

OTTOMAN

COLD MEZZE STARTERS

Olives

Marinated mix olives
5

Hummus

Boiled chickpeas with tahini, olive oil, garlic,
lemon juice and a sprinkle of paprika
6

Spicy Crushed

Fresh tomatoes, cucumber, onions, peppers and
parsley finely chopped with a double handled knife
and mixed with herbs, spices, lemon juice
and hot chilli powder
6.50

Babaganoush

Grilled aubergine purée mixed with tahini, garlic,
white pepper, olive oil and yogurt
6.50

Tzatziki

Smooth blend of creamy yoghurt mixed with garlic,
finely chopped cucumber, fresh dill, olive oil
and a touch of mint
6

Pink Sultan

Marinated Sliced beetroot in a mayonnaise,
garlic yoghurt and olive oil dressing
6

Shakshouka

Fried aubergine baked with peppers,
mixed with garlic, olive oil and tomato sauce
6.50

All cold mezze served with pitta bread

HOT MEZZE STARTERS

Borek V

Deep fried filo pastry filled with feta, spinach
and herbs, served with cacik
7

Calamari

Deep fried panko squid rings served
with home-made tartar sauce
7

Falafel V

Deep fried broadbean, chickpea, spice & herb
vegetable fritters served with pink sultan cold mezze
7

Sausage

Turkish sausage, mildly hot and spicy
served with slice of pitta bread
7

Mushroom V

Panfried mushrooms, onion, garlic, pepper,
fresh herbs in a creamy tomato sauce,
topped with cheese and glazed in the oven
7

Halloumi V

Panfried halloumi served with roasted red pepper sauce
7

Whitebait

Deep fried coated whitebait,
served with home-made tartar sauce
7

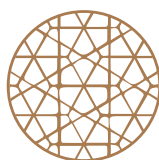
Ottoman Borek

Boiled pastry filled with feta cheese served with grated
beetroot in a mayonnaise, garlic yoghurt
7

OTTOMAN MEZZE PLATTER (CHEF'S SELECTION) 19

3 cold and 3 hot mezze allows you to taste variety of the most popular mezzes that are selected by the chef daily.
For 2 people

Vegetarian / Gluten Free / Dairy Free / Onion Free / Nut Free versions available.
Please advise your waiting staff.



OTTOMAN

CHEF'S SPECIAL STARTERS

Sardine

Deep fried sardine served with mayonnaise and sweet chilli sauce

8

Mussels

Mussels removed from shells served with mushrooms, peppers and white wine infused creamy tomato sauce

8

Baby Prawns

Cocktail prawns, mushrooms, onion, garlic, pepper in a creamy tomato sauce, topped with cheese and glazed in the oven

9

Octopus

Panfried octopus with mushroom, herb and garlic butter

10

Fish Cake

Mediterranean style fish cake served with home-made tartar sauce

8

Butterfly King Prawn

Deep fried Butterfly King prawn with paprika served with mayonnaise and sweet chilli sauce

9

SALAD

Mediterranean Mixed Salad

Ice berg, corn, red cabbage, sun-dried tomato, carrot, red onion and capers served with lemon - olive oil and pomegranate sauce

7.5 | with feta cheese 9.50

MAINS

CASSEROLES & PAN DISHES

Sultan's Special

Panfried chopped lamb seasoned with onion, apricot, sultana, almond, dry plum, cherry jam, cinnamon and pear served with basmati rice

20

Ali Nazik

Lightly spiced minced lamb mixed with finely chopped peppers and herbs cooked on a skewer over charcoals served on a bed of creamy roasted eggplant puree and topped with yogurt and melted garlic butter

19

Chicken Casserole

Traditional Ottoman Chicken Casserole with onions, peppers, mushrooms and blend of herbs and spices with sliced chicken served with basmati rice

17

Lamb Casserole

Traditional Ottoman Lamb Casserole with onion, pepper, mushroom and blend of herbs and spices with sliced lamb served with basmati rice

19

Ottoman Special

Panfried chopped Chicken seasoned with almond, apricot, sultana, honey, cinnamon and lemon juice served with basmati rice

19

Mix Seafood Casserole

Mix seafood casserole, onion, mushroom, tomatoes, pepper and fresh herbs, topped with cheese and served with creamy tomato sauce and basmati rice

