

A LA CARTE



 YAPRAK

STARTERS

HUMMUS (V) Pureed chickpeas, tahini, olive oil, lemon juice and garlic	9
CACIK (V) Cucumber, mint, dill and a hint of garlic in strained yoghurt, olive oil	9
TABULE (V) Finely chopped parsley, dill, crushed wheat, tomatoes, spring onion, lemon juice, pomegranate sauce and olive oil	9
BABAGANOUSH (V) Grilled aubergine, yoghurt, olive oil, tahini and mixed herbs	9
MIXED OLIVES (V) Savory blend of green and black olives marinated with olive oil, lemon, and aromatic herbs	9
HUMMUS WITH LAMB (N) Pan-fried small lamb pieces and pine nuts served on a bed of hummus	14
MUSKA BOREGI (V) Pastry filled with tree combo cheese and spinach	12
SIMIT CALAMARI Sesame, black pepper fried squid	13
BEETROOT GOAT CHEESE (V) Beetroot pure, goat cheese served with honey	13
HALLOUMI Grilled halloumi cheese	12
GARLIC MUSHROOM (V) Pan-fried mushrooms with butter, double cream, cheese and herbs	13
PAN FRIED PRAWNS Pan-fried tiger prawns with garlic, mixed vegetables, cheese and tomato sauce	15
FALAFEL (V, N) Chickpeas, broad peas, sesame and vegetable fritters	12
MIXED MEZES (V) (For 2) Humus, Cacik, Tabule, Babaganoush	19

Sides

BULGUR (V)	5
CHIPS (V)	6
BREAD (V)	4
VEGGIE STICKS (V)	6
CHILLI - GARLIC SAUCE (V)	4
MIXED VEGETABLES	6
GREEK SALAD (V) Diced tomatoes, cucumbers, feta cheese, olives, parsley, onions and olive oil.	15
GAVURDAG SALAD (V,N) Chopped vegetables, pomegranate, walnuts, olive oil	14

Mains

ADANA	26
CHICKEN SHISH	27
LAMB SHISH	32
LAMB CHOPS	32
LAMB RIBS	28
MIXED KEBAB Lamb Shish - Chicken Shish - Adana	36
CHICKEN SHISH WITH YOGHURT Char-grilled chicken served on toasted bread with special tomato sauce yoghurt and butter	28
LAMB SHISH WITH YOGHURT Char-grilled tender lamb on skewers, served on toasted bread with special tomato sauce yoghurt & butter	32
SARMA LAMB BEYTI Char-grilled minced lamb wrapped in thin homemade sesame bread topped with butter, cheese, tomato sauce & yoghurt	32
LAMB CASSEROLE Lamb, mushrooms, peppers, tomatoes, onions and special tomato sauce	28
CHICKEN CASSEROLE Chicken, mushrooms, peppers, tomatoes and onions special tomato sauce	27
MEAT MOUSSAKA Minced lamb, aubergine, potato, courgette, carrot, chickpeas, onions, peas, mixed peppers, bechamel sauce with cheese and tomato sauce	25
LAMB SHANK Oven-cooked lamb shank with mixed peppers, carrot, onion, tomato sauce, gravy sauce served with mashed potato	28
SEA BASS FILLET Char-grilled sea bass served on sauteed spinach bed and vegetables	28
SALMON Char-grilled salmon served on sauteed spinach bed and vegetables	29
KING PRAWNS Char-grilled king prawns	29
VEGETARIAN KEBAB (V) Grilled mixed vegetables with tomato sauce	25

a discretionary 12.5% service charge will be added. prices include vat.
some dishes may contain nuts.

(vg) vegan (v) vegetarian (gf) gluten free (n) contains nuts.

if you have any allergies or intolerances please inform a member of the staff

YANPRAK

DESSERTS

Baklava (V, GF, N)	11
Dubai Chocolate Cheesecake (V, GF, N)	13
Pineapple Creme Brulee (V, GF, N)	15
Tiramisu (V, GF, N)	15
Lotus Cake (V, GF, N)	12

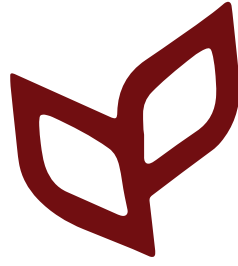
LIQUEUR COFFEE

Irish Coffee	13
Tia Maria Coffee	13
Baileys Coffee	13
French Coffee	13
Floater Coffee	11

HOT DRINKS

Espresso	4
Americano	4
Capuccino	4
Latte	4
Turkish Coffee	4
Turkish Tea	4
Herbal Tea	4
Fresh Mint Tea	5

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LUNCH MENU



 YAPRAK

LUNCH MENU

MONDAY-FRIDAY 12.00PM - 4.00

PM CHOOSE YOUR FAVOURITE

-1 STARTER + 1 MAIN COURSE-

£21.00

Starters

Hummus (V)

