b>SUCUK</b><br>Special spicy Turkish sausage cooked on the char grill. Served with a fresh yogurt and herb dressing.                                                                 | 5.95  |
| <b>GOAT'S CHEESE</b><br>Slices of warm baked goat's cheese coated in mixed herbs, sunflower seeds and breadcrumbs. Served with salad and chef's homemade tomato and yogurt sauce.     | 6.95  |
| <b>LAMB LIVER</b><br>Pan fried lamb liver with onion, red & green peppers cooked in a mixture of Turkish herbs and spices.                                                            | 6.95  |
| <b>MUSHROOM SAUTE</b><br>Pan fried mushrooms with onion, red & green pepper and garlic cooked in a creamy tomato sauce.                                                               | 6.50  |
| <b>WHITE BAIT</b><br>Crispy breaded whitebait served with delicate salad leaves and a homemade tartare sauce.                                                                         | 6.95  |
| <b>KALAMAR</b><br>Marinated fresh squid rings, coated in breadcrumbs and deep fried, served with a crisp salad and homemade tartare sauce.                                            | 6.95  |
| <b>MIXED HOT MEZZE</b><br>Chef's selection of 4 hot Mezze dishes: Sigara Borek, Falafel, Sucuk, Halloumi.                                                                             | 12.95 |

## SIDE ORDERS

|                       |      |
|-----------------------|------|
| Fries                 | 2.50 |
| Sweet Potato Fries    | 3.25 |
| Bread                 | 2.00 |
| Rice                  | 2.00 |
| Side Salad            | 2.50 |
| Sautéed Potatoes      | 3.25 |
| Creamy Garlic Spinach | 3.50 |

**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

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| <b>CHICKEN SHISH</b><br>Large chunks of soft, succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.                         | 13.95         |
| <b>LAMB SHISH</b><br>Tender marinated lamb pieces cooked on the skewer over charcoal grill.                                                                          | 14.95         |
| <b>CHICKEN WINGS</b><br>Marinated chicken wings cooked over charcoal grill.                                                                                          | 12.95         |
| <b>ADANA</b><br>Minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.                                           | 13.95         |
| <b>CHICKEN BEYTI</b><br>Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.                                                            | 12.95         |
| <b>LAMB CHOPS</b><br>Marinated lamb chops cooked over charcoal grill (4 pieces).                                                                                     | 15.95         |
| <b>MIXED SHISH</b><br>Charcoal grilled chicken and lamb shish kebab. <b>Add Adana for 2.50</b>                                                                       | 14.95         |
| <b>BEYTI SARMA</b><br>Lamb meatballs with garlic and parsley rolled up in flatbread, sliced into pinwheels topped with yogurt, special tomato sauce and butter.      | 14.95         |
| <b>CHICKEN SARMA</b><br>Chicken meatballs with garlic and parsley rolled up in flatbread, sliced into pinwheels topped with yogurt, special tomato sauce and butter. | 14.95         |
| <b>LAMB RIBS</b><br>Succulent seasoned lamb ribs grilled over charcoal grill.                                                                                        | 14.25         |
| <b>YOGURT KEBAB</b><br>Marinated spicy minced lamb or minced chicken on skewers and croutons topped with yogurt, chef's special tomato sauce & butter sauce.         | 14.50 / 13.95 |
| <b>ALI NAZIK</b><br>Yogurt and chilled grilled aubergine & pepper base, topped with lamb shish.                                                                      | 15.95         |
| <b>OLIVE TREE SPECIAL</b><br>A selection of Chicken shish, Lamb shish, Chicken Wings, Chicken Beyti and Lamb Chops.                                                  | 18.50         |

## PLATTER FOR 2 PEOPLE

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

## PLATTER FOR 4 PEOPLE

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

## SPECIAL LUNCH MENU

12pm till 4pm, Monday to Friday

**1 Course 8.95    2 Courses 10.95**

|                   |                  |
|-------------------|------------------|
| <b>COLD MEZZE</b> | <b>HOT MEZZE</b> |
| Cacik             | Halloumi         |
| Kisir             | Sucuk            |
| Hummus            | Sigara Borek     |
| Russian salad     | 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

