Bottomless Brunch Policy

Welcome to our Sunday Bottomless Brunch!

To ensure a fantastic experience for all our guests, please review and adhere to the following policy:

1. **Availability:** The bottomless brunch is available only on Sundays from 12:00 to 16:00
2. **Duration:** The bottomless brunch offer is valid for a maximum of 2 hours from the time of your reservation. Your time starts precisely at your reserved time.
3. **Inclusive Offer:**
   - **Drinks:** Bottomless Prosecco. A maximum of one drink per person is permitted every 15 minutes. Your last drink must be ordered 15 minutes prior to the end of your 2-hour session.
   - **Meals:** The brunch includes from a selected menu, a three-course meal consisting of one starter, one main and one dessert per person.
4. **Responsible Drinking:** Excessive drinking is not permitted. We promote responsible drinking and reserve the right to stop serving alcohol to any guest displaying signs of intoxication or inappropriate behavior. For more information, please visit (www.drinkaware.co.uk).
5. **Water:** Tap water can be requested at any time and is available for all guests.
6. **Additional Drinks:** Any drinks ordered outside of the bottomless offer will be charged at the standard menu price.
7. **Service:** Glasses will be replaced or topped up only when empty. Each guest is allowed one drink at a time.
8. **Management Rights:** The management reserves the right to cease serving drinks to any individual or table at any time, especially if the policy guidelines are not being followed.
9. **Pricing:** The bottomless brunch is priced per person. All guests at a table must participate in the bottomless brunch offer.
10. **Payment:** Payment for the bottomless brunch must be made at the beginning of your meal. Any additional charges will be settled at the end.
11. **Behavior :** Respectful behavior towards staff and other guests is mandatory. Any disruptive behavior will result in immediate removal from the premises without a refund.
12. **Reservations and Cancellations:** Reservations are required. Cancellations should be made at least 24 hours in advance to avoid any cancellation fees.
13. **Gratuity:** A service charge of 12,5% will be added to your bill.

By participating in our bottomless brunch, you agree to comply with this policy.
We hope you enjoy your time with us!Thank you for your cooperation and understanding.

Pasha Management

(V) Vegetarian, (VG) Vegan, (N) Nuts, (GF) Gluten Free), (A) Animal product

ALLERGY INFORMATION

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.
Every care is taken to avoid any cross contamination when processing
a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients
and does not have a specific allergen free zone or separate dedicated fryers

www.thepasha.co.uk

Pasha

BBQ & COCKTAIL BAR

Lunch & Bottomless Brunch

www.thepasha.co.uk

Lunch Menu

2 Courses
£15.95 per person
Choice of one starter and one main course

3 Courses
£18.95 per person
Choice of two starters and one main course

Cold Starters

HUMUS (V,N,GF)
Pureed chickpeas, tahini, olive oil, lemon juice& garlic

RUSSIAN SALAD (V)
Peas, carrots, eggs, potatoes, gherkin & mayonnaise

SHAKSHUKA (VG,GF)
Grilled aubergine, pepers cooked in tomato sauce & garlic

BABA GANOUSH (V,A,GF)
Smoked aubergine, garlic, creamy strained yoghurt, tahini & olive oil

CACIK (TZATZIKI) (V)
Cucumber, mint & a hint of garlic

TABBOULEH (VG,GF)
Parsley, bulgur, onion olive oil and lemon juice

Hot Starters

GRILLED HALLOUMI (V,A)
Grilled Cyprus cheese

GRILLED SPICY SAUSAGE (GF)
Grilled spicy Turkish sausage served with sweet chilli

SIGARA BOREGI (V)
Rolled pastry filed cheese & parsley served with sweet chilli

FALAFEL (V,A)
Broad beans, chick peas & vegetable served with hummus

KALAMAR (Calamari)
Fried fresh squid served with tartar sauce

ONION RINGS (V)
Golden coated onion served with sweet chilli

Main Course

CHICKEN SHISH (A)
Char-grilled marinated chicken cubes on skewer

CHICKEN WINGS (A)
Char-grilled Chicken Wings

CHICKEN BEYTI (A)
Char-grilled specially prepared minced chicken, garlic & herbs on skewer, traces of lamb

