

## STARTERS

<b>SOUP OF THE DAY</b> <i>Please ask a member of our team for today's speciality</i>	8.9
<b>MEDITERRANEAN OLIVES</b> <b>VE</b> <i>Trio olives marinated with rosemary, thyme, garlic and lemon</i>	6.9
<b>HUMUS</b> <b>SE - VE</b> <i>Chickpeas blended with tahini, garlic and olive oil</i>	8.9
<b>CACIK</b> <b>D - V</b> <i>Finely diced cucumber mixed with hung yogurt, mint, garlic and olive oil</i>	9.9
<b>MUHAMMARA</b> <b>G - N - VE</b> <i>Chargrilled kapyra peppers blended with walnuts, sundried tomatoes and pomegranate molasses</i>	10.9
<b>PUMPKIN SINKONTA</b> <b>D</b> <i>Roasted pumpkin with caramelised onions, yogurt and pumpkin seeds</i>	9.9
<b>BABAGANUSH</b> <b>D - SE</b> <i>Charred aubergine puree, hung yogurt, tahini and garlic</i>	9.9
<b>MEDITERRANEAN CHEESE &amp; PESTO</b> <b>D</b> <i>Trio mediterranean cheese blended with freshly made basil pesto</i>	9.9
<b>DOLMA</b> <b>D - N</b> <i>Vine leaves filled with rice, sultanas, mint and pine nuts</i>	11.9
<b>CIZBIZ KOFTE</b> <b>G</b> <i>Grilled minced lamb and beef kofte served with a spring onion and potato salad</i>	14.9
<b>LIVER</b> <b>D</b> <i>Sautéed chicken liver with shallots, peppers and garlic butter</i>	12.9
<b>MUSHROOM &amp; HALLOUMI</b> <b>D - V</b> <i>Sautéed chestnut mushrooms with halloumi cheese</i>	11.9
<b>MANTI</b> <b>D - G</b> <i>Raviolini filled with minced lamb, served with hung yogurt and paprika butter</i>	15.9
<b>ARANCINI</b> <b>D - G</b> <i>Arborio balls with wild mushrooms and creamy mozzarella</i>	12.9
<b>BOREK</b> <b>D - G</b> <i>Filo pastry rolls filled with aged feta and spinach served with sweet chilli sauce</i>	12.9
<b>GARLIC PRAWNS</b> <b>D</b> <i>King prawns sautéed with garlic butter, parsley and lemon</i>	14.9
<b>CRISPY CALAMARI</b> <b>D - G</b> <i>Panko calamari with tartar</i>	12.9
<b>SCALLOPS</b> <b>D</b> <i>Pan seared scallops served with cauliflower puree, shallots and herb oil</i>	16.9

### ASSORTMENT OF COLD STARTERS

For two - 21.9

Humus, Cacik, Muhammara, Babaganush, Pumpkin Sinkonta and Cheese pesto  
*See above for the specific allergen*

### ASSORTMENT OF HOT STARTERS

For two - 28.9

Crispy Calamari, King Prawns, Borek, Mozzarella Sticks and Cizbiz Kofte  
*See above for the specific allergen*

# Kibele

## FROM THE GRILL

<b>LAMB SHISH</b> <b>D - G</b> <i>Prime cuts of lamb marinated with rosemary and thyme</i>	28.9
<b>CHICKEN SHISH</b> <b>D - G</b> <i>Cubes of chicken breast marinated with rosemary and thyme</i>	25.9
<b>SPICY SKEWERS</b> <b>D - G</b> <i>Choice of minced Lamb or Chicken kofte blended with our secret spice blend</i>	24.9
<b>LAMB RIBS</b> <b>D - G</b> <i>Seasoned with paprika and oregano</i>	26.9
<b>LAMB CUTLETS</b> <b>D</b> <i>Seasoned with paprika and oregano and served with oyster mushrooms and pureed potatoes</i>	30.9
<b>IZGARA KOFTE</b> <b>D - G</b> <i>Signature minced lamb and beef kofte blended with our secret spice mix</i>	24.9
<b>SARMA BEYTI</b> <b>D - G</b> <i>Grilled minced Lamb or Chicken beyti wrapped with freshly baked lavas and served with hung yogurt, tomato sauce, paprika butter and bulgur</i>	27.9
<b>MIXED GRILL</b> <b>D - G</b> <i>Lamb shish, chicken shish, spicy lamb and chicken skewers, lamb rib and lamb cutlet</i>	34.9

### JUST THE 2 OF US

Sharing platter for two **D - G** - 74.9 (bigger size available upon request)

