

## HOT MEZE

### KING PRAWNS 7.90

Fresh King Prawns marinated with lemon, basil and bay leaves - pan seared in a tarragon garlic butter and finished with a splash of our homemade tomato sauce and double cream.

### CALAMARI 6.90

Fresh calamari lightly dusted with flour, deep fried and served with our homemade beetroot tartar sauce

### CHARGRILLED OCTOPUS 7.90

Tender octopus chargrilled with a hint of lemon, oregano, garlic, red chilli flakes and vinegar

### LIVER 6.90

Fresh lambs liver lightly dusted with flour and pan cooked in butter and red onions, finished with a sprinkling of parsley and cumin

### SUCUK 6.90

A spiced sausage imported from Turkey, chargrilled and served over hummus

### BLACK FIGS

#### with GORGONZOLA 7.90 (Seasonal)

Ripe black figs oven baked with Gorgonzola cheese and drizzled in honey

### CHARGRILLED ASPARAGUS

#### COURGETTES & HALLOUMI 7.90

Fresh asparagus chargrilled and topped with grilled courgettes and halloumi cheese

### MUCVER 6.90

Vegetable fritters made with courgettes, feta cheese, spring onions, dill, eggs and flour – lightly fried and served with yoghurt

### SIGARA BOREGI 5.90

White Bulgarian goats cheese mixed with parsley and a touch of mint, wrapped in filo pastry and gently fried until crisp and golden

### FALAFEL 5.90

Chickpeas and fava beans minced with garlic, parsley, mixed bell peppers, ginger, onions, cumin, coriander and sesame seeds - finished with a sprinkling of red chilli flakes and served with hummus

### HUMMUS KAVURMA 7.90

Lamb fillet, diced and sauteed with onions and red kapya peppers, spiced with red chilli flakes and oregano, finished with a sprinkling of parsley and served over hummus

### HALLOUMI 6.90

Traditionally made with goats and sheeps milk, this firm Cypriot cheese is grilled with Sicilian cherry tomatoes and a sprinkling of oregano, reducing its saltiness and empowering its creamy texture

### MONKFISH SCAMPI 7.90

Fresh monkfish diced and coated in a semolina flour, lightly fried and served with garlic mayo

### SCALLOPS 7.90

Pan seared fresh scallops cooked in a garlic and tarragon butter, topped over a carrot, parsnip and sweet potato mash, drizzled with a squid ink sauce

## COLD MEZE

### CACIK 4.50

A blend of finely chopped cucumbers, freshmint, garlic and strained Turkish yogurt

### TARAMA 4.50

Smoked Cod roe, pureed with fresh lemon juice and extra virgin olive oil

### HUMMUS 4.50

A fine blend of chickpeas, tahini, garlic and fresh lemon juice

### ZEYTINYAGLI FASULIYE 4.50

Fresh green beans steamed with a hint of garlic, onions, tomatoes and red kapya peppers, topped with lemon juice and a drizzle of olive oil

### KISIR 4.50

Finely chopped mixed bell peppers, celery, onions and walnuts, folded in with a tomato purée, bulgur wheat and fresh lemon juice

### KIZ GUZELI 3.90

Oven roasted fresh beetroots mixed with strained turkish yogurt, mayonnaise, feta cheese, dill, spring onions, and crushed walnuts

### ISPANAK TARATOR 4.50

Baby spinach mixed with garlic, yogurt, carrots, tahini and dill

### AUBERGINE SALAD 4.50

Chargrilled smokey aubergines and red kapya peppers, hand minced with a hint of garlic and dill

## MIXED MEZE

### Serves 2 15.90

#### COLD MIXED MEZE

Hummus, Cacik, Kisir, Kiz guzeli, Ispanak tarator, Tarama, Aubergine salad and Zeytinyagli fasuliye

### Serves 2 15.90

#### HOT MIXED MEZE

Calamar, Falafel, Sigara Boregi,Halloumi, Sucuk and Mucver

## SALADS

### COBAN SALAD 3.50

Chopped tomatoes, cucumbers, onions and parsley topped with olive oil and our secret recipe vinaigrette

### EZME SALAD 3.50

Tomatoes, onions, parsley and red kapya peppers hand minced with fresh lemon juice and pomegranate molasses, seasoned with red chilli flakes and sumac

### FETA SALAD 4.50

Chopped tomatoes, cucumbers, onions and parsley, tossed with mixed leaves, greek feta cheese and olive oil

### AVOCADO SALAD 4.90

Chopped tomatoes, cucumbers, onions and parsley, tossed with mixed leaves, avocado and pomegranate molasses

## GRILLS

All grills are served with salad and your choice of rice, bulgur or triple cooked extra thick hand cut chips

### LAMB SHISH 15.90

Succulent lamb, cut from the tender middle neck, marinated for a minimum of 48 hours

### CHICKEN SHISH 13.90

Free range chicken breast, cubed and marinated for a minimum of 48 hours

### MIXED KEBAB 17.90

Enjoy a taste of everything with a mix of lamb shish, chicken shish, pizola, adana and kaburga

