



## SOUPS & DAILY STEW

<b>LENTIL SOUP</b> <b>V</b>	<b>7</b>
Anatolian style red lentil soup	
<b>LAMB (PACA) SOUP</b>	<b>8</b>
Anatolian style lamb soup	
<b>TODAY’S SPECIAL DAILY STEW</b>	<b>12.5</b>
Everyday freshly cooked hot meals served with rice, salad & freshly baked Turkish bread	

## COLD MEZES

<b>OLIVES</b> <b>VG</b>	<b>5.9</b>
Mixed olives with tomato & red onion	
<b>TURKISH FETA CHEESE</b> <b>V</b>	<b>5.9</b>
Turkish white cheese, served with tomato. Cucumber marinated with oregano & olive oil	
<b>EZME</b> <b>VG</b>	<b>6.9</b>
Mexicans have their salsa sauce, Turks have Antep ezmesi! Chopped spicy combination of bell and red peppers, fresh red onion, tomatoes, garlic & parsley	
<b>DOLMA</b> <b>VG</b>	<b>6.9</b>
A sophisticated flavour and skilful dexterity. Vine leaves stuffed with rice and herbs	
<b>PEPPER BORANI</b> <b>V</b>	<b>6.9</b>
Charcoal grilled mix peppers, garlic, yoghurt & olive oil	
<b>BEETROOT TARATOR</b> <b>V</b>	<b>6.9</b>
Beetroot, garlic, yoghurt & olive oil	
<b>PATLICAN SOSLU</b> <b>VG</b>	<b>6.9</b>
It is said that Turks prepare aubergine in some 40 ways and each one of these dishes taste very different. Here is the one: cooked & chopped aubergine, green & red peppers in special sauce	
<b>KISIR</b> <b>VG</b>	<b>6.9</b>
Steamed crush wheat garnished with a selection of spices & special sauce then mixed with red cabbage, cucumber, parsley & spring onion	
<b>HUMUS</b> <b>VG</b>	<b>6.9</b>
Chickpeas pure with tahini, lemon juice. Garlic & olive oil. Must be the best in town!	
<b>TABULE</b> <b>VG</b>	<b>6.9</b>
Chopped parsley salad with tomatoes, onions, cracked wheat, garnished with lemon juice, olive oil & a selection of spices. Great choice for green lovers	
<b>CACIK</b> <b>V</b>	<b>6.9</b>
Fresh mint & cucumber flavoured yoghurt with garlic and chilli. Cool & refreshing	
<b>YOGHURT</b> <b>V</b>	<b>5.5</b>

<b>SPECIAL MIX MEZE</b> <b>V</b> (For 2 People)	<b>21</b>
Patlican Soslusu, Humus, Kisir, Cacik, Pancar Tarator and Pepper Borani	

## ANA MORE SPECIALS

*All Special Kebabs Served with Rice & Salad / Except Iskender*

<b>CHICKEN BEYTI</b>	<b>19</b>
Beyti is a unique one. It is like a wrap with minced chicken, seasoned with garlic & parsley served on a bed of bread	
<b>LAMB BEYTI</b>	<b>22</b>
Beyti is a unique one. It is like a wrap with minced lamb, seasoned with garlic & parsley served on a bed of bread	
<b>ISKENDER</b>	<b>23</b>
Doner served with butter coated bread with yoghurt & special Anatolian sauce, topped with sizzling butter. If you like lamb kebab, you will love Iskender	
<b>SULTAN KEBAB</b> <b>N</b>	<b>23</b>
Marinated minced lamb mixed with pistachios & wrapped in a tortilla with special sauce & butter, You will feel like a sultan	
<b>MIDDLE NECK SPECIAL</b>	<b>24</b>
Marinated whole rack of lamb cooked on a charcoal grill	

### PLATTER ONE (2 people) 55

Cold Mezes: Humus, Cacik & Patlican Soslusu

+

Doner, 2 Adana Kebab, Chicken Shish, Lamb Cubes, Lamb Ribs, Chicken Wings (8pcs), Served with Rice & Salad

### PLATTER TWO (3-4 people) 86

Cold Mezes: Kisir, Humus, Cacik & Patlican Soslusu

+

Doner, 3 Adana Kebab, 2 Chicken Shish, Lamb Cubes, Lamb Ribs, Chicken Wings (8pcs), Served with Rice & Salad

### PLATTER THREE (4-5 people) 114

Cold Mezes: Pepper Borani, Ezme, Kisir, Humus, Cacik & Patlican Soslusu

+

Doner, 4 Adana Kebab, 2 Chicken Shish, Lamb Cubes, Lamb Ribs, Chicken Wings and Middle Neck, Served with Rice & Salad