Lamb shish, Chicken Shish, Spicy Skewers, Lamb Ribs, Chicken Wings  
and Lamb Cutlets served with Rice, Bulgur and Garden salad

## STEAKS & SIGNATURES

<b>FILLET MIGNON</b> <b>D - G</b> <i>250g Approx. Served with oyster mushrooms, baby vegetables, pureed potatoes and green peppercorn sauce</i>	45.9
<b>RIB EYE</b> <b>D - G</b> <i>350g Approx. Served with oyster mushrooms, baby vegetables, pureed potatoes and shallot gravy</i>	40.9
<b>NEW YORK STRIP</b> <b>D - G</b> <i>350g Approx. Served with oyster mushrooms, baby vegetables, pureed potatoes and green peppercorn sauce</i>	38.9
<b>CAFE DE PARIS</b> <b>D - G</b> <i>Steak in cafe de paris sauce served with thin cut fries</i>	38.9
<b>COKERTME</b> <b>D - G</b> <i>Signature minced lamb and beef selection accompanied with sliced steak, chargrilled and served on pita, yogurt, tomato sauce, matchstick potatoes and drizzled with paprika butter</i>	36.9
<b>BEEF RIBS</b> <b>D - G</b> <i>Slow roasted beef ribs on the bone drizzled with truffle gravy and served with parmesan rockets</i>	34.9
<b>MEYVELI KUZU</b> <b>D - G - N</b> <i>Braised lamb cooked with pears, chestnuts, plums, almonds and apricots served with pearl barley</i>	28.9
<b>CHICKEN WITH TRIO MUSHROOMS</b> <b>D</b> <i>Grilled chicken thighs served with mushrooms sauce and pureed potatoes</i>	28.9
<b>KIBELE'S BURGER</b> <b>D - G</b> <i>9oz wagyu beef patty, applewood smoked cheese, crispy lettuce, caramelised red onions, pickled cucumber and truffle mayo served with fries</i>	22.9

## LIGHT MEALS

<b>CHICKEN &amp; AVOCADO SALAD</b> <b>D - G - N</b> <i>Grilled chicken breast, mixed leaves, avocado, cherry tomatoes, croutons, parmesan and walnuts dressed with mustard vinaigrette</i>	21.9
<b>BURRATA SALAD</b> <b>D - G</b> <i>Creamy burrata with cherry tomatoes, avocado, mixed leaves and crispy pita dressed with herb oil</i>	19.9
<b>KIBELE'S SALAD BOWL</b> <b>SE</b> <i>Grilled salmon on mixed leaves, quinoa, beetroot humus, pickles, radish and sesame oil, dressed with a ginger and lemon dressing</i>	19.9
<b>GOAT'S CHEESE &amp; FIG SALAD</b> <b>D</b> <i>Grilled goat's cheese with honey glazed fig, artichokes, mixed leaves, beetroot, sundried tomatoes and honey mustard dressing</i>	18.9
<b>AEGEAN SALAD</b> <b>D</b> <i>Feta, tomatoes, cucumber, red onion, peppers, olives and parsley dressed with olive oil, lemon and thyme dressing</i>	16.9

## FROM THE GARDEN

<b>MUSAKKA</b> <b>D - G</b> <i>Layers of aubergine, courgettes, carrots and potatoes topped with bechamel</i>	21.9
<b>IMAM BAYILDI</b> <b>VE - G - N</b> <i>Boat of aubergine filled with seasonal vegetables and pine nuts. Served with bulgur</i>	19.9
<b>GRILLED VEGETABLES</b> <b>D</b> <i>Skewered seasonal grilled vegetables with halloumi cheese</i>	21.9

## FROM THE SEA

<b>SALMON</b> <b>D</b> <i>Salmon served with stir fried vegetables and lemon butter sauce</i>	27.9
<b>SEABASS</b> <b>D</b> <i>Fillets of seabass served with pureed potatoes and caper sauce</i>	28.9
<b>SEAFOOD CASSEROLE</b> <b>D</b> <i>Mixed seafood casserole cooked with mushrooms, onions and peppers in a tomato and basil sauce</i>	26.9

## SIDES

<b>Bread</b>	2.9	<b>Tenderstem Broccoli</b>	7.9
<b>Rice</b>	4.9	<b>Pureed Potatoes</b>	6.9
<b>Bulgur</b>	4.9	<b>Baby Potatoes</b>	7.9
<b>Chips</b>	6.9	<b>Garlic Mushrooms</b>	6.9
<b>Stir Fried Vegetables</b>	7.9	<b>Garden Salad</b>	5.9

#### ALLERGEN INFORMATION

V	Suitable for vegetarians	Please be advised that most of our dishes can be made Gluten-Free and Dairy-Free upon request.
VE	Suitable for vegan	
N	Includes nuts	If you have any allergens please ask a member of our team before ordering and make sure a verbal confirmation is given that is suitable for your consumption.
G	Includes gluten	
D	Includes dairy	
SE	Contains sesame	

Prices include 20% VAT. Discretionary 12.5% optional gratuity will be added to your bill.