### ADANA 13.90

Hand minced lamb from cuts of both lamb breast and middle neck, mixed with red bell peppers, onions and parsley seasoned with red chilli flakes and white ground pepper

### PIRZOLA 17.90

Succulent lamb cutlets from the best end, chargrilled and finished with a sprinkling of oregano and red chilli flakes

### MIXED SHISH COMBO 14.90

Choose your combination of any two grill dishes

### VEGETABLE SHISH 12.90

Seasonal vegetables chargrilled and sprinkled with sumac, red chilli flakes, oregano, olive oil and pomegranate molasses

### CHICKEN BEYTI 13.50

Chicken cuts of both the breast and thigh, hand minced with red peppers, red chilli flakes onions, parsley and cheese

### CHICKEN WINGS 12.90

Plump and juicy chicken wings marinated for a minimum of 48 hours

### ISKENDER 15.90

A choice of Lamb, Chicken or Adana – chargrilled and served on crispy oven baked bread, drenched in our homemade tomato sauce and finished with a beurre noisette

### KABURGA 14.90

Succulent lamb ribs chargrilled and finished with a sprinkling of oregano and red chilli flakes

### KULBASTI 15.90

Chargrilled tender fillet of lamb, marinated for a minimum of 48 hours and finished with a sprinkling of oregano and red chilli flakes

### EZMELI ADANA 14.90

Chargrilled adana on a bed of diced onions, peppers, tomatoes and red chilli flakes drenched in pomegranate molasses and fresh lemon juice

## PLATTERS

### DERALIYE PLATTER Serves 4 65.00

Chicken shish, Lamb shish, Adana, Beyti, Pizola, Kaburga and Chicken wings

## FISH

All our fish dishes are served with slow cooked chargrilled vegetables and buttered broccoli

### SALMON 17.90

A chargrilled fillet of salmon marinated with fresh basil, ginger, garlic, fresh lemon juice, rosemary, star anise, dill and olive oil

### SEA BASS 17.90

Chargrilled fillet of sea bass

### SEA BREAM 18.90

Chargrilled fillet of sea bream

### KING PRAWNS 18.90

Pan-cooked in a ginger, lime, garlic, star anise, basil and olive oil marinade and finished with our homemade tomato sauce, double cream, cheddar cheese and a splash of white wine

### CHARGRILLED OCTOPUS 18.90

Tender octopus chargrilled with a hint of lemon, red chilli flakes, oregano, garlic, vinegar mint and basil

### SCALLOPS 19.90

Pan seared fresh scallops cooked in a garlic and tarragon butter, topped over a carrot, parsnip and sweet potato mash, topped with a squid ink sauce

## STEAKS

### SIRLOIN 10oz 22.90 RIBEYE 10oz 23.90

We age our steaks for 28 days then chargrill them to perfection and serve with triple cooked extra thick hand cut chips and pan cooked mushrooms

## TAVA

### ETLI TAVA 14.90

Pan cooked lamb with with garlic, mushrooms, onions, spinach and tomatoes. finished with a sprinkle of Bulgarian goats cheese

### TAVUK TAVA 12.90

Pan cooked chicken with onions, mixed bell peppers, spinach, potatoes and tomatoes finished with a drizzle of double cream

### FISH PLATTER Serves 4 75.00

Sea bass, Sea bream, Salmon fillets, fried Calamari, chargrilled Octopus and Prawns

## SIGNATURES

### KUZU INCIK 13.90

A slow cooked lamb shank on a bed of roast potatoes, carrots, celery,mushrooms and mixed bell peppers, topped with a tomato sauce and served with salad and sweet potato, carrot and parsnip mash

### MOUSSAKA 13.90

Slow cooked layers of aubergines, courgettes and potatoes with rich marbled minced meat, cinnamon, onions and mixed bell peppers, layers of silky béchamel sauce with grated mozzarella, parmesan and mature cheddar cheese, topped with a rich tomato sauce and served with a salad

### VEGETARIAN MOUSSAKA 12.90

Slow cooked layers of aubergines, courgettes and potatoes with cinnamon, onions and mixed bell peppers, layers of silky béchamel sauce with grated mozzarella and mature cheddar cheese, topped with a rich tomato sauce and served with a salad

### IMAM BAYILDI 11.90

Slow roasted aubergines stuffed with sautéed onions, garlic, mixed bell peppers, tomatoes and celery, topped with a rich tomato sauce, tulum cheese, served with yogurt

### MAHMUDIYE 15.90

Sautéed chicken with apricots, almonds, sultanas and honey

## SIDES

### CHARGRILLED ONIONS 3.90

Slow cooked chargrilled onions topped with sumac red chilli flakes, parsley and pomegranate molasses

### BUTTERED SPINACH 4.90

Spinach pan cooked in butter and topped with grilled halloumi

### CHARGRILLED VEGETABLES 3.90

Slow cooked chargrilled vegetables topped with red chilli flakes, sumac and olive oil, finished with a drizzle of pomegranate molasses

### CHIPS 3.90

Triple cooked extra thick hand cut chips

### MASH 4.90

Sweet potato, carrot and parslip mash

### BROCCOLI 4.90

Pan cooked buttered broccoli

For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Vegetarian



# À LA CARTE

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