

OTTOMAN

COLD MEZZE STARTERS

Marinated Mix Olives | Pasha | Pitta Bread

9

Pasha

Red pepper and tomato purée, garlic, toasted sesame seeds and walnuts, finished with olive oil

7

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 tzatziki

7

Calamari

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

8

Falafel V

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

7

Otto Combination

Panfried halloumi and Turkish sausage served with roasted red pepper

9 | turkish sausage or halloumi 8

Mushroom V

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

7

Whitebait

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

7

Sucuk Kavurma

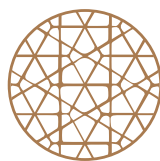
Pan Fried Turkish Sausage

Served with hummus and pitta bread

8

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



OTTOMAN

CHEF'S SPECIAL STARTERS

Trio Cheese Borek

Crispy filo pastry filled with cheddar, feta and mozzarella, served with sweet chilli sauce

9

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

10

Prawn Tempura

Deep fried battered King prawn with paprika served with sweet chilli sauce

10

Fish Cake

Mediterranean style fish cake served with home-made tartar sauce

9

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

Chefs Casserole

Aegean style lamb meat with seasonal vegetables and chillies, served with basmati rice

22

Creamy Chicken Breast

Pan-fried chicken breast with peppers, onions and mushrooms in a creamy sauce, served with mashed potatoes.

21

Chicken Casserole

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

19

Lamb Casserole

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

21

Ottoman Special

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

21

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

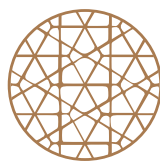
22

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

23

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



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

25 | Chicken Mix Grill 21

Lamb Shish

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

24

Chicken Shish

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

19

Combotto

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

22

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 19 | lamb 22

Chicken Wings

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

17

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

20

Lamb Ribs

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

20

2 COURSE SET MENU 2 or 4 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

For 2 60 | For 4 120

2 COURSE SET MENU

Chicken Platter Your choice of 1 cold mezze and 1 hot mezze

Chicken shish, Chicken Adana Kofte, Chicken wings served with Bulgur and salad - 55

FAMILY PLATTER 2 Adults 2 Kids

2 cold starters – Humus and Tzatziki, 2 hot starters Falafel and halloumi. Mixed meat platter consisting of Adana Kofte, Chicken Kofte, Chicken Shish and Chicken Wings. Salad, Bulgur Rice & Pitta Bread. 1 Large Chips - 80

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 21 | lamb 23

Lamb Chops

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

25

Chefs special

Chargrilled tender lamb or chicken shish served with mashed potatoes topped with melted butter

chicken 20 | lamb 23

Sarma Beyti

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

chicken 20 | lamb 22

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 5

Bulgur rice 5

Celeriac and potato pure 5

Chips 5

Plain yoghurt 3

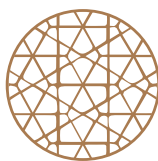
Garlic mushrooms 5

Basket of bread 3.5

Chilli sauce 1.50

Garlic mayo sauce 1.50

Mixed Olives 5



OTTOMAN

FROM THE SEA

Seabass

Grilled whole seabass served with mixed salad

22

King Prawn

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

22

Salmon

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

22

Scallops

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

24

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

18

Vegetables Casserole

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

18

Falafel

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

18

Stuffed Courgette

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

18

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

PLEASE NOTE WE WILL ADD A 10 % DISCRETIONARY SERVICE CHARGE