LAMB SHISH (A)
Char-grilled marinated lamb cubes on skewer

ADANA KOFTA (A)
Char-grilled specially prepared minced lamb on skewer

LAMB BEYTI (A)
Char-grilled specially prepared minced lamb, garlic & herbs on skewer

Vegetarian

VEGETARIAN KEBAB (VG)
Grilled aubergine, mushrooms, onions, tomatoes, courgette green & red peppers, chef special sauce

VEGETARIAN CASSEROLE (VG)
Specially marinated mushrooms pan- fried with tomato, peppers, aubergine, corrugate

VEGETARIAN MOUSSAKA (VG)
Oven cooked layers of aubergine, potatoes, courgettes, peppers, and béchamel sauces topped with cheese

Seafood

SALMON (GF,A)
Scottish salmon steak grilled on an open charcoal

Only available Monday to Thursday
from 12pm till 3pm

Bottomless Brunch

£44.95 per person
only available on Sundays

Choice of one starter, one main course and a dessert

Cold Starters

HUMUS (V,N,GF)
Pureed chickpeas, tahini, olive oil, lemon juice& garlic

RUSSIAN SALAD (V)
Peas, carrots, eggs, potatoes, gherkin & mayonnaise

SHAKSHUKA (VG,GF)
Grilled aubergine, pepers cooked in tomato sauce & garlic

BABA GANOUSH (V,A,GF)
Smoked aubergine, garlic, creamy strained yoghurt, tahini & olive oil

CACIK (TZATZIKI) (V)
Cucumber, mint & a hint of garlic

TABBOULEH (VG,GF)
Parsley, bulgur, onion olive oil and lemon juice

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Grilled Cyprus cheese

GRILLED SPICY SAUSAGE (GF)
Grilled spicy Turkish sausage served with sweet chilli

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Rolled pastry filed cheese & parsley served with sweet chilli

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Broad beans, chick peas & vegetable served with hummus

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Fried fresh squid served with tartar sauce

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Golden coated onion served with sweet chilli

Main Course

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CHICKEN WINGS (A)
Char-grilled Chicken Wings

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Char-grilled specially prepared minced chicken, garlic & herbs on skewer, traces of lamb

LAMB SHISH (A)
Char-grilled marinated lamb cubes on skewer

ADANA KOFTA (A)
Char-grilled specially prepared minced lamb on skewer

LAMB BEYTI (A)
Char-grilled specially prepared minced lamb, garlic & herbs on skewer

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Specially marinated mushrooms pan- fried with tomato, peppers, aubergine, corrugate

VEGETARIAN MOUSSAKA (VG)
Oven cooked layers of aubergine, potatoes, courgettes, peppers, and béchamel sauces topped with cheese

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SALMON (GF,A)
Scottish salmon steak grilled on an open charcoal

Desserts

BAKLAVA (N,M,E,G,S)
Rich, sweet desert made with layers of phyllo dough filled with chopped nuts and sweetened with syrup or honey

STRAWBERRY CHEESECAKE (N,M,S,E,SD,G)
Set on a biscuit base, made with cream cheese and a hint of vanilla. Then topped with a strawberry fruit topping

CHOCOLATE FUDGE CAKE (N,M,S,E,SD,G)
A classic dessert. Layers of dark chocolate sponge, topped with a rich chocolate ganache and white & dark chocolate curls.

CHOCOLATE CHEESE CAKE (N,M,S,E,SD,G)
Made with cream cheese, rich chocolate chips and a hint of vanilla. Topped with chocolate ganache and white curls

ALL DESSERTS ARE SUBJECT TO AVAILABILITY

Disclaimer: Please note all our ice creams and desserts contain or may contain traces of the following allergens:
Nuts (N), Peanuts (P), Milk(M), Egg(E), Soya(S), Gluten(G), Sulphur Dioxide(SD)

BEERS

DRAFT	HALF	PINT
Efes Pilsener 5%	4.25	6.50
Birra Murano 4.6%	4.25	6.50
Grand Central IPA 4.2%	4.25	6.50