# Vegan Menu

## Starters

### **Mediterranean Olives - 6**

Marinated with Rosemary, Thyme, Garlic & Lemon

### **Plain Humus (N)(G) - 8**

Pine Nuts, Tahini, Pumpkin Seeds & Paprika, Served with Pide

### **Muhammara (N)(G) - 8**

Walnuts, White Raddish, Roasted Peppers & Tomatoes

### **Kisir (G) - 8**

Bulgur Wheat, Spring Onions, Bell Peppers, Fresh Mint & Pomegranate Molasses

### **Dolma (N) - 9**

Tosya Rice, Pine Nuts, Cinnamon, Yogurt, Raisins & Mint

### **Falafel (G) - 10**

Fava Bean & Chickpea Vegetable Fritters

### **Grilled Asparagus (N) - 12**

Pomegranate, Pine Nuts, Raisins, Rockets & Pomegranate Molasses

## Mains

### **Grilled Vegetables (G) - 19**

Char-Grilled Seasonal Vegetables with Our House Tomato & Basil Sauce

### **Risotto - 21**

Wild Mushroom & Asparagus

### **Imam Bayildi (G)(N) - 19**

Aubergine filled with Seasonal Vegetables & Pine Nuts

### **Turlu (G) - 19**

Sauteed Seasonal Vegetables with Our House Tomato & Basil Sauce

### **Oven Baked Artichokes (G) - 21**

Artichoke Hearts & Rustic Vegetables

## Sides

Bulgur (G) - 5 | Bread (G) - 3 | Chips - 7 | Tenderstem Broccoli - 8  
Stir Fried Vegetables - 7 | Garlic Mushrooms - 7

## Dessert

### **Chocolate Cake (G) - 10**

### **Champagne Sorbet - 10**

### **Vegan Vanilla Ice Cream - 7**

### **Lemon Sorbet - 7**

Our food may contain traces of nuts and other allergens. If you have any concerns, please ask a member of staff before placing your order.

Prices VAT included. A discretionary optional gratuity of 12.5% will be added to your bill.

## Dessert



### Kunefe (N)(G)(D) 15.9

Kadayif, Cheese, Honey Syrup &  
Crushed Pistachios.

### Rice Pudding (N)(D) 8.9

*Served with Coconut Ice Cream.*

### Pistachio Baklava (N)(G)(D) 9.9

Filo Pastry Rolls Filled with Crushed  
Pistachios & Drizzled with Honey Syrup.  
*Served with Pistachio Ice Cream.*

### Biscoff Cheesecake (G)(D) 9.9

### Chocolate Fondant (G)(D) 13.9

Triple Belgian Chocolate  
with a Molten Centre.

*Served with Vanilla Ice Cream.*

### Gelato (D) 7.9

#### 3 Scoops

Vanilla, Strawberry, Chocolate,  
Coconut, Pistachio Sorbets.

**V** Suitable for vegetarians, **VE** Suitable for vegan,  
**N** Includes nuts, **G** Includes gluten, **D** Includes dairy.

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## Hot Drinks



### Coffee

Turkish Coffee	3.75
Espresso	2.75/4.25
Macchiato	3.5/4.75
Americano	4.25
Flat White	4.95
Cappuccino	4.95
Latte	4.95
Mocha	4.95
Liqueur Coffee	13.95
<i>(Jameson, Tia Maria, Baileys, Brandy)</i>	

### Loose Leaf Tea Selection

Turkish Tea	2.95
Fresh Mint	4.5
English Breakfast Tea	4.95
Earl Grey Blue Flower	4.95
Chamomile	4.95
Green Tea	4.95
Red Berry	4.95
Rooibus	4.95
Apple Loves Ginger	4.95

### Digestives

50ml

Martell X.O	35
Henessy	12
Remy Martin 1738	15
Baron De Sigognac, Xr, Armagnac	14
Grappa, Brandy	11

Prices includes 20% VAT.



KIBELE, THE REVERED ANATOLIAN AND PHRYGIAN MOTHER GODDESS,  
EMBODIES THE ESSENCE OF FERTILITY, NATURE AND PROTECTION.  
ADORED WITH A CROWN AND OFTEN ACCOMPANIED BY LIONS,  
SHE EXUDES POWER AND NURTURING LOVE.

