MENU



COLD STARTERS

Feta Cheese V	5.90
Olives V	4.90
Tzatziki (Cacik) V Cucumber with a hint of garlic mixed with yogurt	5.90
	5.00
Hummus V Pureed chickpeas, tahini, olive oil, lemon juice and garlic	5.90
Baba Ganoush V	6.50
Smoked aubergine, garlic, creamy strained yogurt and olive oil	
Saksuka V	6.50
Oven baked aubergines, peppers and potatoes cooked with	
tomato sauce and olive oil	
Sarma V	6.50
Stuffed vine leaves with rice, pistachio, tomato paste and olive oil	
Kisir V G	6.00
Fresh parsley, mint, tomato, cracked wheat, fresh onion and peppers	
Avacado Prawn Cocktail	7.50
Sliced lettuce and cubes of avocado are topped with prawns & marie rose sauc	re
Mixed Cold Meze Platter V	14.90
Cacik, Hummus, Baba Ganoush, Saksuka, Aubergine Salad, Kisir	

HOT STARTERS

Daily Special Soup Please ask your waiter for daily soups	6.90
Falafel V Ground chickpeas with broad beans toasted in spices and deep fried, served with hummus	7.50
Halloumi & Falafel Combo V Served with hummus	8.50
Grilled Sujuk Traditional spicy Turkish beef sausage	7.90
Grilled Halloumi V Grilled Cypriot cheese served with tomatoes and cucumber	7.90
Halloumi & Sujuk Combo Grilled Cypriot cheese with spicy Turkish beef sausage	8.90
Sigara Boregi G Rolled pastry filled with feta cheese and parsley	7.90
Calamari G Deep fried fresh squid	8.90
Pan Fried Prawns Garlic, mushroom, parsley & butter sauce	8.90
Arnavut Cigeri (Liver) G Freshly diced lamb liver cooked with butter and special herbs	8.50
Hummus Kavurma Pureed chickpeas with tahini, garlic and lemon topped with diced lamb	8.50
Garlic Mushroom V Garlic mushrooms with parsley, dill butter and cheese	7.50
White Bait Served with fresh rocket salad	8.50
Mitti Kofte Chef's speciality; meatballs of minced lamb & herbs	8.50
Hot Mixed Meze G Sujuk, Halloumi, Sigara Boregi, Fallafel, Calamari	16.90

GRILLS

Served with Rice or Couscous & Salaa

Chicken Shish Lean chunks of chicken breast skewered and grilled over charcoal	18.50
Lamb Shish Marinated cubes of lamb grilled over charcoal	19.90
Adana Kebab Minced lamb marinated with special herbs and grilled over charcoal	18.50
Chicken Adana Kebab Minced chicken marinated with special herbs and grilled over charcoal	17.50
Mixed Shish Mixed chicken and lamb shish	19.90
Chicken Wings Marinated chicken wings grilled over charcoal	17.50
Lamb Chops 4 pcs Tender lamb chops grilled over charcoal	20.90
Lamb Ribs Succulent lamb ribs grilled over charcoal	18.90
Lamb Beyti Spicy marinated minced lamb seasoned with garlic and grilled over charcoal	16.90
Chicken Beyti Spicy marinated minced chicken seasoned with garlic and grilled over charcoal	16.90
Izgara Kofte Lamb meat balls with herbs, served with rice and salad	16.90
Combination Kebabs Combination of any two skewers of chicken shish, lamb shish or Adana	19.90
Mix Grill Lamb shish, chicken shish and adana kofte	22.90
Zeugma Platter (for 2-3 people) 1 Adana Kofte, 1 Chicken Shish, 1 Chicken Wings, 1 Lamb Shish & Lamb Ribs. Served with rice, couscous & salad	54.00
Family Platter (for 3-5 people) 2 Adana Kofte, 2 Chicken Shish, 2 Chicken Wings, 2 Lamb Shish & Lamb Ribs. Served with rice, couscous & salad	85.00