BOTTLES	BOTTLE
Corona Extra 4.6% 330ml	4.20
Peroni 5.1% 330ml	4.20
Rekorderlig Apple Cider 4.5% 500ml	5.20
Rekorderlig Strawberry/Lime 4% 500ml	5.20
Rekorderlig Mixed Fruit 4% 500ml	5.20
Tuborg Draft 5% 500ml	5.00
Heineken Zero	3.80

APERITIFS

APEROL	9.00
CAMPARI	9.00
PIMMS	9.00
PERNOD	9.00
MARTINI	9.50

Bianco/Rosso/Extra Dry

VODKA

	SINGLE	DOUBLE
SMIRNOFF	5.50	9.00
GREY GOOSE	6.50	10.50
BELVEDERE	6.50	10.50
CIROC CLASSIC	6.50	10.50
CIROC MANGO	6.50	10.50
CIROC RED BERRY	6.50	10.50

GIN

GORDON'S GIN	5.50	9.00
GORDON'S PINK	5.50	9.00
BEEFEATER	6.00	9.50
BOMBAY SAPPHIRE	6.00	9.50
HENDRICKS	6.00	9.50
TANQUERAY NO.10	6.50	10.50

LIQUEURS

BAILEYS	6.00	9.50
KAHULA	6.00	9.50
GRAND MARNIER	6.00	9.50
COINTREAU	6.00	9.50
LIMONCELLO	6.00	9.50
JÄGERMEISTER	6.00	9.50
SAMBUCA	6.00	9.50

(white, black, raspberry)

WHISKIES

	SINGLE	DOUBLE
JACK DANIELS	6.00	9.50
JOHNNIE WALKER RED	6.00	9.50
JAMESON	5.50	9.00
CHIVAS REGAL	6.50	10.75
GLENFIDDICH	6.50	10.00
GLENMORANGIE	6.50	10.00
MONKEY SHOULDER	7.00	11.00

SPIRITS

TIA MARIA	6.00	9.50
DISARONNO	6.00	9.50
ARCHERS	6.00	9.50
MALIBU	6.00	9.50
PASSOA	6.00	9.50
RAKI	5.50	9.00
RAKI 35 CL BOTTLE		39.50
RAKI 70 CL BOTTLE		65.50

COGNAC & BRANDY

COURVOISIER	7.00	11.00
HENNESSY	7.00	11.00
MARTELL VS	7.50	12.00
REMY MARTIN XO	13.50	21.50

BOURBON

JIM BEAM	5.50	9.00
MAKER'S MARK	6.00	9.50
BULLEIT	6.00	9.50
WOODFORD RESERVE	6.50	10.50

RUM

BACARDI	5.50	9.00
CAPTAIN MORGAN SPICED	5.50	9.00
CAPTAIN MORGAN DARK	5.50	9.00
HAVANA 3	6.00	9.50
SAILOR JERRY	5.50	9.00
APPLETON ESTATE	6.00	9.50
MOUNT GAY	6.50	10.50
KRAKEN RUM	5.50	9.00
HAVANA ESPECIAL	6.50	10.50
HAVANA ESPECIAL	6.00	9.50

Spiced or Dark Rum

SOFT DRINKS

Coca Cola	4.00
Diet Coke	4.00
Lemonade	4.00
Fanta Orange	4.00
Juices	4.00

(ask server for our selection)

Redbull	4.75
Still Water	4.50
Sparkling Water	4.50
Tonic Water	2.95
Slimline Tonic	2.95
J20 Apple & Raspberry	3.50
J20 Orange & Passionfruit	3.50
Ginger Beer	2.95
Appletiser	3.75
Ayran	2.50
Salgam (turnip juice)	2.50

Subject to availability
Additional post mix mix £1.90 or 200ml Bottle mix £2.20

Pasha

BBQ & COCKTAIL BAR

Alcohol & Cocktail List

www.thepasha.co.uk

COCKTAILS £10.90 EACH

TEQUILA SUNRISE
tequila silver, orange juice, grenadine

SEX ON THE BEACH
vodka, peach liqueur, coconut liqueur, orange juice

CUBA LIBRE
Dark rum, coca-cola, lime

PORNSTAR MARTINI
vanilla vodka, passion fruit liqueur, passion fruit puree, passionfruit juice, orange juice, shot of prosecco