## **Already a Kibele's Club Member?**

**Scan the QR code below to start your journey with us.**

**Stay-up-to-date & follow us for more.**



**We strive to provide a welcoming  
and elegant service in a timeless setting  
intended to make your visit memorable.**

## **Did we get it right?**

**Making it right is our priority!**

**We will use your feedback to continuously improve our service  
and provide you with unforgettable dining experience!**

**For suggestions please inform a member of staff or alternatively :  
Email us: [info@kibelerestaurant.co.uk](mailto:info@kibelerestaurant.co.uk).**

**Kind Regards,**

**Kibele Family.**



## CLASSIC COCKTAILS 14.9

### **Pornstar Martini**

Vodka, Passoa, Passion Fruit,  
Lemon, Simple Syrup

### **Lychee Martini**

Vodka, Lychee Puree, Lemon,  
Simple Syrup

### **Cosmopolitan**

Vodka, Triple Sec, Cranberry Juice,  
Lime, Simple Syrup

### **Negroni**

Gin, Campari, Vermouth

### **Bellini**

Champagne, Peach Puree, Peach Liqueur

### **Dirty Mojito**

Dark Rum, Lime, Mint, Brown Sugar,  
Soda Water

### **Margarita**

Tequila, Triple Sec, Lemon, Lime,  
Simple Syrup

### **Whisky Sour**

Bourbon, Foaming Bitters, Lemon,  
Simple Syrup

## SIGNATURE COCKTAILS

### **176 - 16.9**

Turkish Coffee, Skinos, Grey Goose Vodka,  
Simple Syrup

### **Istan Blu - 15.9**

Belvedere Vodka, Coconut Rum, Peach  
Liqueur, Blue Curacao

### **Naked Goddess - 16.9**

Grey Goose Vodka, Midori, Strawberry,  
Cinnamon, Citrus Blend

### **I am Kibele - 15.9**

Monkey 47 Gin, St. Germain, Pomegranate,  
Lemon, Soda

### **Lion's Milk - 15.9**

Yeni Raki, Chambord, Lemon, Foam Bitters,  
Simple Syrup

### **Figaro - 16.9**

Beluga Vodka, Amaretto, Figs, Lime,  
Simple Syrup

## MOCKTAILS 9.9

### **Passion of Kibele**

Passion Fruit, Lime, Mango

### **Fruity Caprioska**

Strawberry, Kiwi, Lime, Cranberry

### **Pink Lychee**

Lychee, Apple, Lime, Grenadine

### **Tropical Delight**

Coconut, Pineapple, Mango

Not Here?

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We will endeavour to honour all special requests!

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Prices include 20% V.A.T. A discretionary optional gratuity of 12.5 % will added to your bill.

## SPIRITS

### APERITIFS

	Abv	50ml
Pernod	40%	11.9
Dubonnet	15%	8.9
Campari	25%	9.9
Chartreuse	55%	11.9

### TEQUILA

	Abv	25ml
Olmecca Silver / Gold	38%	7.9
Don Julio Anejo	38%	11.9
Don Julio Silver	38%	9.5
Patron Silver	40%	10.5
Creyente, Mezcal	40%	12.9
Don Julio, 1942	38%	25.5
XR Clase Azul Reposado	40%	36.9

### VODKA

	Abv	50ml
Eristoff, Gergia	37.5%	10.9
Absolut, England	40%	11.9
Bols Genever	42%	12.9
AU Vodka, England	35.2%	13.5
Ciroc, France	40%	13.5
Grey Goose, France	40%	13.5
Belvedere, Poland	38%	13.5
Beluga , Russia	40%	15.5
Haku, Japanese Distilled	40%	14.9

### RUM

	Abv	50ml
Bacardi	37.5%	11.9
Bacardi Dark	37.5%	11.9
Diplomatico	42.6%	13.9
Pampero	40%	12.9
Captain Morgan	35%	11.9
Sly Dog Spiced	40%	14.9
Havana Club 3yo	40%	12.5
Havana Club 7yo	40%	14.5
Ryoma Rhum, Japan	40%	14.9
Wray & Nephew	63%	14.9
Rumbullion Caribbean	40%	15.5
El Dorado Demerara, 15yo	40%	17.5
XR Plantation Rum, XO	40%	16.9

### GIN

	Abv	50ml
Bombay Sapphire	40%	11.9
Tanqueray	43.1%	11.9
Beefeater Pink	37.5%	11.9
Whitley Neil	38%	12.9
Bathtub	43.3%	13.9
Aviation	42%	14.9
Sipsmith London Dry	37.5%	12.5
Sipsmith Sloe	27%	12.9
Jinzu	37.5%	14.9
Roku	43%	15.5
Hendrik's	41.4%	13.9
Monkey 47	47%	15.9



