

Cold Starters

HUMMUS 	5.5
Crushed chickpeas, tahini, lemon juice & garlic	
TARAMA	5.5
Freshly prepared whipped cod roe (fish roe pate)	
CACIK 	5.5
Chopped cucumber & a hint of garlic in a creamy yoghurt sauce	
YAPRAK SARMA 	5.5
Stuffed vine leaves with rice, mint, parsley, onions & pine kernels	
BEETROOT TARATOR 	5.5
Beetroot with yoghurt and garlic	
MEDITERRANEAN COUSCOUS 	5.5
Couscous with mixed vegetables, dill and lemon juice	
PATLICAN SOSLU 	6
Aubergine & green peppers in special tomato sauce	
IMAM BAYILDI 	7
Stuffed aubergines with onions, pine kernels, dried blackcurrants, mushrooms, olive oil, tomato paste & lemon juice	
PRAWN COCKTAIL	7
Prawns, lettuce, tomato, cucumber, topped with sauce	
AVOCADO EZMESI 	7
Avocado, feta cheese, tomatoes in a lemon & olive oil dressing	
AVOCADO & FETA SALAD 	7.5
Avocado, feta cheese, tomatoes in a lemon & olive oil dressing	
AVOCADO PRAWN COCKTAIL	7.5
Avocado, prawns & sauce	
COLD MIXED MEZE (2 people)	13
Humus, Cacik, Patlican Soslu, Yaprak Sarma, Beetroot Tarator & Mediterranean Couscous	



Hot Starters

SIGARA BOREGI ✓	6.5
Cheese, parsley & seasoning rolled in pastry, then fried	
FETA CHEESE TRIANGULAR ✓	6.5
Triangular pastry parcels stuffed with feta cheese & parsley	
SAUTÉED POTATO ✓	6.5
Baby potatoes with butter, garlic & herbs	
HELLIM ✓	6.5
Grilled traditional Cyprus cheese	
SUCUK	6.5
Turkish spicy sausage	
FALAFEL ✓	6.5
Fried chick peas, parsley, onions, garlic & coriander, served with hummus	
GARLIC MUSHROOM ✓	6.5
Pan fried mushrooms in butter sauce, double cream with cheese on top	
ASPARAGUS ✓	6.5
Sautéed in butter and served with yoghurt	
CALAMARI	7
Squid coated in bread crumbs and butter, deep fried	
ARNAVUT CIGERI	7
Fresh sautéed lamb liver, served with onions	
WHITEBAIT	7
Freshly fried small fish in batter, served with tartare sauce	
HUMMUS KAVURMA	7
Hummus topped with sautéed lamb, pine kernels & pure butter	
MITITE KOFTE	7
Minced lamb meatballs fried and served in a special sauce & yoghurt	
CHICKEN LIVER	7.5
Fresh sautéed chicken liver served with onions	
PAN FRIED PRAWNS	8
Prawns, green & red peppers, garlic in homemade tomato sauce	
SEAFOOD CASSEROLE	8
Mussels, calamari and prawns cooked in clay dish with a special tomato sauce	
TEMPURA TORPEDO PRAWNS	8
Prawns in Tempura batter	
HELLIM & SUCUK	8.5
Halloumi & Turkish sausage	
GARLIC HELLIM ✓	9
Halloumi with garlic and butter cooked	
PAN FRIED OCTOPUS	12
Octopus cooked in a clay dish with mixed vegetables and tomato sauce	
MIXED HOT MEZE (2 people)	17
Hellim, sigara böregi, sucuk, mitite kofte, falafel, calamari	



Kebabs / Grills All kebabs are served with rice & bread

LAMB SHISH KEBAB	16
Marinated cubes of lamb, cooked on charcoal grill	
CHICKEN SHISH KEBAB	15
Marinated cubes of chicken, cooked on charcoal grill	
ADANA KEBAB	15
Minced lamb with parsley & red pepper, cooked on charcoal grill	
CHICKEN BEYTI	15
Minced chicken on the skewer with garlic & parsley, cooked on charcoal grill	
LAMB BEYTI	15
Minced lamb on the skewer with garlic & parsley, cooked on charcoal grill	
CHICKEN WINGS	15
Marinated chicken wings, cooked on charcoal grill	
LAMB CHOPS (Pirzola)	18
Fresh lamb chops, cooked on charcoal grill	
LAMB RIBS (Kaburga)	16
Fresh lamb ribs, cooked on charcoal grill	
WRAPPED LAMB BEYTI	16
Lamb beyti wrapped in naan bread with garlic, parsley, cooked on charcoal grill, served with yoghurt, cheese on top, rice & tomato sauce	
WRAPPED CHICKEN BEYTI	16
Chicken beyti wrapped in naan bread with garlic, parsley, cooked on charcoal grill, served with yoghurt, cheese on top, rice & tomato sauce	
MIXED KEBAB	18
1 chicken shish, 1 kofte kebab, 1 lamb shish	

Combination Kebabs All kebabs are served with rice & bread

LAMB SHISH & CHICKEN SHISH	17
LAMB SHISH & ADANA KEBAB	17
CHICKEN SHISH & ADANA KEBAB	17
CHICKEN SHISH & CHICKEN KOFTE	17
2 PCS LAMB CHOPS, 4 PCS LAMB RIBS	19