ESPRESSO MARTINI
vodka, coffee liqueur, freshly grounded coffee

PINA COLADA
white rum, malibu, pineapple juice, coconut syrup, cream

LONG ISLAND ICE TEA
gin, white rum, vodka, tequila, triple sec, lime juice, coke

DAIQUIRI
white rum, lime juice, apple juice, flavoured pureé available in: strawberry, mango, passion fruit, peach

WHITE RUSSIAN
Vodka, khalua cream and milk, make it a black russion by swapping cream and milk for coke

MOJITO
white rum, mint, lime, brown sugar, sugar syrup, soda water

OLD FASHION
Bourbon, sugar, Angostura

MAI TAI
white rum, dark rum, triple sec, almond syrup, lime juice

DARK 'N' STORMY
dark rum, sugar syrup, angostura bitters, lime juice, ginger beer

MARGARITA
tequila, orange liqueur, lime juice. Flavours: classic, strawberry, mango, raspberry

APEROL SPRITZ
Aperol, prosecco, soda water, orange

JUNGLE
Malibu, vodka, midori, Blue Curacao, pineapple juice, orange juice

COSMOPOLITAN
Vodka, cointreau, cranberry Juice and lime

BLUE LAGOON
vodka, Blue Curacao and lemonade

VEILED GODDESS
vodka, triple sec, amaretto, lime juice, grenadine

BELLINI
Vodka peach puree, champagne

FLIRTING
vodka, pineapple juice, champagne

MATADOR
Tequila, pineapple juice, lime juice

GIN FIZZ
Gin, lemon juice, sugar syrup, soda water

MOCKTAILS £8.50 EACH

COOL PASSION
passion fruit juice, orange juice, sugar syrup, passion fruit puree, lemonade

COLADA
Pineapple juice, coconut milk, cream

DAIQUIRI (NON ALCOHOL)
lime juice, apple juice, flavoured pureé available in: strawberry, mango, passion fruit, peach

SHIRLEY TEMPLE
Lemonade, grenadine, fresh mint

VIRGIN MOJITO
Fresh mint, lime Juice, soda water, sugar syrup

STRAWBERRY MOJITO
Strawberry puree, Fresh mint, lime Juice, soda water, sugar syrup and grenadine

PUSSY FOOT
Passion fruit puree, orange juice, pineapple juice, grenadine

PURPLE RAIN
Peach puree, Lemon juice, sugar syrup , grenadine, orange juice

SHOOTERS £5.50 EACH

SLIPPERY NIPPLE
sambuca, baileys

KAMIKAZE
Vodka, Orange liquer and lime

JÄGERBOMB
jägermeister, redbull

B52
coffee liquor, Baileys, Grand Marnier

BLOWJOB
coffee liquor, Baileys, Whip Cream

BABY GUINNESS
coffee liquor, Baileys

Subject to availability

WHITE WINE

	175ml	250ml	Bottle
Sauvignon Blanc Louis Eschenauer, France Expressive balanced wine with undertones of exotic fruit white flowers and pineapples	6.75	8.50	22.00
Pinot Grigio Bello Tramonto, Italy Straw yellow in appearance, this well-balanced Pinot Grigio has a rich fruity aroma	7.00	8.80	23.00
Unoaked Chardonay Town Hall, Franschhoek Cellar, South Africa Pure lemon yellow with striking pineapple and lime on the nose, a perky and balanced palate of tropical fruit lead into a frisky finish	7.50	9.50	25.00
Dega Pecorino IGP Terre Di Chieti Organic, Italy Floral notes of broom and hawthorn, and then continues with scents of lemon zest, pear and apple then it ends with scents of freshly cut grass	7.25	9.00	24.00
Sauvignon Blanc Turtle Bay, New Zealand Crisp and refreshing kiwi sauvignon, ripe gooseberry and citrus notes with tropical undertones			32.00
Picpoul de Pinet, Froncastel, France Soft and rounded apricot and mango flavour with a citrus streak of minerality and a juicy texture from pinet in the Languedoc			32.00
Chablis J.Moreau & Fils , France Pale green in the glass, elegant and concentrated on the palate with ripe apple, lemon-lime juiceness and flinty mineral flavours finishing long and creamy			45.00

