

COLD STARTERS

HUMUS (V) (7) Creamy chickpea and tahini blend with a hint of lemon & garlic	6.75	KISIR (Vg) (V) (1) (8) crushed wheat salad tossed with tomato, spring onions, peppers & fresh herbs finished with a touch of pomegranate molasses	6.75
CACIK (V) (7) Cool yogurt with chopped cucumber, mint & garlic	6.75	AUBERGINE SOSLU (Vg) (V) (8) fried aubergine mixed with green & red peppers in a tangy tomato sauce	6.75
TABULE (Vg) (V) (1) fresh parsley and crushed wheat salad with tomato, spring onions, peppers dressed with olive oil & pomegranate molasses	6.75	AUBERGINE EZME (V) (7) smoky roasted aubergine puree with tahini, garlic & olive oil	6.75
OLIVES (Vg) (V) marinated selection of Turkish olives	6.75	ATOM (Vg) (7) strained yoghurt mixed with naturally dried chilli peppers & garlic	6.75

COLD STARTERS TO SHARE

Humus, Cacik, Kisir + 3 Chef's Choice

👤👤 16.95 | 👤👤👤 28.95

HOT STARTERS

SOUP OF THE DAY ask a member of staff for todays freshly made, seasonal soup	6.90	AUBERGINE TAVA (V) (7) deep fried aubergine slices & tangy tomato sauce served with seasoned yogurt	8.95
FALAFEL (Vg) (V) (1) (4) (6) deep fried chickpea patties with herbs served with humus	7.95	LAMB LIVER (1) (7) pan fried lamb liver cubes tossed with spices & served with a traditional onion salad	8.95
HALLOUMI (V) (7) grilled halloumi	7.95	HUMUS KAVURMA (4) (5) (7) succulent lamb morsels pan fried with pine nuts, served over creamy humus	8.95
SUCUK (1) (6) grilled spicy Turkish beef sausage	7.95	DONER ON TOP OF HUMUS (7) tender doner layered on humus with a melted butter sauce	8.95
HALLOUMI & SUCUK (1) (6) (7) spicy Turkish sausage sizzled with tomato and parsley	7.95	PRAWN TAVA (2) (7) sauteed prawns in tomato sauce with garlic, butter, herbs & lemon	8.95
PAN FRIED SUCUK (1) (6) spicy Turkish sausage sizzled with tomato and parsley	7.95	CALAMARI (1) (7) deep fried lightly battered tender squid rings served with tartar sauce	9.50
MUSKA BOREK (V) (1) (3) (7) crispy deep fried triangle filo pastries filled with herbed feta cheese	7.95		
SIGARA BOREK (V) (1) (3) (7) crispy deep fried filo pastries rolls filled with herbed feta cheese	7.95		



LAHMACUN 6.50 (1) (8)

thin and crispy traditional Turkish flatbread with seasoned minced lamb, onions, tomatoes parsley and peppers

