

MAIN MENU

COLD MEZZE/STARTER

CACIK ✓

Creamy yogurt with chopped cucumber, dill, garlic and olive oil.

6.70

EZME ✓

A finely chopped salsa. Cucumber, peppers, onion, tomato, garlic, parsley and pomegranate sauce.

6.80

HUMUS ✓

Chick peas with tahini, lemon juice, garlic and olive oil.

6.80

SAKSUKA ✓

Aubergine, potato, courgette, garlic and onion with tomato sauce.

6.90

YAPRAK SARMA ✓

Vine leaves stuffed with a delicious filling of rice, pine kernels, onion and blend of herbs.

6.70

BABAGANUSH ✓ N

Chargrilled aubergine pureed, mixed with tahini, garlic, lemon and olive oil with yoghurt served with walnut pieces on top.

6.90

BEETROOT TARATOR ✓

Shredded beetroot with creamy yoghurt, mint garlic and blend of herbs.

6.30

SALAD

FETA SALAD

Tomato, onion, cucumber, peppers and olives.

6.50

CHICKEN SALAD

Mix leaves, cucumber, tomato and peppers,

7.70

SIDES

CHIPS

3.80

MIXED OLIVES

4.50

BREAD

2.80

YOGURT

2.90

CHILLI SAUCE

2.20

GARLIC SAUCE

2.20

Ephesus Restaurant



SHARING PLATTER FOR 2

MIXED COLD PLATTER

CACIK ✓
EZME ✓
HUMUS ✓
SAKSUKA ✓
BEETROOT TARATOR ✓
YAPRAK SARMA ✓

17.60

MIXED HOT PLATTER

HELLIM
SUCUK
FALAFEL
CALAMARI
KOFTE
PEYNIRLI BOREK
ARNAVUT CIGERI

20.40

HOT MEZZE/STARTER

HELLIM

Hellim cheese cooked on the cooked on the charcoal grill. Served with salad.

8.20

SUCUK

Spicy beef sausage, cooked on the charcoal grill. Served with salad and garlic sauce.

7.60

GARLIC MUSHROOM

Fried mushrooms with garlic, herbs and cream sauce.

7.10

KING PRAWNS

4 king prawns, shell removed. Cooked in garlic butter with mozzarella cheese

9.50

FALAFEL

Crushed bread beans, chickpeas mixed with onion, peppers, celery, coriander and parsley (edep fried). Served with humus.

7.30

HUMUS KAVURMA

Panfried cubes of lamb mixed with herbs. Served on a bed of humus.

8.40

CALAMARI

Deep fired rings of marinated squid. Served with salad and tartare sauce.

7.80

KOFTE

Marinated lamb mince cooked on the charcoal grill. Served with mixed leaves and garlic sauce.

8.70

PEYNIRLI BÖREK

Filo pastry with fetta cheese and parsley.

6.80

ARNAVUT CIGERI

Diced Lamb's liver lightly coated with cumin and paprika then deep fired, served with onion salad.

8.40

Ephesus Restaurant

CHARCOAL GRILL

GRILLED LAMB SHISH

Marinated cubes of lamb cooked on the charcoal grill. Served with rice and salad. 22.70

GRILLED PIRZOLA

Marinated lamb chops, cooked on the charcoal grill. Served with rice and salad. 23.60

GRILLED CHICKEN SHISH

Marinated cubes of chicken breast, cooked on the charcoal grill. Served with rice and salad. 18.90

EPHESUS MIXED GRILL

Adana, lamb, chicken, lamb chops and chicken wings cooked on the charcoal grill. Served with rice and salad. 25.60

EPHESUS KOFTA

Lamb mince mixed with herbs cooked on the charcoal grill. Served with bread, rice and salad. 18.70

ADANA KEBAB

Lamb mince blended with herbs and spices formed on a skewer, cooked on the charcoal grill. Served with rice and salad. 19.90

MIXED SHIS LAMB & CHICKEN

Marinated chicken breast chunks and lamb chunks chargrilled on skewer. 20.90

SEAFOOD

SEABASS

Grilled seabass fillet cooked on the charcoal grill. Served with salad and chips. 18.40

SALMON

Salmon Fillet cooked on the charcoal grill. Served with salad and chips. 22.30

PRAWN GUYEÇ

King prawns cooked in an individual clay dish with mushrooms, peppers double cream and garlic in our special sauce. Served with rice. 22.40

VEGETARIAN

VEGETARIAN GUYEÇ V

Diced aubergine cooked in a individual clay with courgettes, onions, peppers, mushrooms and grevsi special sauce. Served with rice. 16.90

VEGETARIAN MOUSSAKA V

Layers of aubergines, courgettes, potatoes, topped with a creamy cheddar cheese sauce. 18.70

MIXED MEZZA PLATTER V

A selection of all cold mezze/starters (overleaf) 17.60

SPECIALS

CHICKEN CASSEROLE

Cubes of chicken breast, tomato, peppers, onion, mushroom and garlic, cooked in a home made sauce. Served with rice. 21.80

OTTOMAN

Lamb, chicken, onion, peppers, tomato, mushrooms and garlic, cooked in a home made sauce. Served with rice. 23.90

ISKENDER CHICKEN

OR ISKENDER LAMB
Chicken or lamb shish served with bread cubes covered in a special tomato sauce, flavoured with butter and mint. Served with yogurt and rice 21.90

SPECIAL WRAP

Charcoal grilled chicken wrapped in a tortilla bread with double cream, mushroom, onion, herbs toasted on the charcoal grill. Served with salad. 19.80

MOUSSAKA

Layers of aubergines, courgettes, potatoes and lamb mince topped with a creamy cheddar cheese sauce. 21.30

CHICKEN ALA CREME

Cubes of chicken breast pan fried with mushrooms, mixed peppers, garlic and cream. Served with rice. 21.70

IZMIR KÖFTE

Roast lamb meatballs cooked in a special tomato sauce with potatoes, celery, onion and peppers. Served with rice 21.50

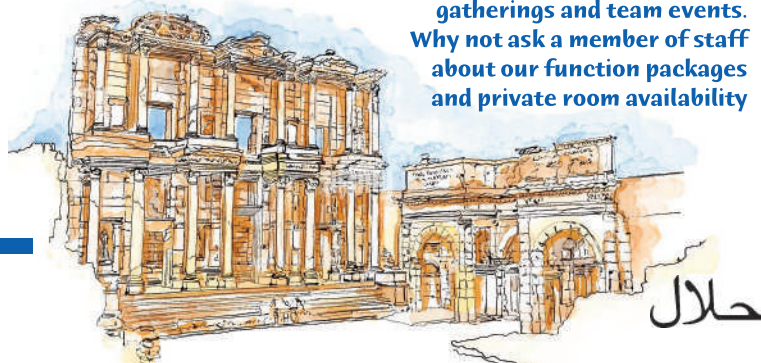
INCIK (LAMB SHANK)

Slowly lamb meatballs cooked in a special, potatoes and lamb mince topped with a creamy cheddar cheese sauce 22.30

ALI NAZIK CHICKEN/ ADANA

Smokey flavoured aubergine with garlic yoghurt and butter topped with a choice of chicken, or adana pieces. Served with rice 21.50

We cater for special events, social gatherings and team events. Why not ask a member of staff about our function packages and private room availability



V-VEGETARIAN | N-NUTS | G-GLUTEN FREE OPTION AVAILABLE - PLEASE ASK FOR MORE DETAILS

FOOD ALLERGIES AND INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order. Thank you.