RED WINE

	175ml	250ml	Bottle
Loius Eschenauer Merlot DOC, France Expressive blackcurrant and cherry fruit with a silky smooth intensity, well balanced tannins and a long finish	6.75	8.50	23.00
Cabernet Sauvignon Rothschild, France A fresh attack of powerful black fruit with a striking freshness and creamy body	7.50	9.50	25.00
Shiraz, Tempus Two Silver Series, Australia Medium-bodied with a firm intensity of spicy plum and blackcurrant and vanilla undertones	7.00	8.80	23.00
Montepulciano d'Abruzzo, Bio Dega Vignamadre, Italy The hints of red fruits such as cherry, blueberry, black currant and black berry and plum blend with the floral notes of rose and violet	7.80	9.00	24.00
Cramele Recas Pinot Noir, France Romania Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.	7.50	9.50	24.00
Piedra Negra Organic Malbec, Argentina ArgentinaBright ruby colour. On the nose red summer fruit aromas dominate with a slight touch of black pepper. The palate is concentrated, with flavours of ripe red berry. Soft tannins give this wine a well-rounded structure.	8.50	10.50	30.00
Rioja Crianza, Viña Cerrada, Spain Well constucted smooth rich red wine integrated wild strawberry flavour, oak and spice			28.00
Cotes du Rhone, Victor Beard, France Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varietals			30.00
Rosso, Gran Maestro Appassimento IGT, Italy Deep red with brown nuances in colour, ripe red fruits with oodles of intense, rich, osft and sweet tannins. SWA Bronze Award			40.00

ROSE WINE

	175ml	250ml	Bottle
Pinot Grigio Blush Bello Tramonto, Italy A very easy style of wine with a medium body, refreshing burst of summer red fruits	6.50	8.25	21.00
Charlie Zin White Zinfandel, California Fruity and fresh with flavours of red fruit and hints of spices. Rich in flavour, this wine has a rounded mouthfeel and a long finish	7.25	9.00	24.00
Cotes de Provence Marius Peyol, France A dreamy soft pink colour, elegant and the flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine			30.00

SPARKLING WINE

	Bottle 200ml	Bottle 75cl
Famiglia Botter Prosecco, Italy Pale light-yellow colour with delicate bubbles. An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.	8.50	30.00
Famiglia Botte Prosecco Rose, Italy Pale pink in colour and with a delicate but complex nose of red fruit and citrus. There are fine bubbles on the palate and fruity notes of white peach, green apple and lemon.	8.50	30.00
Nyetimber, Classic Brut, United Kingdom Toasty and spiced aromas evolves into a complex palate with masterful flavours of honey, almond, pastry and baked apple		65.00

CHAMPAGNE

	Bottle
MOËT CHANDON BRUT NV (12% Alc) The worlds most popular Champagne. Fresh fruit that is consistently soft and very well balanced.	90.00
BOLLINGER BRUT NV (12% Alc) Consistency of style with a wonderful combination of velvety bubbles.	120.00
LAURENT PERRIER ROSE NV (12% Alc) The 'Ladies' favourite. Dry pink Champagne with delicious raspberry and redcurrant flavour.	150.00

Subject to availability

The Pasha

A Family-Owned Turkish Culinary Legacy

At Pasha Restaurant, we take immense pride in unveiling our rebranded identity as we continue to carry forward the rich heritage of our successful family-owned Turkish Restaurants across diverse locations in the UK. Established in 2001, our culinary journey has been one defined by a passion for authenticity, a commitment to quality, and a dedication to providing a warm and inviting dining experience.

Having flourished as a family-owned business operating in multiple locations, we have garnered the trust and appreciation of our patrons over the years. Our dedication to crafting traditional Turkish cuisine, coupled with warm hospitality, has been the cornerstone of our success.

Pasha is more than just a name; it symbolises our commitment to excellence and the continuation of our culinary legacy. This rebranding marks a new chapter in our story, allowing us to present a refreshed and refined image while staying true to the values that have defined us since our inception.