SPECIAL TURKISH DISHES

Served with Rice or Couscous & Salad

Halep Kebab G Grilled spicy minced lamb on homemade bread served with Halep butter sauce	18.90
Ali Nazik Grilled chicken or lamb, served with aubergine, yogurt and garlic	18.90
Sarma Chicken Beyti G Specially prepared minced chicken and herbs on skewers, char-grilled and wrapped in thin homemade bread with cheese. Served with butter, tomato sauce and yogurt	18.90
Sarma Lamb Beyti G Specially prepared minced lamb and herbs on skewers, char-grilled and wrapped in thin homemade bread with cheese. Served with butter, tomato sauce and yogurt	19.90
Chicken Shish Yogurt G Marinated chicken grilled on skewers layered on homemade bread topped with yogurt & tomato sauce then drizzled with butter	18.90
Lamb Shish Yogurt G <i>Marinated cubes of lamb grilled over charcoal, served with yogurt & tomato sauce then drizzled with butter</i>	19.90
Adana with Yogurt G Minced lamb marinated with special herbs, cooked over charcoal. Served with yogurt & tomato sauce then drizzled with butter	19.90
Mix Shish with Yogurt G Mixture of chicken shish and lamb shish marinated with special herbs, cooked over charcoal. Served with yogurt & tomato sauce then drizzled with butter	19.90

HOME-MADE SPECIALS

Served with Rice or Couscous & Salad

Lamb Casserole (Guvec) Lamb with tomatoes, onions, peppers, mushrooms and butter sauce	19.90
Chicken Casserole (Guvec) Chicken with tomato, onion, peppers, mushrooms and butter sauce	18.90
Meat Mussaka G Minced meat, aubergine, green peppers, courgettes, tomatoes & onions cooked in the oven with special sauce	17.90
Kleftico Lamb shank with potatoes, carrots and onions	17.90
Prawn Casserole <i>Prawns, mushrooms, mix peppers, garlic and mozzarella cheese</i>	19.90

GRILLED SEAFOOD

Served with Chips & Salad

Levrek Seabass Seabass charcoal grilled with herbs	19.50
Salmon Salmon charcoal grilled	17.50
Calamari G Deep fried fresh squid with tartar sauce	15.90
Tiger Prawns Grill Charcoal grilled fresh tiger prawns	19.90

HOME-MADE BURGERS

Classic Cheese Burger Our classic cheeseburger comes with chips & is served in a bun with cheese & choice of salad and sauce	11.90
Chicken Burger Homemade chicken burger made of seasoned minced chicken breast & served in a bun with salad and sauce of your choice	11.90
Mexican Burger Our mexican burger comes with chips & served in a bun with Jalapenos & cheese. Any salad and sauce of choice	12.90
Zeugma Special Burger Our homemade special burger comes with chips & served in a bun with halloumi, slice of cheese and choice of salad & sauce	14.90

VEGETARIAN MAINS Served with Rice or Couscous & Salad

Falafel V Served with hummus			15.90
Halloumi & Falafel Con Served with hummus	nbo V		16.50
Vegetarian Mussaka V Aubergine, potato, green peppers, in cheddar cheese & béchamel sa	onions, co	arrots & pasta covered	16.50
Vegetarian Kebab V Vegetables cooked over charcoal	with speci	al tomato sauce and special herbs	16.50
Mix Vegetarian Cassero Pan fried mix vegetables with spec		o sauce andspecial herbs	16.50
Vegetarian Sarma V G Specially prepared mixed vegetab and wrapped in thin homemade tomato sauce and yogurt			16.50
S	AL	ADS	
Ezme Salata Traditional Turkish kebab salad, financions with special dressing	nely chopį	oed cucumbers, parsley &	8.50
Greek Salad V Tomatoes, cucumbers, parsley, on	ions, olive	s and feta cheese	8.50
Turkish Salad (Coban Sa Tomatoes, cucumbers, parsley & c			7.50
SID	ΕΓ	OISHES	
Rice G	3.90	Sweet Potato Fries	6.50
Couscous G	3.90	Feta Cheese	4.50
Chips	4.50	Yogurt	4.50
Bread G	2.90		

Zeugma, the ancient city located in present day türkiye, flourished under Roman rule and became known for its impressive mosaics, which adorned the floors of its villas and public buildings.

There is a museum located in the modern province of Gaziantep and is an important cultural and historical site.

V: VEGETARIAN 6: CONTAINS GLUTEN
BEFORE ORDERING YOUR DISH IN THE INTEREST OF YOUR SAFETY,
PLEASE ADVISE OUR STAFF IF YOU HAVE A FOOD ALLERGY OF ANY KIND,
EVEN IF NOT LISTED ABOVE.
SOME OF OUR DISHES MAY CONTAIN BONES. CAUTION IS ADVICED.