

STARTERS COLD MEZZES

HUMMUS 5.50
A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic.

OLIVE TREE SPECIAL 5.95
A delicious medley of creamy feta cheese with mixed peppers, olives, fresh basil, olive oil and cracked black pepper.

RUSSIAN SALAD 5.95
Boiled cubes of potatoes, carrots, sweetcorn, gherkins, tossed in mayonnaise and double cream.

KISIR 5.50
Bulgur wheat with finely chopped red pepper gherkins and spring onions, fresh parsley and coriander.

CACIK 5.50
A light and refreshing yogurt based dish with finely chopped cucumber, mint, dill and a dash of garlic.

SAKSUKA 5.95
Fried aubergines, red & green peppers and onions in a tasty and delicately balanced tomato sauce.

SULTAN'S PATLICAN 5.50
Creamy garlic yogurt with fried aubergines, red pepper, tahini and olive oil.

MIXED COLD MEZZE *Perfect for two* 12.50
Chef's selection of various cold mezze dishes.

HOT MEZZES

OLIVE TREE BOREK 5.95
Light filo pastry rolls filled with minced meat, onion and mozzarella cheese. Served with a light mayonnaise and herb dressing.

GARLIC PRAWNS 7.50
Shells on king prawns cooked with garlic, butter and a kick of Turkish spices.

HALLOUMI 6.25
Pan-fried traditional Cypriot cheese served with a light yogurt sauce.

SIGARA BOREK 6.25
Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing.

FALAFEL 5.95
Deep fried minced balls of chickpeas, fresh vegetables coated with sesame seeds. Served with a tangy chutney and yogurt sauce.

SUCUK 6.25
Much loved mildly spicy Turkish sausage, pan fried and topped with a fresh yogurt and herb dressing.

GOAT'S CHEESE 6.95
Goat's cheese coated in mixed herbs, sunflower seeds and breadcrumbs. Served with salad, tomato chutney and yogurt sauce.

MUSHROOM SAUTÉ 6.50
Mushrooms with onion, red & green peppers and garlic, cooked in a creamy tomato sauce, topped with mozzarella cheese.

WHITE BAIT 6.95
Crispy breaded whitebait served with delicate salad leaves and a homemade tartare sauce.

KALAMAR 6.95
Coated in breadcrumbs and deep fried. Served with a crisp salad and homemade tartare sauce.

MIXED HOT MEZZE *Perfect for two* 13.50
Chef's selection of 4 hot mezze dishes: Olive Tree Borek, Falafel, Sucuk, Halloumi.

SIDE ORDERS

Fries	2.50
Sweet Potato Fries	3.25
Bread	2.00
Rice	2.00
Side Salad	2.00
Sautéed Potatoes	2.00

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

ADANA 13.95
Traditional minced lamb kofte with onion, parsley and a blend of Turkish herbs and spices, cooked over charcoal grill.

CHICKEN SHISH 14.95
Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer over charcoal grill.

CHICKEN WINGS 13.25
Marinated chicken wings cooked over charcoal grill.

LAMB SHISH 15.95
Tender marinated lamb pieces cooked on the skewer over charcoal grill.

CHICKEN BEYTI 12.95
Minced chicken kofte with onion, parsley and a blend of Turkish herbs and spices.

LAMB CHOPS 16.95
Succulent Lamb Chops seasoned with Turkish herbs cooked over charcoal grill.

MIXED GRILL 16.95
Charcoal grilled tender chicken and lamb shish with Adana

CHICKEN SARMA 13.95
Minced Chicken with garlic and parsley rolled up in flatbread, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.

BEYTI SARMA 14.95
Adana cooked on charcoal grill rolled up in flatbread, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter.

YOGURT KEBAB 13.50/12.95
Marinated spicy minced lamb or minced chicken on skewers and croutons topped with yogurt, chef's special tomato sauce & butter sauce.

ALI NAZIK 15.95
Chilled garlic yogurt, grilled aubergine and pepper base, topped with Lamb shish.

OLIVE TREE SPECIAL 19.50
A selection of Chicken shish, Lamb shish, Chicken wings, Chicken beyti and Lamb chop.

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
veg option available
Chicken Shish
Adana
Chicken Beyti Wrap

CHEF'S SPECIALS

All dishes served with rice

LAMB GUYEC 14.95
Tasty chunks of lamb with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.

CHICKEN GUYEC 14.75
Tasty chunks of chicken with fresh tomato, red & green pepper and garlic topped with melting mozzarella served in a traditional hot clay dish.

OTTOMAN BEEF STEW 15.95
Prime beef in a rich stock sauce with onions, red peppers and peanuts, served on a Traditional plate.

ISLIM 15.95
Finely sliced pieces of lamb cooked with fried aubergines, onions, peppers in a rich tomato sauce.

EMPEROR'S CHICKEN | PERFECT FOR SWEET LOVERS 16.25
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!

LAMB MOUSSAKA 14.45
A traditional Mediterranean dish made with aubergines, potatoes, carrots, courgettes, onions and lamb minced - topped with a thick layer of Bechamel sauce.

HALEP CHICKEN 14.95
Tender chicken pieces with wild mushrooms onion and pepper cooked in a creamy yet authentic Halep sauce.

CHEF'S SALADS

CHICKEN SALAD 11.95
Succulent chicken with mixed salad leaves and creamy salad dressing

HALLOUMI SALAD 10.95
Seasonal vegetables with mixed salad leaves and chargrilled halloumi with dressing

SEAFOOD DISHES

PRAWN GUYEC 16.75
Prawns, peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce. Served with sautéed new potatoes.

LEVREK 17.95
Marinated whole sea bass served with sautéed new potatoes and a crisp green salad.

SALMON 15.95
Fillet of salmon cooked in oven, parsley lemon juice and olive oil. Served with mixed herb sautéed potatoes and salad.

VEGETABLE DISHES

All dishes served with rice and salad

FALAFEL 13.95
Minced balls of chickpeas, broad beans, fresh vegetables & garlic served with homemade tangy chutney and yogurt sauce.

VEGETARIAN MOUSSAKA 13.95
A vegetarian version of the traditional Mediterranean dish made with aubergine, potato, carrots, courgettes and onions. Topped with a thick layer of Béchamel sauce.

IMAM BAYILDI 13.95
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and Halep sauce, topped with cheese.

MIXED VEGETABLE GUYEC 13.95
Chargrilled vegetables of aubergine, red pepper, red onion, mushroom, courgette with tomato sauce.

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