Pureed chickpeas, tahini, olive oil, lemon juice and garlic

Falafel (V, N)

Chickpeas, broad peas and vegetable fritters served with hummus

Cacik (Tzatziki) (V)

Cucumber, mint, dill and a hint of garlic in strained yoghurt, olive oil

Tabule (V)

Finely chopped parsley, dill, crushed wheat, tomatoes, spring onion, lemon juice, pomegranate sauce and olive oil

Main Courses

Chicken Shish

Char-grilled lean chunks of chicken breast skewers, served with rice & salad

Adana

Char-grilled lean tender minced lamb skewers, served with rice & salad.

Meat Moussaka

Minced lamb, with aubergine, potato, courgette, carrot, mushrooms, onions, peas, mixed peppers, bechamel sauce with cheese and tomato sauce, served with rice and salad.

Sea Bass Fileto

Char-grilled sea bass fillet, served with chips & salad.

Halloumi Kebab (V)

Char-grilled halloumi skewer, served with rice & salad.

Falafel (V, N)

Chickpeas, broad peas, sesame and vegetable fritters served with hummus and salad.

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* Designed for one person, not for sharing. Lunch menu only dine in, not for takeaway

* The portion sizes are not the same as the A La Carte menu



YAPRAK

ЫҮПРҮК

COCKTAILS

MOJITO 15

Strawberry/Raspberry/Passion Fruit
Bacardi, lime juice, sugar syrup,
fresh mint and soda water.

AMARETTO SOUR 15

Disaronno, lemon juice, Angostura Bitters,
egg white or vegan alternative.

RASPBERRY BOMB 15

Gin, fresh lime juice, muddled with
fresh raspberry and lemonade.

PINK LADY 15

Pink Gin, lemon juice, simple syrup,
egg white or vegan alternative.

WHITE RUSSIAN 15

Vodka, Kahlua, cream.

MANHATTAN 15

Bourbon Whiskey, Angostura Bitters,
sweet vermouth.

SANGRIA 15

Strawberry, raspberry, blackberry, lemon juice, simple
syrup, Angostura Bitters, brandy, red wine.

OLD FASHIONED 15

Bourbon Whiskey, caramel syrup, sugar
and Angostura Bitters.

PORNSTAR MARTINI 15

Vodka, vanilla syrup, Passoa liqueur,
passion fruit puree and a shot of Prosecco.

ESPRESSO MARTINI 15

Vodka, vanilla syrup, Kailua, coffee liqueur
and fresh coffee.

LYCHEE MARTINI 15

Vodka, dry vermouth, lychee liqueur and lychee syrup.

FRENCH MARTINI 15

Vodka, Chamboard liqueur and pineapple.

YAPRAK SIGNATURE 17

Bacardi, Blue Curacao, lychee juice, fresh lemon
juice, vanilla syrup.

MOCKTAILS

MOJITO 10

PINA COLADA 10

PORN STAR MARTINI 10

LYNCHBURG LEMONADE 10

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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

	<u>Abv</u>	<u>50ml</u>
Pernod	40%	11
Dubonnet	15%	8
Campari	25%	9
Chartreuse	55%	11

TEQUILA

	<u>Abv</u>	<u>25ml</u>
Olmecca Silver / Gold	38%	7
Don Julio Anejo	38%	11
Don Julio Silver	38%	9
Patron Silver	40%	10
Creyente, Mezcal	40%	12
Don Julio, 1942	38%	25
XR Clase Azul Reposado	40%	36

VODKA

	<u>Abv</u>	<u>50ml</u>
Eristoff, Gergia	37.5%	10
Absolut, England	40%	11
Bols Genever	42%	12
AU Vodka, England	35.2%	13
Ciroc, France	40%	13
Grey Goose, France	40%	13
Belvedere, Poland	38%	13
Beluga , Russia	40%	15
Haku, Japanese Distilled	40%	14

RUM

	<u>Abv</u>	<u>50ml</u>
Bacardi	37.5%	11
Bacardi Dark	37.5%	11
Diplomatico	42.6%	13
Pampero	40%	12
Captain Morgan	35%	11
Sly Dog Spiced	40%	14
Havana Club 3yo	40%	12
Havana Club 7yo	40%	14
Ryoma Rhum, Japan	40%	14
Wray & Nephew	63%	14
Rumbullion Caribbean	40%	15
El Dorado Demerara, 15yo	40%	17
XR Plantation Rum, XO	40%	16

GIN

	<u>Abv</u>	<u>50ml</u>
Bombay Sapphire	40%	11
Tanqueray	43.1%	11
Beefeater Pink	37.5%	11
Whitley Neil	38%	12
Bathtub	43.3%	13
Aviation	42%	14
Sipsmith London Dry	37.5%	12
Sipsmith Sloe	27%	12
Jinzu	37.5%	14
Roku	43%	15
Hendrik's	41.4%	13
Monkey 47	47%	15