HOT STARTERS TO SHARE

Falafel, Halloumi, Sucuk, Muska Borek, Sigara Borek, Calamari

👤👤 22.95 | 👤👤👤 34.95



FROM THE GRILL

served with rice & salad

CHICKEN DONER (7) thin slices of spit roasted chicken, marinated and slow cooked	16.95	BILDIRCIN (QUAILS) (6) marinated quail grilled over charcoal	22.95
MIX DONER (7) mix of spit roasted lamb and chicken layers	17.45	BABY CHICKEN (7) Succulent whole baby chicken, chargrilled	22.95
LAMB DONER (7) thin slices of spit roasted lamb, marinated and slow cooked	18.45	LAMB RIBS chargrilled succulent lamb ribs with smoky edges and deep flavour	23.95
CHICKEN WINGS (6) chargrilled marinated juicy chicken wings	18.95	RIBS + WINGS (6) 4 ribs 4 wings	24.95
LIVER SIS chargrilled lamb liver cubes tossed with traditional herbs	19.45	CHICKEN KULBASTI (6) (7) chargrilled marinated chicken steaks grilled for a juicy, tender finish	23.95
COP SIS (6) chargrilled marinated small tender & juicy lamb cubes skewered	20.95	MIX KULBASTI (6) (7) a satisfying mix of marinated chicken and lamb steaks chargrilled	24.45
ADANA KEBAB seasoned minced lamb barbequed over charcoal	20.95	LAMB KULBASTI (6) (7) chargrilled marinated lamb steaks grilled for a smoky, tender finish	24.95
LAMB BEYTI (1) seasoned minced lamb with fresh garlic & parsley barbequed over charcoal	20.95	LAMB CHOPS chargrilled succulent lamb chops	27.95
CHICKEN BEYTI (1) seasoned minced chicken with fresh garlic barbequed over charcoal	20.95	ADANA & COP SIS (6) combination of adana & cop sis	27.95
ADANA & CHICKEN BEYTI (1) a satisfying mix of seasoned minced chicken & lamb skewers barbequed over charcoal	20.95	ADANA & CHICKEN SIS (6) (7) combination of adana & chicken sis	27.95
CHICKEN SIS (6) (7) chargrilled marinated juicy chicken breast skewered	20.95	ADANA & MIX SIS (6) (7) combination of adana & mix sis	28.95
MIX SIS (6) (7) a satisfying mix of chargrilled marinated chicken & lamb cubes	22.95	CHICKEN SIS & COP SIS (6) (7) combination of chicken sis & cop sis	28.95
LAMB SIS (6) chargrilled marinated large tender & lean lamb cubes skewered	23.95	MIX SIS & COP SIS (6) (7) combination of mix sis & cop sis	29.45
		MIX GRILL (6) lamb chop, lamb rib, chicken wings, adana & cop sis	29.95
		CHOPS+ RIBS + WINGS (6) 2 lamb chops, 2 ribs, 4 wings	30.95
		MANGAL SPECIAL MIX (6) (7) quail, doner, lamb chop, lamb rib, chicken wings, adana & cop sis	33.95

WRAPS

served in fresh lavas containing mixed salad, sauces & served with french fries

CHICKEN DONER (1) (7)	16.95	ADANA KEBAB (1)	20.95
MIX DONER (1) (7)	17.45	LAMB BEYTI (1)	20.95
LAMB DONER (1) (7)	18.45	CHICKEN BEYTI (1)	20.95
COP SIS (1) (6)	20.95	MIX SIS (1) (6) (7)	22.95
CHICKEN SIS (1) (6)	20.95		

ANATOLIAN PLATTERS

all include lamb sis, chicken sis, adana, ribs, wings & doner

MEAT PLATTER

👤👤 48.95 | 👤👤👤 89.95

FEAST PLATTER

includes cold & hot starters

👤👤 84.95 | 👤👤👤 129.95

MANGAL FEAST PLATTER

includes mixed cold & hot mezze; portion of each: lamb sis, chicken sis, adana, ribs, wings, doner, lamb chops, liver sis and quail. complimentary desert & Turkish tea

(For 6 - 8) 👤👤👤👤👤👤 219.95

SIDE ORDERS

RICE (V) (1) (7) homemade white rice	4.50	SIDE SALAD seasonal side salad	4.00
BULGUR (V) (1) (7) homemade crushed wheat with tomato aromas, a hearty alternative to rice	4.50	ONION SALAD traditional onion & parsley salad with herbs	4.00
FRENCH FRIES crispy golden fries lightly salted	4.50	PICKLED GHERKINS traditional turkish-style pickled gherkins with a bold, tangy crunch	4.00
YOGURT (V) (7) plain yogurt	4.00	PICKLED PEPPERS (6) traditional turkish-style pickled gherkins with a bold, tangy crunch	4.00
GRILLED ONIONS grilled onions drizzled with Turkish herbs, pomegranate molasses and Turkish turnip juice	5.00	CHILLI SAUCE (6) homemade chilli sauce	1.00
GRILLED MUSHROOMS grilled mushrooms drizzled with Turkish herbs, pomegranate molasses and Turkish turnip juice.	5.00	GARLIC SAUCE (3) (7) homemade garlic sauce	1.00
GRILLED TOMATOES chargrilled tomatoes	4.00	EXTRA BREAD (1) pide or lavas	1.00
GRILLED PEPPERS chargrilled peppers	4.00		

TAVA/STEW

Served with rice or bulgur

GUVEC (7) 23.95

lean & tender lamb cubes sautéed with aubergine, onion, tomato, mixed peppers, garlic & herbs

LAMB SOTE (7) 23.95

lean & tender lamb cubes sautéed with onion, tomato, mixed peppers, garlic & herbs