20

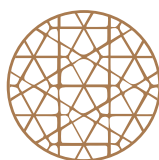
King Prawn Casserole

King prawn casserole, onion, mushroom, tomatoes, pepper and fresh herbs, topped with cheese and served with creamy tomato sauce and basmati rice

21

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OTTOMAN

MAINS | CHARCOAL BBQ GRILL

Mixed Grill

Marinated chicken shish and lamb shish, chicken wing and spicy minced lamb cooked over charcoal, served with bulgur rice and salad

22

Lamb Shish

Marinated chunky lamb neck fillet meat on skewers cooked over charcoals served with bulgur rice and salad

22

Chicken Shish

Marinated chunky chicken breast on skewers cooked over charcoals served with bulgur rice and salad

17

Combotto

Marinated chunky cubed chicken, lamb on skewers cooked over charcoal, served with bulgur and salad

20

Adana Kebab

Lightly spiced minced chicken or lamb mixed with finely chopped peppers and herbs cooked on a skewer over charcoals, served with bulgur rice and salad

chicken 17 | lamb 18

Chicken Wings

Marinated chicken wings grilled over charcoal grill served with bulgur rice and salad

15

Lamb Ribs

Succulent lamb ribs cooked over charcoal grill served with bulgur rice and salad

20

2 COURSE SET MENU

OTTOMAN GRILL PLATTER FOR 2 PEOPLE Your choice of 1 cold mezze and 1 hot mezze

Lamb shish, chicken shish, Adana, chicken Kofte, Chicken wings, lamb ribs, served with rice and salad

57

2 COURSE SET MENU

OTTOMAN GRILL PLATTER FOR 4 PEOPLE Your choice of 2 cold mezze and 2 hot mezze

Lamb shish, chicken shish, Adana, chicken Kofte, Chicken wings, lamb ribs, served with rice and salad

110

Iskender Kebab

Lightly spiced minced chicken or lamb cooked on skewers over charcoal, sliced after being cooked and placed on pitta bread, topped with home-made tomato sauce and yoghurt

chicken 19 | lamb 20

Lamb Chops

Tender lamb chops seasoned and grilled over charcoal served with bulgur rice, and salad

22

Sarma Beyti

Grilled Lamb or chicken skewer, wrapped in lavash bread served with tomato sauce, creamy yoghurt and melted butter

chicken 18 | lamb 20

Rib-eye 10 oz

Grilled rib-eye served with garlic butter or peppercorn sauce and chips. (The steak cooked as a blue rare served on the hot stone plate)

32

SIDE DISHES

Basmati rice 4

Bulgur rice 4

Celeriac and potato pure 5

Chips 4

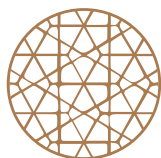
Plain yoghurt 3

Garlic mushrooms 4

Basket of bread 3

Chilli sauce 1.50

Garlic mayo sauce 1.50



OTTOMAN

FROM THE SEA

Seabass

Grilled whole seabass served with mixed salad

19

King Prawn

Marinated shell on King prawns grilled over charcoal grill served with chips and mayonnaise sweet chilli sauce

20

Salmon

Oven baked salmon served with samphire, celeriac and potato pure and creamy smoked paprika sauce

19

Scallops

Panfried scallops served with samphire, celeriac and potato pure and creamy smoked paprika sauce

20

VEGETARIAN MAINS

Stuffed Aubergine

A whole aubergine stuffed with finely chopped onion, tomatoes, topped with cheese and herbs

Served with creamy yoghurt and basmati rice

16

Vegetables Casserole

Traditional Ottoman Vegetables Casserole, celeriac, onion, garlic, carrots, courgette, aubergine, peppers and mushroom in a creamy tomato sauce served with basmati rice

16

Falafel

Home-made falafel, Deep fried broad-bean, chickpea, spice & herb vegetable fritters served with hummus

16

Stuffed Courgette

Courgette, stuffed with spinach, feta cheese, garlic, bechamel sauce, topped with cheese and served with basmati rice

16

Please note: our grill section has limited cooking space.

All food is cooked to order therefore waiting times for mains can take up to 45 minutes during busy periods.

HALF PORTIONS AVAILABLE FOR CHILDREN AT 50% OFF

CARD PAYMENTS MINIMUM SPEND £10

PLEASE NOTE WE WILL ADD A 10 % DISCRETIONARY SERVICE CHARGE FOR PARTIES OF 6 OR MORE...