WHISKY

VINTAGE

	<u>Abv</u>	<u>50ml</u>
Macallan 15 yo	40%	43
Lagavulin 16yo	43%	24
Chivas Regal 18yo	40%	22
Macallan 18 yo	43%	69
Glenfiddich 21yo	40%	49
Royal Salute 21 yo	40%	59

IRISH

	<u>Abv</u>	<u>50ml</u>
Jameson	40%	11
Sexton Single Malt	40%	14
Tyrconnell Single Malt	43%	14
Kilbeggan	40%	13
Tullamore	40%	13
Samuel Gelston's	40%	14

JAPANESE

	<u>Abv</u>	<u>50ml</u>
Nikka From The Barrel	51.4%	15
Yoichi Single Malt	45%	19
Togouchi, XR Premium Blended	43%	19
Suntory Hibiki	42%	24
Yamazaki Distillers	43%	19
Yamazaki 12yo	43%	39

BOURBON

	<u>Abv</u>	<u>50ml</u>
Jack Daniels	40%	11
JD Single Barrel	45%	16
Woodford Reserve	45.2%	12
Elijah Craig 12yo	47%	15
Bulleit Bourbon	35%	12
Markers Mark	45%	12
Jim Beam	40%	11
Rittenhouse Straight Rye	50%	17
Eagle Rare 17yo	40%	59

BLENDED SCOTCH

	<u>Abv</u>	<u>50ml</u>
Jhonnie Walker Black	40%	11
Jhonnie Walker Blue	40%	47
Monkey Shoulder	40%	12
Chivas Regal 12yo	40%	12
Ballantine's	40%	12
J & B	40%	12

SINGLE MALT SCOTCH

	<u>Abv</u>	<u>50ml</u>
Glenmorangie	40%	13
Balvenie 14 yo	43%	17
Talisker 10 yo	45.8%	16
Glenfiddich 12yo	40%	12
Glenfiddich 15yo	40%	18

BRANDY & COGNAC

	<u>Abv</u>	<u>50ml</u>
Grappa	40%	12
Martel V.S	40%	13
Vecchia Romagna	38%	11
H by Hine	40%	13
Hennessy	40%	14
Courvoisier VS	40%	15
Remy Martin 1738, VSOP	40%	19
Baron de Sigognac, XR, Armagnac 10yo	40%	17
Adrien Camut, XR, Calvados 12yo	40%	29
Martel X.O	40%	39

LIQUEURS

	<u>Abv</u>	<u>25ml</u>	<u>50ml</u>
Limoncello	30%	7	11
Cointreau	40%	7	11
Patron Café	35%	9	13
Baileys	17%	7	10
Kahlua	20%	7	10
Southern Comfort	35%	8	11
Disaronno	28%	9	13
St Germain	20%	7	11
Campari	25%	8	14
Italicus, Bergamot	20%	7	11

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25ml is Available Upon Request | + £2 Mixer

RAKI SELECTION

	<u>Abv</u>	<u>37.5ml</u>	<u>75ml</u>	<u>35cl</u>	<u>70cl</u>
Yeni Raki	45%	7	11	59	109
Yeni Raki Ustalarin Karisimi	45%	-	-	-	149
Tekirdag Gold	45%	8	12	69	129
Beylerbeyi Göbek	45%	9	13	79	159

ON TAP

	<u>Abv</u>	<u>Half Pint</u>	<u>Pint</u>
Efes, Turkey	5%	6	8

BEERS

	<u>Abv</u>	<u>330ml</u>
Efes, Turkey	5%	6

SOFT DRINKS

Coke / Diet Coke / Coke Zero	4
Sprite	4
Fanta	4
Tonic Selection	4
Turnip Juice	4
Ayran	4
Juices (Orange, Apple, Pineapple, Cranberry)	4
Still, Sparkling water 33cl	3
Still, Sparkling water 75cl	5