# WHISKY

## VINTAGE

	Abv	50ml
Macallan 15 yo	40%	43.5
Lagavulin 16yo	43%	24.9
Chivas Regal 18yo	40%	22.9
Macallan 18 yo	43%	69.9
Glenfiddich 21yo	40%	49.9
Royal Salute 21 yo	40%	59.9

## IRISH

	Abv	50ml
Jameson	40%	11.9
Sexton Single Malt	40%	14.5
Tyrconnell Single Malt	43%	14.9
Kilbeggan	40%	13.9
Tullamore	40%	13.5
Samuel Gelston's	40%	14.5

## JAPANESE

	Abv	50ml
Nikka From The Barrel	51.4%	15.9
Yoichi Single Malt	45%	19.5
Togouchi, XR Premium Blended	43%	19.9
Suntory Hibiki	42%	24.9
Yamazaki Distillers	43%	19.5
Yamazaki 12yo	43%	39.5

## BOURBON

	Abv	50ml
Jack Daniels	40%	11.9
JD Single Barrel	45%	16.9
Woodford Reserve	45.2%	12.9
Elijah Craig 12yo	47%	15.9
Bulleit Bourbon	35%	12.9
Markers Mark	45%	12.9
Jim Beam	40%	11.5
Rittenhouse Straight Rye	50%	17.9
Eagle Rare 17yo	40%	59.9

## BLENDED SCOTCH

	Abv	50ml
Jhonnie Walker Black	40%	11.9
Jhonnie Walker Blue	40%	47.5
Monkey Shoulder	40%	12.9
Chivas Regal 12yo	40%	12.9
Ballantine's	40%	12.9
J & B	40%	12.9

## SINGLE MALT SCOTCH

	Abv	50ml
Glenmorangie	40%	13.9
Balvenie 14 yo	43%	17.5
Talisker 10 yo	45.8%	16.9
Glenfiddich 12yo	40%	12.9
Glenfiddich 15yo	40%	18.9



# BRANDY & COGNAC

	Abv	50ml
Grappa	40%	12.9
Martel V.S	40%	13.9
Vecchia Romagna	38%	11.9
H by Hine	40%	13.9
Hennessy	40%	14.9
Courvoisier VS	40%	15.9
Remy Martin 1738, VSOP	40%	19.5
Baron de Sigognac, XR, Armagnac 10yo	40%	17.9
Adrien Camut, XR, Calvados 12yo	40%	29.5
Martel X.O	40%	39.9

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# LIQUEURS

	Abv	25ml	50ml
Limoncello	30%	7.9	11.9
Cointreau	40%	7.9	11.9
Patron Cafe	35%	9.9	13.9
Baileys	17%	7.9	10.9
Kahlua	20%	7.9	10.9
Southern Comfort	35%	8.9	11.9
Disaronno	28%	9.5	13.5
St Germain	20%	7.9	11.9
Campari	25%	8.5	14.5
Italicus, Bergamot	20%	7.5	11.5

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25ml is Available Upon Request | + £2 Mixer

# RAKI SELECTION

	Abv	37.5ml	75ml	35cl	70cl
Yeni Raki	45%	7.9	11.9	59.9	109.9
Yeni Raki Yeni Seri	45%	-	-	-	119.9
Yeni Raki Ustalarin Karisimi	45%	-	-	-	149.9
Yeni Raki Ala Triple distilled	47%	-	-	-	139.9
Tekirdag' Gold	45%	8.9	12.9	69.9	129.9
Tekirdag' Göbek	47.5%	-	-	-	149.9
Tekirdag' No10	45%	-	-	-	139.9
Beylerbeyi Göbek	45%	9.9	13.9	79.9	159.9

## ON TAP

	Abv	Half Pint	Pint
Efes Pilsener, Turkey	5%	6	8
Madri, Spain	4.6%	6.5	8.5
Cobra, India	4.5%	6.5	8.5

## BEERS

	Abv	
Efes Pilsener, Turkey 330ml	5%	6.5
Asahi, Super Dry, Japan, 330ml	5%	7.5
Cobra, Indian, 330ml	4.7%	6.4
Peroni, Gluten Free, Italy 330ml	5%	6.9
Stella, Belgium 330ml	4.6%	6.5
Birra Moretti, Italy, 330ml	4.7%	6.9
Kopparberg, Cider, Swedish 500ml	4.5%	8.5

## ALCOHOL FREE BEER

Lucky Saint, Germany 330ml	0.5%	5.9
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## SOFT DRINKS