All dishes served with rice

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| <b>LAMB GUYEC</b><br>Tasty chunks of lamb with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.                                                                                                       | 14.50 |
| <b>CHICKEN GUYEC</b><br>Tasty chunks of chicken with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.                                                                                                 | 13.95 |
| <b>OTTOMAN BEEF STEW</b><br>Cubed beef in a rich stock sauce with onions, red peppers and peanuts.                                                                                                                                                                     | 15.95 |
| <b>ISLIM</b><br>Finely sliced pieces of lamb cooked with fried aubergines, onions, green & red peppers in a red sauce.                                                                                                                                                 | 14.95 |
| <b>EMPEROR'S CHICKEN</b><br>Finely diced chicken pieces in a luxurious sweet creamy sauce: a delicious blend of apricots, roasted mixed nuts & currants - laced with delicately balanced flavours of honey and freshly squeezed lemon juice. A dish fit for a Emperor! | 15.95 |
| <b>LAMB MOUSSAKA</b><br>A traditional Mediterranean dish made with aubergine, potato, carrots, courgettes and onions and minced lamb - topped with a thick layer of Bechamel sauce.                                                                                    | 14.95 |
| <b>HALEP CHICKEN</b><br>Tender chicken pieces with wild mushrooms cooked in a creamy yet authentic Halep sauce                                                                                                                                                         | 14.95 |
| <b>IZMIR KOFTE</b><br>Minced lamb kofte cooked in a rich tomato sauce with peppers, onions, garlic and new potatoes.                                                                                                                                                   | 14.95 |
| <b>CHEF MO'S SPECIAL</b><br>Grilled chicken fillet, beautifully marinated with fresh fragrant herbs, served with sautéed potatoes and a vibrant mediterranean pomegranate salad                                                                                        | 14.50 |

## CHEF'S SALADS

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| <b>CHICKEN SALAD</b><br>Succulent chicken with mixed salad leaves and creamy salad dressing                           | 11.95 |
| <b>OTTOMAN SALAD</b><br>Minced lamb with mixed salad leaves, served with a minty yogurt dip                           | 13.95 |
| <b>SEASONAL VEGETABLE SALAD</b><br>Seasonal vegetables with mixed salad leaves and chargrilled halloumi with dressing | 10.95 |

## SEAFOOD DISHES

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| <b>PRAWN GUYEC</b><br>Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce. Served with sautéed new potatoes. | 15.95 |
| <b>LEVREK</b><br>Marinated whole sea bass served served with sautéed new potatoes and a crisp green salad.                                     | 17.95 |
| <b>SALMON</b><br>Fillet of salmon cooked in garlic, parsley lemon juice and olive oil. Served with mixed herb sautéed potatoes and salad.      | 16.95 |
| <b>SEAFOOD PLATTER</b><br>Sea bass fillet, salmon, battered king prawns and battered kalamar served with sautéed new potatoes.                 | 18.50 |

## VEGETABLE DISHES

All dishes served with rice and salad

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| <b>FALAFEL</b><br>Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.                                                           | 13.95 |
| <b>VEGETARIAN MOUSSAKA</b><br>A vegetarian version of the traditional Mediterranean dish made with aubergine, potato, carrots, courgettes and onions. Topped with a thick layer of Béchamel sauce. | 13.95 |
| <b>IMAM BAYILDI</b><br>Stuffed aubergine with onions, peppers, fresh tomatoes and chickpeas with Halep sauce, topped with cheese                                                                   | 13.95 |
| <b>MIXED VEGETABLE CREAMY GUYEC</b><br>Chargrilled vegetables of aubergine, red pepper, red onion, mushroom, courgette, tomato with cream sauce                                                    | 13.95 |
| <b>WARM VEGETABLE MEZZE PLATTER</b><br>Chargrilled mixed vegetables, Sigara Borek, Falafel, Halloumi.                                                                                              | 13.95 |