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Wine List



ACAR GROUP

WHITE WINES

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
EPHESUS WHITE <i>TURKEY</i> Crisp, refreshing white wine with moderate acidity and pronounced fruity notes.	7	9	24
CENTRAL MONTE CHARDONNAY <i>CHILE</i> Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey. Fresh and lively.	8	10	27
PINOT GRIGIO PRIMI SOLI <i>ITALY</i> This wine is crisp and fresh with citrus fruits and a little spice on the palate. It makes for a perfect aperitif but would pair well with lighter meats and pasta.	9	10	29
KAVAKLIDERE CANKAYA <i>TURKEY</i> A classic Turkish white blend displaying mesmerising fruity notes, moderate acidity, good body with a lingering, pleasant aftertaste.	9	11	31
LOUIS ESCHENAUER SAUV BLANC <i>FRANCE</i> Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.	9	11	32
TURTLE BAY SAUV BLANC <i>NEW ZEALAND</i> This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, intense depth of flavour and a crisp finish.			43
GAVI DI GAVI DOCG LA SORAIA <i>ITALY</i> This Gavi is delicate and fresh with aromas of white blossom and citrus. The palate is light and fresh but textured with subtle peach flavours and some honeyed citrus notes.			45
CHABLIS DOMAINE DUPREE <i>FRANCE</i> This crisp, dry wine has aromas of fresh lemon and green apple. The palate is delicate but rounded with hints of white peach and a cleansing minerality.			75

ROSÉ WINES

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
KAVAKLIDERE ANCYRA BLUSH <i>TURKEY</i> A delicious wine, having attractive strawberry, raspberry and nectarine aromas on the nose and this follows through on the palate.	7	9	26
CHARLIE ZIN-ROSÉ <i>USA</i> Medium bodied with a lovely salmon colour, this off dry rose wine has juicy flavours of raspberry and cherry and subtle tropical fruit aromas. Fantastic as an aperitif or with lightly spiced foods.	7	9	26
PINOT GRIG ROSÉ PRIMISOLI <i>ITALY</i> A light rose colour with an elegant nose of acacia flowers leading on to a soft and well-balanced palate; crisp, fruity and very refreshing.	8	10	28
L'OASIS PROVENÇE ROSÉ <i>FRANCE</i> Classic Provence Rose, expressive and aromatic, blending fresh cherries and floral notes alongside more exotic fruits and finishing with a soft, round palate.			45

RED WINES

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
EPHESUS WHITE <i>TURKEY</i> Balanced, easily enjoyable red wine with rounded tannins and smooth, plum, cherry and spice notes on the palate.	7	9	24
VIA ALTA CAB SAUV RESERVA <i>CHILE</i> A deep-coloured, rich blackcurrant flavoured Cabernet Sauvignon. This wine has a long finish with a hint of mint.	8	10	27
KAVAKLIDERE YAKUT <i>TURKEY</i> The most popular Turkish red blend famous for its good structure, tannic yet accessible palate with vibrant notes of cranberries, cherries and spice.	9	11	31
LOUIS ESCHENAUER SAUV MERLOT <i>CHILE</i> Brimming with grassy fruit flavours, a very expressive nose, with notes of orchard flowers, pineapple and exotic fruits. A full bodied, easy-to-drink wine, well-balanced with notes of lemon and grapefruit.	9	11	33
QUARA MALBEC <i>ARGENTINA</i> Lightly oaked, intense ruby-red with violet hues, then very fruity with notes of plum, pepper and spices. Well balanced, harmonic with sweet and round tannins.	10	13	36
PINOT NOIR VDF PATRIARCHE <i>FRANCE</i> Trendy grape varietal that has a youthful red colour. The palate is rich and mouth filling with the red fruit aromas carrying through to the finish.			38
SAINT EMILION RESERV DULONG <i>FRANCE</i> This elegant wine has a generous bouquet of overripe cassis and black berry fruit, highlighted by a hint of spice.			59
CHATEAU PAVEIL LUZE MARGAUX <i>FRANCE</i> A soft and alluring style, both spicy and perfumed on the nose and opulent on the palate. This is classic elegant Margaux wine with great finesse and character, with redcurrant flavours and a soft silky finish.			89

SPARKLING WINES & CHAMPAGNE

	<u>Glass</u>	<u>Bottle</u>
PIRANI PROSECCO DOC EXT DRY <i>ITALY</i> Delicate, fresh and fruity with flavours of pear drops, apple and white blossom. The palate is rounded, with small bubbles.	9	32
PIRANI PROSECCO ROSÉ <i>ITALY</i> The addition of some Pinot Noir to this Prosecco gives it a pale pink colour and delicate red fruit flavours.		32
LAURENT PERRIER LA CUVÉE <i>FRANCE</i> This Champagne comes from the purest grape juice allowing Laurent-Perrier to craft “La Cuvée”, a Champagne of great finesse and a beautiful freshness obtained after a long ageing process in their cellars. Laurent-Perrier's style and personality are defined by its very high proportion of Chardonnay. Purity, freshness and elegance - with notes of citrus, grapefruit and orange blossom.		145
LAURENT PERRIER ROSÉ <i>FRANCE</i> One of the few rosé Champagnes made by a technique called 'saignee' where the grape skins are left on the wine for up to 3 days giving the wine its unique salmon pink colour. The nose is fragrant with hints of red and black fruit, reminiscent of raspberries, black cherries and blackcurrants. The wine is fresh, rounded and supple, with a long finish.		195