

VEGETARIAN DISHES

ANA MORE SPECIAL V	18.5
Lightly floured courgettes, aubergine with feta cheese, humus, cacik wine leaves and borek	
SEBZE IZGARA VG	15.5
Char-grilled aubergine, peppers, squash, onions, mushroom, marinated with green herbs and garlic. Served With Rice & Salad	
VEGETARIAN SOTE VG	15.5
Finely chopped, marinated vegetables in delicious tomato sauce for hours to maximise the taste. Served With Rice & Salad	
FALAFEL V	15.5
Lightly pan-fried ball shaped mixture of ground chick-peas, garlic, onions, celery, dill and parsley. Served with humus, cacik & kisir	

SALADS

COBAN SALATA VG	7
Finely diced tomatoes, cucumber, parsley, onion , Charleston peppers topped with olive oil & lemon	
ANA MORE SALAD VG N	9.5
Season salad, pomegranate, walnut and dry grape	
GREEK SALAD STYLE V	8.5
Finely diced tomatoes, cucumber, parsley, onion, Charleston peppers topped with olive oil, lemon & feta cheese	
SALAT ALA TURKA V	8.5
Lettuce, cucumber & tomato topped with feta cheese, olives, hummus and kisir	

SOFT DRINKS

COKE	3.5
DIET COKE	3.5
SPRITE	3.5
FANTA	3.5
FRUIT JUICE	3.5
RED BULL	3.7
STILL WATER	Sm1 2.2 / Lrg 4.5
SPARKLING WATER	Sm1 2.2 / Lrg 4.5
AYRAN 330ML	3.5
It has been one of the most popular drinks of the Turkey. It is simply made by diluting yoghurt with water. Some salt is added to taste. A unique and healthy beverage!	

V: Vegetarian VG: Vegan N:Nuts
Please Inform Our Staff If You Have Any Allergies Or
Special Dietary Requirements

A Discretionary 10% Service Charge Will Be Added To Your Bill

SIDE ORDERS

TURKISH CHEESE BREAD V	4.5
Stone oven baked Turkish style garlic bread with touch of rosemary & olive oil	
FRIES V	4
SIDE RICE V	4
SIDE SALAD V	4
PAN FRIED LAMB RICE	7
2 ND BASKET OF BREAD	2

DESSERTS

BAKLAVA N	6
Traditional layers of thin filo pastry filled with crushed pistachios and soaked in sweet syrup.	
RICE PUDDING N	5.5
Traditional creamy Turkish rice pudding, lightly baked for a rich and comforting flavour. Topped with walnuts.	
KUNEFE N	6
Traditional warm shredded pastry layered with melted cheese, baked until golden and topped with sweet syrup and pistachios.	
KATMER N	6
Thin crispy pastry filled with pistachio and clotted cream, baked fresh and served warm.	
CAKE OF THE DAY	6
Please ask a member of staff for today's selection.	

COFFEES & TEAS

ESPRESSO	2.7
DOUBLE ESPRESSO	3
TURKISH COFFEE	3
MACHIATO	2.8
DOUBLE MACHIATO	3.1
AMERICANO (White or Black)	3
FLAT WHITE	3.5
LATTE	3.5
CAPPUCCINO	3.5
MOCHA	3.8
HOT CHOCOLATE	4
CHAI LATTE	3.7
FRAPPÉ COFFEE (COLD)	4.7

TEAS

TURKISH BLACK TEA	2.5
TURKISH APPLE TEA	2.5
ENGLISH BREAKFAST TEA	2.5
PEPPERMINT TEA	2.5
FRESH MINT TEA	2.5
CAMOMILE TEA	2.5
GREEN TEA	2.5



ana more



www.anamorerestaurant.co..uk

SOUPS & DAILY STEW

LENTIL SOUP VG	8
Anatolian style red lentil soup	
LAMB (PACA) SOUP	10.5
Anatolian style lamb soup	
TODAY’ S SPECIAL DAILY STEW	14.5
Everyday freshly cooked hot meals served with rice, salad & freshly baked Turkish bread	

COLD MEZES

OLIVES VG	5.9
Mixed olives with tomato & red onion	
TURKISH FETA CHEESE V	5.9
Turkish white cheese, served with tomato. Cucumber marinated with oregano & olive oil	
EZME VG	6.9
Mexicans have their salsa sauce, Turks have Antep ezmesi! Chopped spicy combination of bell and red peppers, fresh red onion, tomatoes, garlic & parsley	
PEPPER BORANI V	6.9
Charcoal grilled mix peppers, garlic, yoghurt & olive oil	
CARROT TARATOR V	6.9
Carrot, garlic, yoghurt & olive oil	
DOLMA VG	6.9
A sophisticated flavour and skilful dexterity. Vine leaves stuffed with rice and herbs	
PATLICAN SOSLU VG	6.9
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	
KISIR VG	6.9
Steamed crush wheat garnished with a selection of spices & special sauce then mixed with red cabbage, cucumber, parsley & spring onion	
HUMUS VG	6.9
Chickpeas pure with tahini, lemon juice. Garlic & olive oil. Must be the best in town!	
CACIK V	6.9
Fresh mint & cucumber flavoured yoghurt with garlic and chilli. Cool & refreshing	
TARAMA	6.9
Freshly prepared whipped cod roe	
YOGHURT V	5.5