Coke / Diet Coke / Coke Zero	4.9
Appletizer	4.9
Sprite	4.9
Fanta	4.9
Ginger Beer / Ale	4.9
Tonic Selection	4.9
Turnip Juice	4.9
Ayran	4.9
Fresh Iced Tea	6.9
Juices (Orange, Apple, Mango, Pineapple, Cranberry)	4.5
Fresh Lemonade/ Fresh Orange Juice	6.5
Still,Sparkling water 33cl	3.9
Still,Sparkling water 75cl	5.5

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## WHITE WINES

### *Chenin Blanc, Dudley Stone | Western Cape, South Africa*

175ml - 9.90 | 250ml - 13.90 | Bottle - 35.50

12.5% | Grape : Chenin Blanc

Feel : Medium-dry & Fresh | Notes :Vibrant and fruity with notes of ripe melon, apple & a hint of honey.

### *Vermentino Colombard, Les Vignerons | South of France*

175ml - 7.90 | 250ml - 11.90 | Bottle - 29.90

11.5% | Grapes : Vermentino & Colombard.

Feel : Light, Dry & Aromatic | Notes : Crisp & floral with citrus zest & a touch of tropical fruit.

### *Gavi di Gavi, Fontana | Piedmont, Italy*

Bottle - 59.40

12.5% | Grape : Cortese

Feel : Dry & Elegant | Notes : Crisp & refined with notes of citrus, almond & white peach.

### *Riesling, Dragstone | Germany*

175ml - 12.90 | 250ml - 15.90 | Bottle - 49.90

11.5% | Grape : Riesling

Feel : Off-dry & Aromatic | Notes :Juicy & elegant with notes of peach, lime & a touch of sweetness.

### *Picpoul de Pinet, Béranger | Languedoc, France*

Bottle - 42.50

12.5% | Grape : Picpoul

Feel : Dry & Crisp | Notes : Bright & zesty with lemon, green apple & saline freshness.

### *Chablis, Domaine de Vauroux | Burgundy (Chablis), France*

Bottle - 84.90

12.5% | Grape : Chardonnay

Feel : Dry & Mineral-driven | Notes : Crisp & refined with citrus, green apple & a flinty minerality.

### *Cankaya, Kavaklidere | Central Anatolia, Turkey*

175ml - 8.90 | 250ml - 11.90 | Bottle - 32.90

12.5% | Grapes : Emir, Narince & Sultamiye.

Feel : Light - medium bodied & Lively acidity | Notes : Crisp, refreshing, with flavors of stone fruit, citrus.

### *Sancerre, Les Doigts | Loire Valley, France*

Bottle - 79.90

13% | Grape : Sauvignon Blanc

Feel : Dry & Aromatic | Notes : Lively & elegant with notes of grapefruit, gooseberry & flinty minerality.

### *Pinot Grigio Bottega | Veneto, Italy*

175ml - 11.90 | 250ml - 14.90 | Bottle - 39.90

12% | Grape : Pinot Grigio

Feel : Dry & Elegant | Notes : Delicate and fresh with hints of pear, citrus & white flowers.

### *Pouilly-Fuissé, Charton et Trébuchet | Burgundy (Mâconnais), France*

Bottle - 94.90

13% | Grape : Chardonnay

Feel : Dry & Rich | Notes : Creamy & complex with notes of ripe peach, toasted almond & subtle oak.

### *Sauvignon Blanc | Marlborough, New Zealand*

175ml - 12.50 | 250ml - 15.50 | Bottle - 42.90

12.5% | Grape : Chardonnay

Feel : Fresh, Crisp & Zesty | Notes : Elegant & balanced with notes of citrus, passion fruit & gooseberry.

### *Meursault, Maison Roche de Bellene | Burgundy (Côte de Beaune), France*

Bottle - 189.90

13.5% | Grape : Chardonnay

Feel : Dry & Full-bodied | Notes : Rich & elegant with notes of toasted hazelnut & subtle vanilla oak.

### *Capitel Organic Verdejo | Rueda, Spain*

Bottle - 214.90

13% | Grape : Verdejo

Feel : Dry & Zesty | Notes : Fresh & lively with citrus, fennel & herbal undertones.

### *Beaune 1er Cru Clos des Mouches Blanc, Drouhin | Burgundy, France*

Bottle - 574.90

13.5% | Grape : Chardonnay

Feel : Dry, Full-bodied & Elegant | Notes : Rich & layered with peach, almond & a gentle touch of oak.

## RED WINES

### *Merlot, Brisa | Central Valley, Chile*

175ml - 11.90 | 250ml - 14.90 | Bottle - 36.90

13% | Grape : Merlot

Feel : Medium-bodied, Soft & Fruity | Notes : Smooth & round with notes of plum & blackberry.

