

## STARTERS COLD MEZZES

<b>HUMMUS</b> A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.	5.50
<b>OLIVE TREE SPECIAL</b> A delicious medley of creamy feta cheese with mixed peppers, olives, fresh basil, olive oil and cracked black pepper.	5.95
<b>RUSSIAN SALAD</b> Boiled cubes of potatoes, carrots, sweetcorn, gherkins, tossed in mayonnaise and double cream.	5.95
<b>KISIR</b> Bulgur wheat with finely chopped red pepper gherkins and spring onions, fresh parsley and coriander.	5.50
<b>CACIK</b> A light and refreshing yogurt based dish with finely chopped cucumber, mint, dill and a dash of garlic.	5.50
<b>SAKSUKA</b> Fried aubergines, red & green peppers and onions in a tasty and delicately balanced tomato sauce.	5.95
<b>EZME</b> A lightly spiced relish made with tomato, red onion, red pepper, gherkins, coriander, lemon, garlic and olive oil - with a splash of pomegranate syrup.	5.95
<b>SULTAN'S PATLICAN</b> Creamy garlic yogurt with fried aubergines, red pepper, tahini and olive oil.	5.50
<b>MIXED COLD MEZZE</b> <i>Perfect for two</i> Chef's selection of various cold mezze dishes.	12.50

## HOT MEZZES

<b>OLIVE TREE BOREK</b> Light filo pastry rolls filled with minced meat, onion and mozzarella cheese. Served with a light mayonnaise and herb dressing.	5.95
<b>GARLIC PRAWNS</b> Shells on king prawns cooked with garlic, butter and a kick of Turkish spices.	7.50
<b>HALLOUMI</b> Pan-fried traditional Cypriot cheese served with a light yogurt sauce.	6.25
<b>SIGARA BOREK</b> Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing.	6.25
<b>FALAFEL</b> Deep fried minced balls of chickpeas, fresh vegetables coated with sesame seeds. Served with a tangy chutney and yogurt sauce.	5.95
<b>SUCUK</b> Much loved mildly spicy Turkish sausage, pan fried and topped with a fresh yogurt and herb dressing.	6.25
<b>GOAT'S CHEESE</b> Goat's cheese coated in mixed herbs, sunflower seeds and breadcrumbs. Served with salad, tomato chutney and yogurt sauce.	6.95
<b>LAMB LIVER</b> Pan-fried lamb liver with onion, red & green peppers, cooked in a mixture of Turkish herbs and spices.	6.95
<b>MUSHROOM SAUTÉ</b> Mushrooms with onion, red & green peppers and garlic, cooked in a creamy tomato sauce, topped with mozzarella cheese.	6.50
<b>WHITE BAIT</b> Crispy breaded whitebait served with delicate salad leaves and a homemade tartare sauce.	6.95
<b>KALAMAR</b> Coated in breadcrumbs and deep fried. Served with a crisp salad and homemade tartare sauce.	6.95
<b>MIXED HOT MEZZE</b> <i>Perfect for two</i> Chef's selection of 4 hot mezze dishes: <i>Olive Tree Borek, Falafel, Sucuk, Halloumi.</i>	13.50

## SIDE ORDERS

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

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



## FROM THE CHARCOAL GRILL

All dishes served with rice and salad

<b>ADANA</b> Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.	13.95
<b>CHICKEN SHISH</b> Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.	14.95
<b>CHICKEN WINGS</b> Marinated chicken wings cooked over charcoal grill.	13.25
<b>LAMB SHISH</b> Tender marinated lamb pieces cooked on the skewer over charcoal grill.	15.95
<b>CHICKEN BEYTI</b> Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.	12.95
<b>LAMB CHOPS</b> Succulent Lamb Chops seasoned with Turkish herbs cooked over charcoal grill.	16.95
<b>MIXED GRILL</b> Charcoal grilled tender chicken and lamb shish with Adana	16.95
<b>CHICKEN SARMA</b> Minced Chicken with garlic and parsley rolled up in flatbread, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.	13.95
<b>BEYTI SARMA</b> Adana cooked on charcoal grill rolled up in flatbread, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.	14.95
<b>YOGURT KEBAB</b> Marinated spicy minced lamb or minced chicken on skewers and croutons topped with yogurt, chef's special tomato sauce & butter sauce.	13.50/12.95
<b>ALI NAZIK</b> Chilled garlic yogurt, grilled aubergine and pepper base, topped with Lamb shish.	15.95
<b>OLIVE TREE SPECIAL</b> A selection of Chicken shish, Lamb shish, Chicken wings, Chicken beyti and Lamb chop.	19.50

## 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**

### STARTERS

Cacik
Kisir
Hummus
Russian salad
Halloumi
Sucuk
Sigara Borek
Falafel

### MAIN COURSES

Olive Tree Borek
Chicken Salad
Falafel
Chicken Wings
Lamb Moussaka <i>veg option available</i>
Chicken Shish
Adana
Chicken Beyti Wrap

## CHEF'S SPECIALS

All dishes served with rice

<b>LAMB GUYEC</b> Tasty chunks of lamb with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.	14.95
<b>CHICKEN GUYEC</b> Tasty chunks of chicken with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.	14.75
<b>OTTOMAN BEEF STEW</b> Prime beef in a rich stock sauce with onions, red peppers and peanuts, served on a Traditional plate.	15.95
<b>ISLIM</b> Finely sliced pieces of lamb cooked with fried aubergines, onions, peppers in a rich tomato sauce.	15.95
<b>EMPEROR'S CHICKEN   PERFECT FOR SWEET LOVERS</b> Pieces of chicken breast in a luxurious sweet creamy sauce: a delicious blend of apricots, roasted mixed nuts & currants - A dish fit for an Emperor!	16.25

<b>LAMB MOUSSAKA</b> A traditional Mediterranean dish made with aubergines, potatoes, carrots, courgettes, onions and lamb minced - topped with a thick layer of Bechamel sauce.	14.45
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<b>HALEP CHICKEN</b> Tender chicken pieces with wild mushrooms onion and pepper cooked in a creamy yet authentic Halep sauce.	14.95
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<b>LAMB SHANK</b> Slow cooked lamb shank with onions, carrots, green & red peppers in a rich tomato sauce.	18.95
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## CHEF'S SALADS

<b>CHICKEN SALAD</b> Succulent chicken with mixed salad leaves and creamy salad dressing	11.95
<b>HALLOUMI SALAD</b> Seasonal vegetables with mixed salad leaves and chargrilled halloumi with dressing	10.95

## SEAFOOD DISHES

<b>PRAWN GUYEC</b> Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce. Served with sautéed new potatoes.	16.75
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<b>LEVREK</b> Marinated whole sea bass served with sautéed new potatoes and a crisp green salad.	17.95
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<b>SALMON</b> Fillet of salmon cooked in oven, parsley lemon juice and olive oil. Served with mixed herb sautéed potatoes and salad.	15.95
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## VEGETABLE DISHES

All dishes served with rice and salad

<b>FALAFEL</b> Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.	13.95
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<b>VEGETARIAN MOUSSAKA</b> 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
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<b>IMAM BAYILDI</b> Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.	13.95
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<b>MIXED VEGETABLE GUYEC</b> Chargrilled vegetables of aubergine, red pepper, red onion, mushroom, courgette with tomato sauce.	13.95
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Should you have any dietary requirements or allergies, please make your waiter aware at the time of ordering