SPECIAL MIX MEZE V (For 2 People)	21
Patlican Soslu, Humus, Kisir, Cacik, Pancar Tarator and Pepper Borani	

HOT STARTERS

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

SPECIAL MIX MEZE (For 2 People)	22
Borek, Sucuk Izgara, Falafel, Chicken Liver and Kalamar	

PIDES

LAHMACUN	4.5
Thin pieces of dough topped with minces lamb meat, chopped onion, parsley, pepper, tomatoes & spices	
TAVUKLU PIDE	14.5
Chicken, peppers, tomato puree, onion, & cheddar cheese	
SUCUKLU YUMURTALI	14.5
Turkish sausages with or without egg & cheddar cheese	
KIYMALI PEYNIRLI	14.5
Minced lamb, onions, fresh tomatoes, parsley & red pepper, topped with cheddar cheese	
ISPANAK PEYNIRLI V	14.5
Spinach, onions with cheddar cheese & feta cheese	
PEYNIRLI DOMATESLI V	14.5
Cheddar cheese & tomato	
AUBERGINE PIDE V	14.5
Chopped aubergine, green & red peppers, tomato & parsley	
KUSBASI PIDE	14.5
Diced lamb with onions, green peppers, tomato & parsley	
SEBZELI PIDE V	14.5
Mixed vegetables topped with cheddar cheese	
KARISIK PIDE	15.5
If you can’t decide between chicken or lamb. Here is the solution. A mixture of kusbasi and tavuk pide	

KEBABS

All Kebabs Served with Rice & Salad	
LAMB DONER	16.5
Fresh homemade lamb doner	
CHICKEN WINGS	19.5
Charcoal grilled & marinated chicken wings	
CHICKEN SHISH	20.5
Succulent & juicy charcoal grilled chicken fillet cubes, marinated with olive oil, onion, paprika & oregano on a skewer with tomatoes	
CHICKEN KOFTE	20.5
Finely minced chicken spiced with roasted red and green peppers & parsley shaped by hand on skewer	
LAMB RIBS	22
Charcoal grilled lamb ribs	
LAMB SHISH	24
Succulent & juicy charcoal grilled lamb fillet cubes marinated with olive oil, onion, paprika, oregano on a skewer with tomatoes	
ADANA KEBAB	20
Marinated minced meat with herbs, skewer & grilled	
IZGARA KOFTE	20
Marinated beef and lamb, minced meat with, onions, spices	
LAMB CHOPS	28
Turkish style lamb chops, lambs are British but taste Turkish! They are marinated, charcoal grilled, they are irresistible	
PIDELI KOFTE	24
Adana Kofte served with butter coated bread with yoghurt & special Anatolian sauce, topped with sizzling butter.	
ANA MORE SPECIAL	29.5
Lamb Chops, Lamb Doner, Lamb Shish, Adana Kebab, Chicken Shish, Chicken Wings & Chips	

CHICKEN SCHNITZEL	15
Crispy breaded chicken fillet served with chips & salad.	

WRAPS Served with chips

FALAFEL VG OR HALLOUMI V	9
LAMB DONER WRAP WITH CHIPS	12.5
CHICKEN SHISH	14
LAMB SHISH	15
ADANA KEBAB	14.5

SEAFOOD

All Seafood Served with Rice & Salad	
SALMON FILLET	24
Salmon fillet cooked on the pan served with sautéed vegetables	
AEGEAN SALMON	24
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	
SEA BASS	24
Marinated sea bass & grilled on charcoal	
SEA BREAM	24.5
Marinated Sea Bream & grilled on charcoal	
SEA BASS FILLET	24
Marinated and oven baked in a clay pot sea bass fillet topped with mozzarella & herb sauce.	

ANA MORE SPECIALS

All Special Kebabs Served with Rice & Salad / Except Iskender	
CHICKEN BEYTI	21
Beyti is a unique one. It is like a wrap with minced chicken, seasoned with garlic & parsley served on a bed of bread	
LAMB BEYTI	23
Beyti is a unique one. It is like a wrap with minced lamb, seasoned with garlic & parsley served on a bed of bread	
ISKENDER	24
Doner served with butter coated bread with yoghurt & special Anatolian sauce, topped with sizzling butter. If you like lamb kebab, you will love Iskender	
SULTAN KEBAB N	24
Marinated minced lamb mixed with pistachios & wrapped in a tortilla with special sauce & butter, You will feel like a sultan	
MIDDLE NECK SPECIAL	26
Marinated whole rack of lamb cooked on a charcoal grill	

FOR KIDS

CHICKEN NUGGETS WITH CHIPS	8
KIDS SHISH WITH CHIPS	10
Lamb shish OR chicken shish OR chicken wings	

PLATTER ONE (2 people) 59

Cold Mezes: Humus, Cacik & Patlican Soslu

+

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

PLATTER TWO (3-4 people) 90

Cold Mezes: Kisir, Humus, Cacik & Patlican Soslu

+

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

PLATTER THREE (4-5 people) 124

Cold Mezes: Ezme, Kisir, Humus, Cacik & Patlican Soslu

+

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

OVEN DISHES

CHICKEN LIVER TAVA	19.5
Finely chopped, marinated chicken liver cooked with vegetables in a delicious sauce for hours to maximise the taste	
SAC TAVA	24
Marinated pan fried lamb in a traditional iron plate called sac, with tomatoes & peppers. Topped with cheddar cheese	