### *Negroamaro Primitivo Salento, Bacca Nera | Puglia, Italy*

175ml - 9.90 | 250ml - 13.90 | Bottle - 35.50

14% | Grapes : Negroamaro & Primitivo

Feel : Full-bodied, Smooth & Jammy | Notes : Rich & velvety with notes of blackberry, plum & warm spice.

### *Cabernet Sauvignon, Tarapacá | Maipo Valley, Chile*

Bottle - 39.90

14% | Grape : Cabernet Sauvignon

Feel : Full-bodied, Structured & Bold | Notes : Dark berries, cassis, & subtle oak spice.

### *Carignan Syrah, Les Vignerons | Southern France (Languedoc)*

175ml - 7.90 | 250ml - 11.90 | Bottle - 29.90

13% | Grapes : Carignan & Syrah

Feel : Medium-bodied, Smooth & Fruity-spicy | Notes : Juicy red berries & a hint of peppery spice.

### *Châteauneuf-du-Pape, Batron & Guestier | Rhône Valley, France*

Bottle - 84.90

14.5% | Grapes : Grenache, Syrah, Mourvèdre (GSM blend)

Feel : Full-bodied, Robust, Complex | Notes : Rich & earthy with layers of dark fruit, herbs & spice.

### *Malbec, Séptima | Mendoza, Argentina*

175ml - 14.90 | 250ml - 17.90 | Bottle - 46.90

14% | Grape : Malbec

Feel : Full-bodied,Velvety & Bold | Notes : Deep & juicy with plum, blackberry & a hint of smoke.

### *Yakut Kavaklidere | Eastern Anatolia, Turkey*

175ml - 8.90 | 250ml - 11.90 | Bottle - 32.90

13% | Grape : Öküzgözü, Boğazkere,Alicante, & Carignan.

Feel : Medium-bodied & Lively acidity | Notes : Smooth & ruby red. Intense red fruit aromas & spice.

### *Rioja Reserva, Pomal | Rioja, Spain*

Bottle - 54.90

13.5% | Grape :Tempranillo

Feel : Medium-full bodied, Smooth & Aged | Notes : Silky with notes of dried cherry, vanilla & leather.

### *Barbera d'Alba Organic, E. Pira | Piedmont, Italy*

Bottle - 104.90

13.5% | Grape : Barbera

Feel : Medium-bodied, Fresh & Vibrant acidity | Notes : Bright cherry & plum with a touch of earthiness.

### *Organic Sun and Moon Pinot Noir, Seresin Estate | Marlborough, New Zealand*

Bottle - 224.90

13% | Grape : Pinot Noir

Feel : Light to medium-bodied, Elegant & Vibrant acidity | Notes : Bright red fruit & earthy undertones.

### *Chianti, Castellani | Tuscany, Italy*

Bottle - 59.50

13% | Grape : Sangiovese

Feel : Medium-bodied, Dry & Slightly rustic | Notes :Tart cherry, herbs, & earthy tones.

### *CVC 88 NV, Sierra Cantabria | Rioja, Spain*

Bottle - 1,349.90

14% | Grape :Tempranillo

Feel : Full-bodied, Smooth & Aged | Notes :Velvety & mature with notes of dried cherry, tobacco, & vanilla-perfectly complements the smoky and creamy layers of this Ottoman classics.

### *Blason d’Issan, Margaux | Bordeaux (Margaux), France*

Bottle - 144.90

13.5% | Grapes : Merlot & Cabernet Sauvignon

Feel : Full-bodied, Silky & Refined | Notes : Polished & structured with blackberry, violet & cedar.

### *Barolo Campè, La Spinetta | Piedmont, Italy*

Bottle - 394.90

14.5% | Grape : Nebbiolo

Feel : Full-bodied, Structured & Age-worthy | Notes : Deep & complex with notes of dried cherry, rose petal, tar & leather.

## ROSE WINES

### *Provence, Saint Louis | Provence, France*

175ml - 9.50 | 250ml - 13.50 | Bottle - 39.90

12.5% | Grape : Grenache & Cinsault

Feel : Light bodied & dry | Notes : Fruity with notes of rose petals, cranberry & stawberries.

### *Whispering Angel | Cotes de Provence, France*

Bottle - 84.90

13% | Grapes : Renache, Cinsault, and Rolle (Vermentino)

Feel : Dry & elegant | Notes : Pale pink & smooth finish with notes of strawberry, peach & citrus.

