

COLD STARTERS		HOT STARTERS	
SHAKSHUKA - <i>Saksuka</i> (VE) 4.5 Shallow fried cubes of aubergine and potatoes in fresh tomato sauce with a hint of garlic		HALLOUMI (M) 7 3 pieces grilled halloumi cheese or plain halloumi. Served optional with sweet chilli sauce	
TZATZIKI - <i>Cacik</i> (V,M) 4.5 Thick creamy yogurt with finely chopped cucumber, hint of garlic and mint		GRILLED SPICY SAUSAGES - <i>Sucuk</i> (H,M,SO) 7 Spicy, fermented beef sausages, cut into two pieces, grilled over charcoal and served with garnish	
HUMMUS (V,SS) 4.5 Mashed chickpeas blended with tahini (sesame paste), lemon juice and garlic, served with bread		CHEESE CRISPY FILO ROLLS - <i>Sigara Borek</i> (V,G,E,M) 6.5 4 pieces deep fried crispy, golden filo pastry filled with feta cheese	
FETA CHEESE 5.5		CRISPY CALAMARI (G,M,MO) 7 Crispy golden calamari, served with tartar sauce	
SPICY YOGHURT DIP - <i>Atom</i> (M) 5.5		FALAFEL (V) 6 Ground chickpeas broad beans toasted in spices and deep fried, served with hummus	
AUBERGINE WITH YOGHURT - <i>Köpöglü</i> (M) 5.5 Slice of feta cheese with oregano and olive oil		PAN-COOKED LIVER - <i>Arnavut Ciger</i> (M) 7	
BURRATA (M) (N) 7 Burrata cheese with sun-dried tomato and pesto dressing		SPICY BUFFALO WINGS (G,M,MO,SO) 6.5 Crispy chicken wings coated in spicy sauce, served with homemade blue cheese dip	
TARAMA 4.9 Freshly prepared whipped cod roe (fish roe pate)		LEMONADE PRAWN (G,C,R,M) 9 Jumbo prawn pan seared in white wine with lemon and butter. Served with cherry tomatoes	
SOGURME (V) 4.9 Grilled aubergine, red pepper and green pepper		KASARLI MANTAR IZGARA (V) 7 Grilled mushroom filled with cheese and butter	
LEVREK MARINE 7.5 Sea bass fillet with lemon / orange juice dill, spring onions, red cabbage and cappaberies			
CIRIT EZMESI 7.5 Rendered with parsley, dill, walnut, pistachio and 4 cheese marinated			
MIXED CHEESE PLATE Chef's selection of 5 cheese 15			
MIXED FRUIT PLATE Seasonal mixed fruits 15			
EZINE PEYNIR 7			
MIXED COLD STARTERS		MIXED HOT STARTERS	
HUMMUS • TZATZIKI SHAKSHUKA • TARAMA • CIRIT EZMESI SOGURME - (M,E,SS,N) £15		CHEESE FILO ROLLS (2 Pcs) • GRILLED HALLOUMI (2 Pcs) GRILLED SPICY SAUSAGES (2 Pcs) • CALAMARI (2 Pcs) SPICY BUFFALO WINGS (2 Pcs) - (M,E,SS,N) £17	
BURGERS		PASTA	
Served with chips			
BUTCHERS BURGER (G,E,M,MU) 13 Beef patty, lettuce, tomato, red onion, gherkin and special sauce		PENNE ARRABBIATA (V,G,E,M,N) 16 Bitter flavoured tomato sauce, garlic, basil and parmesan cheese	
CHICKEN BURGER (G,E,M,MU) 11 Chicken breast slice with lettuce, tomato, pickles, caramelized onion, jalapeños with soya sauce and cheddar cheese		FETTUCCINE ALFREDO (G,E,M,N,SO,SD) 17 Rich creamy sauce with mushroom, soya sauce and chicken steak	
VEGETARIANS		SALADS	
VEGGIE MOUSSAKA (V,G,E,M) 18 Moussaka with veggies		COBAN SALAD 4	
VEGETARIAN KEBAB (V) 18 Mushroom, aubergine, onion, peppers and served with rice or bulgur		EZME SALAD 4	
FALAFEL (V) 16 Served with hummus, salad and rice or bulgur		GREEK SALAD (V,M) 6 Tomato, cucumber, green pepper, olives, olive oil and feta cheese	
		CAESAR SALAD (G,E,F) 14 Grilled chicken tenderloin slices over fresh lettuce leaves, with spicy croutons bread, parmesan cheese slices and caesar sauce	
SIDES			
FRENCH FRIES 3.9	RICE 3.5	BULGUR 3.5	

Allergen Notice: Please inform your server if you have any allergies or dietary requirements.