Kebabs with Tomato and Yoghurt Sauce

ISKENDER KEBAB	17
Diced bread, halep sauce, 1 skewer lamb shish, 1 skewer adana with yoghurt & melted butter on top	
HALEP KEBAB	17
Diced bread, halep sauce, adana kofte & melted butter on top	
YOGHURTLU LAMB SHISH	17
Bread and special sauce, lamb shish with yoghurt & butter	
YOGHURTLU ADANA KEBAB	17
Bread and special sauce, adana kebab with yoghurt & butter	
YOGHURTLU CHICKEN SHISH	17
Bread and special sauce, cubes of chicken shish with yoghurt & melted butter on top	

House Special

All dishes served in a clay pot with rice

CHICKEN GUVEC	16
Succulent chicken, green peppers, tomatoes, aubergines & onion cooked in clay pot with tomato sauce	
LAMB GUVEC	17
Succulent lamb, green peppers, tomatoes, aubergines & onions cooked in clay pot with tomato sauce	
LAMB MOUSSAKA	17
Minced lamb cooked with layers of potatoes, aubergine, courgette & peppers in an authentic tomato sauce	
LAMB CASSEROLE	17
Lamb with green & red peppers, onions in tomato sauce	
CHICKEN CASSEROLE	16
Chicken with green & red peppers, onions in tomato sauce	
MANTARLI TAVUK	16
Chicken breast cooked with mushrooms, red & green peppers in a garlic cream sauce, topped with cheese	
KLEFTIKO	17
Lamb shank with potatoes & carrots	
PAN FRIED PRAWNS	16
Octopus cooked in a clay dish with mixed vegetables and tomato sauce	
SEAFOOD CASSEROLE	17
Mussels, calamari & prawns cooked in clay dish with a special tomatoes sauce	
PAN FRIED OCTOPUS	26
Lamb shank with potatoes & carrots	
OTTOMAN KEBAB	23
Succulent cubes of lamb, shallots, garlic and tomatoes cooked on charcoal grill and served in a clay dish	
OTTOMAN PRINCESS	21
Succulent cubes of chicken, shallots, garlic and tomatoes cooked on a charcoal grill and served in a clay dish	
OTTOMAN KING	26
Lamb chops, shallots, garlic and tomatoes cooked on a charcoal grill and served in a clay dish	

Sea Foods

All fish dishes are cooked on charcoal Served with sautéed potatoes & sautéed mixed vegetables

CALAMARI	17
Squid coated in bread crumbs and butter, deep fried	
SEA BASS (LEVREK)	17
Fresh sea bass on the bone, cooked on charcoal grill	
SEA BREAM (CUPRA)	17
Fresh sea bream seasoned with mixed herbs & cooked on a charcoal grill	
SALMON STEAK	17
Fresh salmon seasoned with olive oil & mixed herbs	
MONK FISH KEBAB	24
Cooked on a skewer with onions & peppers	
TIGER PRAWN	24
Marinated in wine & garlic butter sauce	
MIXED FISH SHISH	28
Salmon, swordfish, monk fish, prawns and mixed vegetables cooked over charcoal	

Vegetarian Dishes

Served with rice

IMAM BAYILDI ✓	15
Baby aubergine stuffed with fried onions, peppers, tomatoes, baked in a light tomato sauce, served with yoghurt & pine kernells	
VEGETARIAN KEBAB ✓	15
Vegetables grilled on skewers, served with yoghurt	
MOUSSAKA ✓	15
Aubergine, potato green peppers, carrots, green & chick peas, onions, courgette, garlic covered in béchamel sauce, served with yoghurt	
FALAFEL ✓	15
Shaped, lightly fried balls of chick peas, parsley, onions, garlic & served with hummus	
HELLIM KEBAB ✓	15
Hellim mix vegetables	

Salads

COBAN SALAD	7
Chopped green salad with tomatoes, cucumber, onions, parsley & herbs, topped with olive oil	
EZME SALAD	7
Fresh chilli, tomatoes, red onions, parsley & sauce	
FETA CHEESE SALAD	7
Tomato, cucumber, red onions, parsley, olive oil, feta cheese & olives	

Side Orders

CHIPS	4
RICE / COUSCOUS	4
BREAD	3
OLIVES	6
DIPS Chilli sauce or Garlic sauce	1.5

Desserts

BAKLAVA (4pcs)	7
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BOGAZ SPECIAL SET 1 Cold Mixed Meze

Hummus, Cacik, Patlican Soslu
Yaprak Sarma, Kisir & Ispanak Tarator

Mixed Grill

2 Pcs Lamb Chops, 1 Skewer Lamb Shish, 4 Pcs Ribs,
1 Skewer Kofte, 1 Skewer Chicken Shish
8 Pcs Chicken Wings

£52.00

BOGAZ SPECIAL SET 2

Hot Mixed Meze

Hellim, Sigara Böregi, Sucuk,
Falafel, Calamari, Mitite Kofte

Mix Grill

2 Pcs Lamb Chops, 1 Skewer Lamb Shish, 4 Pcs Ribs,
1 Skewer Kofte, 1 Skewer Chicken Shish
8 Pcs Chicken Wings

£57.00