### *Pinot Grigio Rose, Bottega | Veneto, Italy*

175ml - 8.90 | 250ml - 12.90 | Bottle - 35.90

12% | Grape : Pinot Grigio

Feel : Fresh & Dry | Notes : Fruity with notes peach & apricot, citrus and aromas of peach blossom.

### *White Zinfandel, Ocean Heights | California*

Bottle - 33.90

10.5% | Grape : Riesling

Feel : Elegant & aromatic | Notes : Pink hued with notes of red berry fruit & very ripe clean flavours.

## CHAMPAGNES & SPARKLING WINES

### *Champagne, Jacques Bardelot , Brut | France*

125ml - 12.90 | Bottle - 68.90

12% | Grape : Pinot Noir, Pinot Meunier & Chardonnay

Feel : Crisp & Fresh | Notes :Vibrant with notes aromas of cherry, lapple emon zest & tone fruits.

### *Prosecco, Via Via | Italy*

125ml - 8.90 | Bottle - 42.90

10.5% | Grapes : Glera

Feel : Dry & Refreshing | Notes :A lively & crisp with lemon character & an aromatic finish.

### *Bottega Gold Prosecco, Brut | Italy*

Bottle - 59.40

12.5% | Grape : Cortese

Feel : Elegant & Slim | Notes :With hints ofgreen apple, acacia, white flowers, pear, citrus, sage and spices.

### *Prosecco Rose, Via Via | Italy*

125ml - 9.90 | Bottle - 44.90

11.5% | Grape : Riesling

Feel : Light & Aromatic | Notes :Vibrant with notes of a intensely red berries character.

### *Belle & ‘Co, Prosecco, Non - alcoholic | Italy*

Bottle - 27.90

0% | Components: Grape & Green tea

Feel : Fine Mousse & A balance acidity | Notes :Juicy orchard fruits and subtle minerality

### *Champagne, Veuve Clicquot, Yellow Label Brut | France*

Bottle - 119.90

12.5% | Grape : Pinot Noir , Chardonnay & Pinot Meunier

Feel : Bright acidity & Fresh | Notes : Fragrant fruit with the note of richness, a soft & creamy textures.

### *Champagne, Laurent - Perrier Rose | France*

Bottle - 149.90

12% | Grapes : Pinot Noir

Feel : Crisp & Fruity | Notes : Raspberry, strawberry & red cherry notes carried on a long stream fine bubbles.

### *Champagne, Ace of Spades | France*

Bottle - 679.90

13% | Grape : Pinot Noir, Chardonnay & Pinot Meunier

Feel : Silky, Demi Sec & Warming | Notes : Complex & silky wine with the notes of toasted brioche with butter & apricot jam.

### *Champagne, Dom Perignon | France*

Bottle - 379.90

12.5% | Grape : Chardonnay & Pinot Noir

Feel :Aged, Elegant, Toasty & Rich | Notes : Silky solid wine with notes of rich flavours of brioche, ripe pear & hazelnut

# DESSET WINES

**Taylor’s, Fine Ruby Port | Vila Nova de Gaia | Portugal**  
100ml - 6.90 Bottle 750ml - 49.90  
20% | Grape :Touriga Nacional,Touriga Francesa,Tinta Roriz,Tinta Barroca & Tinta Cao.  
Feel : Full-bodied & Firm | Notes : Stylish fruity nose, full of intense concentrated blackcurrant & cherry aromas.

**Icewine, Cabernet Franc | Niagara on the Lake, Ontario, Canada**  
75ml - 23.90 Bottle 375ml - 99.90  
11.5% | Grapes : Cabernet Franc  
Feel : Intense Sweet, Unique & Fruity |  
Notes : Beautifully fragrant with rhubarb, raspberry, blackberries and herbs, while the acidic flavours of redcurrants and pomegranates prevents the considerable sweetness from becoming overpowering.

**Icewine, Vidal | Niagara on the Lake, Ontario, Canada**  
75ml - 21.90 Bottle 375ml - 95.90  
11% | Grape :Vidal  
Feel :An exotic dessert wine with ripe tree fruit flavours, balancing acidity and a rich mouth-feel.  
Notes : A wonderful aroma of candied pineapple, bartlett pear, honey and caramel.Full-flavoured, exceptionally well-balanced with flavours of sweet juicy peach, pear and starfruit. Lingering notes of tangy citrus (lemon drops).

**Sauternes | Graves subregion of Bordeaux, France**  
100ml - 10.90 Bottle 375ml - 44.90  
13% | Grape : Sémillon, Sauvignon blanc and Muscadelle  
Feel : Rich & Luxuriously sweet.  
Notes : Juicy & Eligante wine has aromas and flavours of pineapple, candied lemon, peach, honey, creme brulee & finishes with a lovely acidity

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