Under the banner of Pasha, we remain steadfast in our mission to deliver an authentic taste of Turkey, where every dish tells a story and every guest becomes a part of our extended family. We invite you to join us on this exciting journey as we continue to share the flavours and traditions that have made our family-owned Turkish restaurants a cherished part of the communities we serve.

Thank you for your continued support, and we look forward to creating memorable dining experiences for you and your loved ones at Pasha Restaurant.

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Pasha

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MENU

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COLD STARTERS

HUMUS (V,N,GF) **£6.95**
Pureed chickpeas, tahini, olive oil, lemon juice& garlic

RUSSIAN SALAD (V,) **£6.95**
Peas, carrots, eggs, potatoes, gherkin & mayonnaise

SAUTÉED MUSHROOMS (V,A) **£6.95**
Pan fried mushrooms, peppers cooked with garlic & butter

SHAKSHUKA (VG,GF) **£6.95**
Grilled aubergine, pepers cooked in tomato sauce & garlic

BABA GANOUSH (V,A,GF) **£6.95**
Smoked aubergine, garlic, creamy strained yoghurt, tahini & olive oil

MIXED OLIVES **£6.50**
The famouse mediterranean olives dressed with paprika & olive oil

CACIK (TZATZIKI) (V) **£6.95**
Cucumber, mint & a hint of garlic mixed with yoghurt & olive oil

VINE LEAVES (VG,N) **£6.95**
Stuffed vine leaves with rice, kernels & blackcurrants served with strained yoghurt

IMAM BAYILDI (V) **£6.95**
Aubergine stuffed with roasted vegetables & mushrooms, topped with tomato sauce

TABBOULEH (VG,GF) **£6.95**
Parsley, bulgur, onion olive oil and lemon juice

MIXED COLD MEZES (For 2) **£18.90**
Humus, shakshuka, baba Ganoush, cacik, tabbouleh, Russian salad

HOT STARTERS

SIGARA BOREGI (V) **£7.45**
Rolled pastry filed cheese & parsley served with sweet chilli

FALAFEL (V) **£7.45**
Broad beans, chick peas & vegetable served with hummus

HUMUS KAVURMA (A,N,GF) **£9.50**
Humus with diced lamb

KALAMAR (calamari) **£8.95**
Fried fresh squid served with tartar sauce

GRILLED HALLOUMI (V,A) **£8.45**
Grilled Cyprus cheese

GRILLED SPICY SAUSAGE (GF) **£8.45**
Grilled spicy Turkish sausage served with sweet chilli

KING PRAWNS (A,GF) **£9.50**
Cooked with special sauce marinated herbs

GARLIC MUSHROOMS (V,A) **£8.45**
Pan-fried mushrooms cooked with garlic and cream

LAMB LIVER (A) **£9.50**
Finely cut pan-fried lamb liver cooked with onions and peppers

HELLIMLI MUSKA BOREGI (V,A) **£7.45**
Triangular folded pastry with halloumi cheese filing

ONION RINGS (V) **£7.45**
Golden coated onion served with sweet chilli

MIXED HOT MEZES (for 2) **£19.90**
Sigara boregi, 2 falafel, 2 calamari, 2 grilled halloumi, 2 grilled spicy sausage, 2 onion rings

MAIN COURSES

Served with rice and salad

CHICKEN SHISH (A) **£19.50**
Char-grilled marinated chicken cubes on skewer

CHICKEN WINGS (A) **£18.50**
Char-grilled Chicken Wings

CHICKEN BEYTI **£19.50**
Char-grilled specially prepared minced chicken, garlic & herbs on skewer, traces of lamb

CHICKEN KULBASTI (A) **£20.50**
Seasoned & char-grilled juicy chicken steak

LAMB SHISH (A) **£21.50**
Char-grilled marinated lamb cubes on skewer

ADANA KOFTA **£19.50**
Char-grilled specially prepared minced lamb on skewer

LAMB CHOPS(4pcs) **£24.50**
Char-grilled seasoned tender lamb chops

LAMB RIBS (6pcs) **£22.50**
Char-grilled lamb spare ribs

LAMB BEYTI (A) **£19.50**
Char-grilled specially prepared minced lamb, garlic & herbs on skewer