## HOT STARTERS

<b>FALAFEL</b> <b>VG</b>	<b>6.9</b>
Lightly pan-fried ball shaped mixture of ground chickpeas, garlic, onions celery, chilli & parsley	
<b>SUCUK IZGARA</b>	<b>7.2</b>
Turkey's famous garlic sausage. Grilled on charcoal & served with fresh salad. Far more than the sausages you know	
<b>CHICKEN LIVER</b>	<b>7</b>
Marinated chicken liver is lightly fried in olive oil, red wine and seasoned with a selection of herbs	
<b>BOREK</b> <b>V</b>	<b>6.5</b>
Deep fried filo dough stuffed with creamy Turkish feta cheese & parsley	
<b>KALAMAR</b>	<b>7.5</b>
Delicately grilled squid in a light season coating	
<b>HALLOUMI KIZARTMA</b> <b>V</b>	<b>6.9</b>
Sliced & grilled halloumi cheese	
<b>HALLOUMI SUCUK</b>	<b>8.5</b>
Char-grilled halloumi cheese with Turkish sausage	
<b>HUMUS KAVURMA</b>	<b>7.9</b>
Home-made humus topped with finely chopped pan fried lamb	
<b>KARIDES STARTER</b>	<b>7.5</b>
Prawns (without shell) cooked in an authentic pan with olive oil, garlic, black pepper & seasoned with double cream	

<b>SPECIAL MIX MEZE</b> (For 2 People)	<b>22</b>
Borek, Sujuk Izgara, Falafel, Chicken Liver and Kalamar	

## PIDES

<b>LAHMACUN</b>	<b>4</b>
Thin pieces of dough topped with minces lamb meat, chopped onion, parsley, pepper, tomatoes & spices	
<b>TAVUKLU PIDE</b>	<b>12.5</b>
Chicken, peppers, tomato puree, onion, & cheddar cheese	
<b>SUCUKLU YUMURTALI</b>	<b>12.5</b>
Turkish sausages with or without egg & cheddar cheese	
<b>KIYMALI PEYNIRLI</b>	<b>12.5</b>
Minced lamb, onions, fresh tomatoes, parsley & red pepper, topped with cheddar cheese	
<b>ISPANAK PEYNIRLI</b> <b>V</b>	<b>12.5</b>
Spinach, onions with cheddar cheese & feta cheese	
<b>PEYNIRLI DOMATESLI</b> <b>V</b>	<b>12.5</b>
Cheddar cheese & tomato	
<b>AUBERGINE PIDE</b> <b>V</b>	<b>12.5</b>
Chopped aubergine, green & red peppers, tomato & parsley	
<b>KUSBASI PIDE</b>	<b>12.5</b>
Diced lamb with onions, green peppers, tomato & parsley	
<b>SEBZELI PIDE</b> <b>V</b>	<b>12.5</b>
Mixed vegetables topped with cheddar cheese	
<b>KARISIK PIDE</b>	<b>13.5</b>
If you can't decide between chicken or lamb. Here is the solution. A mixture of kusbasi and tavuk pide	

## OVEN DISHES

<b>LIVER TAVA</b>	<b>17.5</b>
Finely chopped, marinated liver cooked with vegetables in a delicious sauce for hours to maximise the taste	
<b>SAC TAVA</b>	<b>23</b>
Marinated pan fried lamb in a traditional iron plate called sac, with tomatoes & peppers. Topped with cheddar cheese	

## WRAPS *Served with chips*

<b>FALAFEL</b> <b>VG</b> OR <b>HALLOUMI</b> <b>V</b>	<b>9</b>
<b>LAMB DONER WRAP WITH CHIPS</b>	<b>12.5</b>
<b>CHICKEN OR LAMB SHISH</b>	<b>14.5</b>
<b>ADANA KEBAB</b>	<b>14.5</b>

## SALADS

<b>COBAN SALATA</b> <b>VG</b>	<b>5.5</b>
Finely diced tomatoes, cucumber, parsley, onion, Charleston peppers topped with olive oil & lemon	
<b>ANA MORE SALAD</b> <b>V N</b>	<b>7.5</b>
Season salad, pomegranate, walnut and dry grape	
<b>GREEK SALAD STYLE</b> <b>V</b>	<b>6.5</b>
Finely diced tomatoes, cucumber, parsley, onion, Charleston peppers topped with olive oil, lemon & feta cheese	
<b>SALAT ALA TURKA</b> <b>V</b>	<b>7.5</b>
Lettuce, cucumber & tomato topped with feta cheese, olives, hummus and kisir	