CHICKEN SOTE (7) 23.95

juicy chicken breast sautéed with onion, tomato, mixed peppers, garlic & herbs

PRAWN TAVA (2) (7) 23.95

fresh prawns sautéed with onion, tomato, mixed peppers, garlic & herbs

SEAFOOD DISHES

served with chips & salad

SEA BASS (7) 23.95

chargrilled marinated fresh whole sea bass

SALMON SIS (2) (7) 24.95

marinated fresh salmon chunks chargrilled light & zesty

VEGETERIAN & VEGAN DISHES

served with rice & salad

FALAFEL MAIN (Vg) (V) (1) (4) 16.95

deep fried chickpea patties with herbs served with humus

HALLOUMI MAIN (V) (7) 16.95

Grilled Halloumi garnished with grilled tomatoes

CHARCOALED AUBERGINE (Vg) (V) 16.95

whole aubergine chargrilled for a smoky finish with grilled tomatoes, grilled green peppers & fresh garlic drizzled with olive oil

AUBERGINE SALAD (Vg) (V) 17.95

fire roasted aubergine finely chopped with peppers, tomatoes, garlic & herbs drizzled with olive oil for a smoky tangy salad

VEGETERIAN MOUSAKKA (V) (1) (6) (7) 17.95

layers of roasted aubergine, courgette, carrot, onion, mixed peppers, potato with a layer of cheese on top, creamy béchamel sauce throughout topped with aleppo sauce



YOGURT DISHES

served with seasoned yogurt on diced crispy bread topped with a house special tomato sauce and drizzled with melted butter sauce

ISKENDER (LAMB DONER) (1) (6) (7) 19.95

LAMB SIS WITH YOGURT (1) (6) (7) 22.95

CHICKEN SIS WITH YOGURT (1) (6) (7) 22.95

ADANA WITH YOGURT (1) (6) (7) 22.95

CHICKEN BEYTI WITH YOGURT (1) (6) (7) 23.95

LAMB SARMA BEYTI (1) (6) (7) 23.95

lamb beyti wrapped in lavas bread barbequed over charcoal served with seasoned yogurt & topped with a house special tomato sauce drizzled with melted butter sauce

CHICKEN SARMA BEYTI (1) (6) (7) 23.95

chicken beyti wrapped in lavas bread barbequed over charcoal served with seasoned yogurt & topped with a house special tomato sauce drizzled with melted butter sauce

BABAGANOUSH LAMB SIS (6) (7) 24.95

chargrilled tender lamb cubes over smoky aubergine puree topped with melted butter sauce

BABAGANOUSH CHICKEN SIS (6) (7) 24.95

chargrilled juicy chicken cubes over smoky aubergine puree topped with melted butter sauce

(V) Vegetarian (Vg) Vegan

ALLERGEN CONTENTS:

(1) Gluten · (2) Crustaceans · (3) Eggs · (4) Sesame · (5) Peanuts / nuts · (6) Sulphates · (7) Dairy.
Traces of nuts may be found in all of our dishes.

Should you have any special dietary requirements, please inform our staff.

SALAD BOWLS

CHICKEN & AVOCADO SALAD (7) 16.95

chargrilled marinated juicy chicken mixed with seasonal salad & avocado topped with caeser sauce

HALLOUMI & AVOCADO SALAD (7) 16.95

grilled halloumi mixed with seasonal salad & avocado topped with caeser sauce

FRESH SALAD

GREEN SALAD (Vg) (V) 6.45

fresh seasonal green salad dressed with olive oil & sumac

EZME SALAD (Vg) (V) 6.95

finely chopped tomatoes, onions, parsley dressed with olive oil & pomegranate molasses

COBAN SALAD (Vg) (V) 6.95

classic Turkish salad with diced tomato, cucumber onions & parsley dressed with olive oil

TURKISH SALAD (V) (7) 7.95

classic Turkish salad with diced tomato, cucumber onions & parsley dressed with olive oil & finished with feta cheese

SOFT DRINKS

COKE / 3.50

DIET COKE / 3.50

COKE ZERO / 3.50

FANTA / 3.50

SPRITE / 3.50

STILL WATER / SMALL 3.00 – LARGE £5.50

SPARKLING / WATER SMALL 3.50 – LARGE 5.50

AYRAN GLASS / 3.50 – JUG 10.00

APPLE JUICE / 3.50

PINEAPPLE JUICE / 3.50

ORANGE JUICE / 3.50

CRANBERRY JUICE 3.50

SALGAM / 3.50

BEERS

EFES PILSEN 5.50

EFES DRAFT 7.00

PERONI (NON ALCOHOLIC) 4.00

-- RED WINE --

YAKUT TURKEY

Glass 175ml **£7.50** | Bottle 75cl **£27.00**

Ruby red in appearance with definitive, cherry and strawberry aromas on the nose. Excellent fruit flavours and ripe tannins contribute to a pleasant velvety finish.