MIX KEBAB (A) **£24.50**
Lamb shish, chicken shish & adana kofta

LAMB KUL BASTI (A) **£24.50**
Seasoned & char-grilled juicy lamb steak

AUBERGINE KEBAB (A) **£24.50**
Char-grilled sliced aubergine with minced lamb skewered

COMBINATION KEBABS

Served with rice and salad

LAMB SHISH & CHICKEN SHISH (A) **£20.50**

LAMB SHISH & ADANA KOFTA (A) **£20.50**

CHICKEN SHISH & ADANA KOFTA (A) **£20.50**

BASHLIQ (A) **£24.50**
3 Pieces of Lamb ribs and 2 pieces Lamb Chops

PASHA SPECIAL

Lamb Chops, Lamb Ribs, Lamb Shish, Adana Kofta, Chicken Shish, Chicken Wings
Served with Rice and Salad

FOR TWO PEOPLE **£54.95**

CHEF SPECIAL

Served with rice & salad

KLEFTIKO (A) **£22.50**
Lamb shank cooked slowly in the oven with potatoes vegetables and tomato sauce

CHICKEN PRINCESS (A) **£22.50**
Marinated chicken, mushrooms, peppers cooked in cream topped with mozzarella cheese

ADANA KOFTA WITH YOGHURT (A) **£22.50**
Spicy minced lamb grilled no skewers layered on a bed or bread, topped with yoghurt then drizzled with butter

LAMB SHISH WITH YOGHURT (A) **£22.50**
Marinated cubes of lamb grilled on skewers layered on a bed of bread, wrapped with yoghurt then drizzled with butter

CHICKEN SHISH WITH YOGHURT(A) **£22.50**
Marinated chicken grilled on skewers layered on a bed of bread, topped with yoghurt then drizzled with butter

ALI NAZIK (A) **£22.50**
Lamb cubes in aubergine & yoghurt sauce topped with tomato, pepper & sizzling butter

EZMELI KEBAB (A) **£22.50**
Choice of tender cubes lamb, on grilled tomatoes, onions & green peppers then drizzled with butter

HALEP KEBAB (A) **£22.50**
Grilled spicy minced lamb served with halep sauce & drizzled with butter

LAMB SARMA BEYTI (A) **£22.50**
Specially prepared minced lamb &herbs no skewers char-grilled, wrapped in lavas bread cut in slices served with butter, tomato sauce, yoghurt & drizzled with butter

CHICKEN SARMA BEYTI (A) **£22.50**
Specially prepared minced chicken & herbs on skewers char-grilled, wrapped In lavas bread cut in slices served with butter, tomato sauce, yoghurt & drizzled with butter, may contains traces of lamb

MOUSSAKA (V) **£19.50**
Oven cooked layers of aubergine, potatoes, courgettes, peppers, minced meat and béchamel sauces topped with cheese

LAMB CASSEROLE (A) **£22.50**
Specially marinated cubes of lamb pan- fried in tomato, peppers and butter

CHICKEN CASSEROLE (A) **£22.50**
Specially marinated cubes of chicken pan- fried in tomato, peppers and butter

PRAWN CASSEROLE **£23.50**
Specially marinated prawns pan- fried in tomato, peppers and butter

FISH DISHES

Served with vegetables

SEA BASS (GF,A) **£22.00**
Marinated whole sea bass grilled on an open charcoal (Contains bones)

SEA BASS FILLET (GF,A) **£22.00**
Filleted sea bass grilled on an open charcoal

SEA BREAM (GF,A) **£22.00**
Marinated whole sea bream grilled on an open charcoal (Contains bones)

SEA BREAM FILLET (GF,A) **£22.00**
Filleted sea bream grilled on an open charcoal

SALMON (GF,A) **£22.00**
Scottish salmon steak grilled on an open charcoal

TIGER PRAWNS (GF,A) **£22.50**
Char-grilled Tiger prawns

VEGETARIAN

VEGETARIAN KEBAB (VG) **£18.50**
Grilled aubergine, mushrooms, onions, tomatoes, courgette green & red peppers, chef special sauce

VEGETARIAN CASSEROLE (VG) **£18.50**
Specially marinated mushrooms pan- fried with tomato, peppers, aubergine, corrugate