Allergens: C – Celery | G – Gluten | CR – Crustaceans | E – Eggs | F – Fish | L – Lupin | M – Milk | MO – Molluscs | MU – Mustard | N – Nuts | P – Peanuts | SS – Sesame Seeds | SO – Soya | SD – Sulphur Dioxide

GRILLS		ETÇI SIGNATURES	
LAMB SHISH (M,G) 23 Specially marinated lamb cubes, grilled over charcoal, served with rice and salad		LOKUM KUSLEME 25 Tail fat of lamb, distinguished by its incredibly tender texture and grilled over charcoal	
COP SHISH (M,G) 22 Specially marinated small lamb cubes, grilled over charcoal, served with rice and salad		LAMB MEDALLION 26 Thinly pounded lamb, rolled up like a roulette wheel and grilled over charcoal	
ADANA KEBAB Small 15 Large 19 Minced lamb marinated grilled on charcoal, served with rice and salad		BEEF MEDALLION 26 Thinly pounded beef, rolled up like a roulette wheel and grilled over charcoal	
MIXED SHISH (M,G) 23 Specially marinated lamb and chicken cubes, grilled over charcoal, served with rice and salad		SARAY SARMA 26 Thinly sliced beef tenderloin wrapped around spiced minced meat and fat filling then grilled over charcoal	
LAMB RIBS (M,G) 24 Marinated lamb ribs (7 Pcs), grilled over charcoal, served with rice and salad		LAMB RIBS SHISH (M,G) 22 Boneless tender shish lamb ribs, grilled over charcoal and served with rice and salad	
LAMB CHOPS (PIRZOLA) (M,G) 26 Tender lamb chops (4 Pcs), grilled over charcoal, served with rice and salad		DRAGON CHOPS (PIRZOLA) 28 Minced lamb marinated with garlic and grilled on charcoal	
LAMB BEYTI 19 Minced lamb marinated with garlic and grilled on charcoal		SEFTALI KEBAB 23 Meatballs (5 Pcs) in lamb caul fat and grilled on charcoal	
CIGER SHISH 18 Minced liver marinated grilled on charcoal, served with rice and salad		ETÇI SPECIAL	
CHICKEN WINGS (M,G) 20 Marinated chicken wings (8 Pcs), grilled over charcoal, served with rice and salad		FOR 2-3 PEOPLE <i>Served with rice & bulgur</i> LAMB SHISH • CHICKEN SHISH CHICKEN WINGS • ADANA KEBAB LAMB CHOPS (2 Pcs) • LAMB RIBS (4 Pcs) £60	
CHICKEN SHISH (M,G) Small 17 Large 21 Marinated chicken breast cubes, grilled over charcoal, served with rice and salad		ETÇI FEAST PLATTER	
HALF BABY CHICKEN 20 Baby chicken marinated grilled on charcoal, served with rice and salad		FOR 4-5 PEOPLE <i>Served with rice & bulgur</i> LAMB SHISH • CHICKEN SHISH • CHICKEN WINGS ADANA KEBAB • LAMB CHOPS (2 Pcs) • LAMB RIBS (4 Pcs) • SARAY SARMA (3 Pcs) KUZU LOKUM (3 Pcs) • LAMB BEYTI £90	
YOGHURT DISHES		WRAPS	
YOGHURTLU ADANA 21 Minced lamb, cooked in oven on a bed of bread, yoghurt and tomato sauce, served with butter sauce		CIGER WRAP 12.5	
YOGHURTLU LAMB SHISH 24 Lamb cubes cooked in oven on a bed of bread, yoghurt and tomato sauce, served with butter sauce		COP SHISH WRAP 15	
YOGHURTLU CHICKEN SHISH 22 Cubes of chicken breast cooked in oven on a bed of bread, yoghurt and tomato sauce, served with butter sauce		ADANA KEBAB WRAP 12.5	
ALI NAZIK KEBAB 24 Grilled chicken or lamb served on a special sauce of aubergine, yoghurt, tomatoes, garlic and peppers		LAMB RIBS SHISH WRAP 15	
SARMALI BEYTI 22 Spicy minced lamb or chicken with garlic, rolled in thin bread served with yoghurt and tomato sauce		CHICKEN SHISH WRAP 12.5	
		FALAFEL WRAP 9.5	
		HALLOUMI WRAP 9.5	
FROM THE SEA			
GRILLED WHOLE SEA BASS (F,M,SO) 22 Chargrilled whole sea bass, served with chips, rice and bulgur		KING PRAWNS 22 Pan fried prawns with garlic, herbs, green pepper, red pepper, onion and tomato sauce	
GRILLED SALMON 22 Chargrilled salmon, served with chips, rice and bulgur		CALAMARI 18 Served with chips, salad and tartar sauce	



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MENU