MONTEPULCIANO ZONIN ITALY

Glass 175ml **£7.50** | Bottle **£28.00**

Vibrant and juicy with gentle tannins. Notes of blueberry overlaid with a rich spiciness and a savoury finish.

SHIRAZ SOUTH AFRICA

Glass 175ml **£7.90** | Bottle 75cl **£29.50**

Blackberry and brambles are layered with warm spices, plush tannins and a vibrant finish.

LE FOCAIE ORGANIC ITALY

Glass 175ml **£8.50** | Bottle 75cl **£35.00**

The Sangiovese grapes from Maremma are highly characteristic of the terroir; perfume of violets and wild berries with flavours of juicy sour cherries. Tuscany in a glass.

MALBEC ORGANIC ARGENTINA

Glass 175ml **£9.50** | Bottle 75cl **£39.50**

A full-bodied wine revealing complex cherry and blackberry flavours with vanilla and chocolate. Captivating with silky tannins and a smooth lingering finish.

CHATEAU LAFONT-FOURCAT, BORDEAUX, FRANCE

Bottle 75cl **£55.00**

A fine blend of Merlot with a hint of Malbec, aromas of dark plum and blueberries with a touch of violet.

The palate exhibits an array of red and black fruits; raspberries, blackcurrant and a touch of cedar wood.

A nicely defined and focused wine.

-- WHITE WINE --

VILLA DOLUCA TURKEY

Glass 175ml **£6.50** | Bottle 75cl **£22.50**

Intensely aromatic blend of delicate tropical fruit, lime zest and fresh herbs. An appetising wine with succulent flavours and a refreshing finish.

PINOT GRIGIO ITALY

Glass 175ml **£6.50** | Bottle 75cl **£22.50**

Delicately dry and fresh with elegant fruit and floral notes. Beautifully characteristic of this aromatic grape variety.

CHARDONNAY SOUTH AFRICA

Glass 175ml **£7.50** | Bottle 75cl **£26.50**

Refreshing aromas of citrus and lime with lovely flavours of ripe apricots and dried peaches. The palate is full and creamy with a subtle hint of vanilla.

SAUVIGNON BLANC NEW ZEALAND

Glass 175ml **£9.00** | Bottle 75cl **£39.00**

Intensely aromatic blend of delicate tropical fruit, lime zest and fresh herbs. An appetising wine with succulent flavours and a refreshing finish.

CHABLIS FRANCE

Bottle 75cl **£51.00**

An elegant wine with a classic structure, emphasising the steely mineral character of this famous village.

A balanced palate and refreshing lemony finish reflects the purity and elegance of the terroir.

-- ROSÉ WINE --

ROSÉ VEGAN SPAIN

Glass 175ml **£8.00** | Bottle 75cl **£29.00**

A lovely rosé with refreshing flavours of wild strawberries and ripe cherries; a combination that leaves your palate tingling with anticipation of another sip.

-- SPARKLING WINE --

PROSECCO CA'VESCOVO ITALY

Glass 175ml **£6.00** | Bottle 75cl **£32.00**

Deliciously soft with a fine white mousse, an aroma of white peach harmonising beautifully with a delicate floral bouquet.



BEST MANGAL

1996
RESTAURANT

Alcohol Menu

SPIRITS

	Small	Double	20CL	35CL	70CL
YENI RAKI	£5.00	£7.50	£23.00	£32.00	£60.00
TEKIRDAG	£5.50	£8.00	£26.50	£40.00	£69.00
BEYLERBEYI	£6.00	£8.50	£32.50	£49.00	£79.00
GREY GOOSE	£5.50	£8.00			£65.00
ABSOLUT	£5.00	£8.00			£45.00
JOHNNIE WALKER (BLACK)	£5.50	£8.00			£65.00
COURVOISIER	£5.00	£8.00			£55.00
MALIBU	£5.00	£8.00			£45.00
GIN	£4.50	£7.50			£40.00
TEQUILA	£5.00				£45.00
ANY MIXER	£3.00				

COCKTAIL – £7.95

(Alcohol-Free: £6.95)

- PINA COLADA
- STRAWBERRY DAIQUIRI
- PASSIONFRUIT MARTINI
- ESPRESSO MARTINI
- PEACH ON THE BEACH