## KEBABS

*All Kebabs Served with Rice & Salad*

<b>LAMB DONER</b>	<b>14.5</b>
Fresh homemade lamb doner	
<b>CHICKEN WINGS</b>	<b>17.5</b>
Charcoal grilled & marinated chicken wings	
<b>CHICKEN SHISH</b>	<b>18.5</b>
Succulent & juicy charcoal grilled chicken fillet cubes, marinated with olive oil, onion, paprika & oregano on a skewer with tomatoes	
<b>CHICKEN KOFTE</b>	<b>18.5</b>
Finely minced chicken spiced with roasted red and green peppers & parsley shaped by hand on skewer	
<b>LAMB RIBS</b>	<b>22</b>
Charcoal grilled lamb ribs	
<b>LAMB SHISH</b>	<b>22</b>
Succulent & juicy charcoal grilled lamb fillet cubes marinated with olive oil, onion, paprika, oregano on a skewer with tomatoes	
<b>ADANA KEBAB</b>	<b>20</b>
Marinated minced meat with herbals skewer & grilled	
<b>LAMB CHOPS</b>	<b>26</b>
Turkish style lamb chops, lambs are British but taste Turkish! They are marinated, charcoal grilled, they are irresistible	
<b>PIDELI KOFTE</b>	<b>22</b>
Adana Kofte served with butter coated bread with yoghurt & special Anatolian sauce, topped with sizzling butter.	
<b>ANA MORE SPECIAL</b>	<b>27.5</b>
Lamb Chops, Lamb Doner, Lamb Shish, Adana Kebab, Chicken Shish, Chicken Wings & Chips	

## SEAFOOD

*All Seafood Served with Rice & Salad*

<b>SALMON FILLET</b>	<b>23</b>
Salmon fillet cooked on the pan served with sautéed vegetables	
<b>AEGEAN SALMON</b>	<b>23</b>
Marinated in our home-made Aegean sauce for a day to obtain all the tasty flavours, then char-grilled to give the final delicious taste	
<b>SEA BASS</b>	<b>23</b>
Marinated sea bass & grilled on charcoal	
<b>SEA BREAM</b>	<b>23.5</b>
Marinated Sea Bream & grilled on charcoal	
<b>SEA BASS FILLET</b>	<b>23</b>
Marinated and oven baked in a clay pot sea bass fillet topped with mozzarella & herb sauce.	

## VEGETARIAN DISHES

<b>ANA MORE SPECIAL</b> <b>V</b>	<b>17.5</b>
Lightly floured courgettes, aubergine with feta cheese, humus, cacik wine leaves and borek	
<b>SEBZE IZGARA</b> <b>VG</b>	<b>15.5</b>
Char-grilled aubergine, peppers, squash, onions, mushroom, marinated with green herbs and garlic. Served With Rice & Salad	
<b>VEGETARIAN SOTE</b> <b>VG</b>	<b>15.5</b>
Freshly chopped, marinated vegetables in delicious tomato sauce for hours to maximise the taste. Served With Rice & Salad	
<b>FALAFEL</b> <b>V</b>	<b>15.5</b>
Lightly pan-fried ball shaped mixture of ground chick-peas, garlic, onions, celery, dill and parsley. Served with humus, cacik & kisir	

## DESSERTS

<b>BAKLAVA</b>	<b>5</b>
<b>RICE PUDDING</b>	<b>5</b>
<b>KUNEFE</b>	<b>6.5</b>
Turkish Künefe is a crispy, cheese-filled dessert made with 'kadayif'. (half baked string- shaped dough)	
<b>IRMIK HELVASI</b>	<b>5.5</b>
Sweetened semolina with notes of caramel and nuts	
<b>CRÈME CARAMEL</b>	<b>5</b>
<b>ICE CREAM</b>	<b>4.5</b>
<b>Ask for flavours</b>	
<b>CAKE OF THE DAY</b>	<b>4.5</b>
<b>Please ask a member of our staff</b>	

## SIDE ORDERS

<b>TURKISH CHEESE BREAD</b> <b>V</b>	<b>3.2</b>
Stone oven baked Turkish style garlic bread with touch of rosemary & olive oil	
<b>FRIES</b> <b>V</b>	<b>3.5</b>
<b>SIDE RICE</b> <b>V</b>	<b>3.5</b>
<b>SIDE SALAD</b> <b>V</b>	<b>3.5</b>
<b>PAN FRIED LAMB RICE</b>	<b>5</b>
<b>2ND BASKET OF BREAD</b>	<b>2</b>