IMAM BAYILDI (VG) **£18.50**
Aubergine stuffed with roasted vegetables & mushroom, topped with tomato sauce

VEGETARIAN MOUSSAKA (VG) **£18.50**
Oven cooked layers of aubergine, potatoes, courgettes, peppers, and béchamel sauces topped with cheese

KIDS MENU

Available under 12's served with chips

LAMB SHISH **£10.50**
CHICKEN SHISH **£10.50**
CHICKEN WINGS **£10.50**
CHICKEN NUGGETS **£10.50**

SALADS

GREEN SALAD (V) **£7.50**
Lettuce, rocket, red onion, cucumber, black olives

SHEPHERDS SALAD (V) **£7.50**
Diced tomatoes, cucumbers, parsley, onions, sumac & olive oil

GREEK SALAD (V) **£8.50**
Lettuce, feta cheese, cucumbers, tomatoes, olives, red onions & olives oil

SIDES

TURKISH BREAD **£4.00**
RICE **£4.00**
FRIES **£4.50**

Desserts

ROYAL POT (M,N) **£7.50**
Toffee flavoured ice cream topped with delicious milk toffee pieces in an attractive pot.

MATKA KULF (M,N) **£7.50**
Creamy and luscious dessert made with pistachio kulfi ice cream, containing saffron, topped with almond & pistachio nuts.

BANOFFEE CAKE (M,N,S,E,SP,G) **£7.50**
A layer of thick toffee on a biscuit base with fresh sliced banana. Topped with banana mouse and whipped banana cream.

CHOCOLATE CHEESECAKE (M,N,S,E,SP,G) **£7.50**
Made with cream cheese, rich chocolate chips and a hint of vanilla. Topped with chocolate ganache and white curls

EGG MAN / PUNKY (M,N,E) **£4.50**
Egg Man - Strawberry & vanilla ice cream with chocolate chips, packed in a plastic cup with a funny surprise. Suitable for children.
Punky - Vanilla ice cream in a toy.

ICE CREAM (M,N) **£4.50**
Scooped Ice Cream
Choice of Vanilla, Strawberry & Chocolate Flavours.

BAKLAVA **£7.50**
Rich, sweet desert made with layers of phyllo dough filled with chopped nuts and sweetened with syrup or honey

CADBURY'S FLAKE (M,N,S) **£7.50**
Elegant glass filled with dairy ice cream layered with thick Cadbury chocolate sauce and Cadbury's Flake.

FERRERO ROCHER (M,N,E,S,G) **£7.50**
World famous rich Ferrero Rocher ice cream combined with thick chocolate sauce topped with Ferrero Rocher.

CHOCOLATE INDULGENCE (M,N) **£7.50**
Luxurious chocolate ice cream, rippled with indulgent rich chocolate sauce and topped with chocolate curls.

MIDNIGHT MINT (M,N) **£7.50**
Luxurious dreamy Mint flavoured ice cream in pot, rippled with gorgeous chocolate sauce, topped with curls.

CHOCOLATE FUDGE CAKE (M,N,S,E,SP,G) **£7.50**
A classic dessert. Layers of dark chocolate sponge, topped with a rich chocolate ganache and white & dark chocolate curls.

STRAWBERRY CHEESECAKE(M,N,S,E,SP,G) **£7.50**
Set on a biscuit base, made with cream cheese and a hint of vanilla. Then topped with a strawberry fruit topping

Please note all our ice creams and desserts contain or may contain traces of the following allergens:
(N) Nuts, (P), (M) Milk, (E) Egg, (S) Soya, (G) Gluten, (SP) Sulphur

Beverages

Espresso	£3.50
Double Espresso	£3.75
Latte	£4.50
Mocha	£4.75
Hot Chocolate	£4.50
Cappuccino	£4.50
Fresh Ground Coffee	£3.50
Turkish Coffee	£3.75
Turkish Tea	£3.50
Pot of Tea	£2.50
Pot of Mint Tea	£3.00
Pot of Earl Grey Tea	£3.00
Pot of Darjeeling Tea	£3.00
Baileys Coffee	£7.50
Irish Coffee	£7.50
Tia Maria Coffee	£7.50