

MAIN MENU

AVAILABLE DURING ALL OPENING HOURS

COLD STARTERS

1. HUMMUS DIP (v)(vg)

Rich chickpea puree flavoured with cumin, garlic, tahini, olive oil and lemon juice | **£4.75**

2. TZATZIKI (v)

Yoghurt with mint, olive oil and finely chopped cucumber and garlic | **£4.55**

3. ISPANAK TARATOR (SPINACH WITH YOGHURT) (v)

Spinach and yoghurt with garlic and olive oil | **£4.55**

4. EZME (SPICY TURKISH SALAD) (v)(vg)

Spicy crushed tomatoes with onion, garlic, parsley and pomegranate molasses | **£4.95**

5. VINE LEAVES (STUFFED VINE LEAVES) (v)(vg)

Vine leaves stuffed with rice, onion, pine kernels, blackcurrant, dill with olive oil | **£5.30**

6. IMAM BAYILDI (STUFFED AUBERGINE) (v)(vg)

Aubergines stuffed with tomato, onion, peppers, herbs and a hint of garlic | **£5.50**

7. BABA GHANOUSH (FRIED AUBERGINE AND PEPPERS) (v)

Aubergine, mixed sweet peppers, tomatoes, onion with fresh tomato and garlic sauce with yoghurt | **£4.95**

8. MUHAMMARA (v)(vg)

Walnut, breadcrumbs, red pepper and tomato paste with cumin, garlic, olive oil and lemon juice | **£4.50**

9. TABBOULEH (v)

Specially prepared crushed wheat, mixed with finely chopped parsley, pomegranate, spring onions, cucumber, tomatoes, mint, green peppers, topped with lemon juice and olive oil | **£4.95**

10. MOZZARELLA CAPRESE (v)

Sliced fresh mozzarella served with tomato, basil oil | **£5.30**

11. BRUSCHETTA ROMANA (v)

Toasted medallions of crusty bread with fresh chopped tomatoes, basil and garlic | **£4.95**

12. TRADITIONAL GREEK SALAD (v)

Tomato, cucumber, green bell pepper, feta cheese, red onion, marinated olives with dressing | **£4.95**

13. MIXED SALAD (v)(vg)

Mixed lettuce, tomato and cucumber with dressing | **£4.95**

14. OLIVES (v)(vg)

Mixed marinated Mediterranean olives | **£3.50**

HOT STARTERS

15. SIGARA BOREGI (v)

Freshly fried filo pastry rolls with feta cheese, parsley and dill
Served with tzatziki and spicy Turkish salad | **£5.30**

16. CALAMARI

Panko coated squid rings served with homemade tartare sauce | **£6.50**

17. FALAFEL (v)(vg)

Chickpea and vegetable fritter topped with tahini sauce | **£5.95**

18. LAHMACUN

Thin Turkish pizza topped with seasoned minced lamb, onion,
tomatoes, parsley and red peppers | **£4.20**

19. SUCUK IZGARA

Spicy Turkish beef sausage cooked over charcoal
served with spicy Turkish salad | **£5.50**

20. GRILLED HALLOUMI WITH SUNDRIED TOMATO SALAD (v)

Served with honey-balsamic spinach | **£5.95**

21. HOMEMADE LENTIL SOUP (v)(vg) | **£5.50**

PLATTERS TO SHARE

22. MIXED MEZE PLATTER (v)

Hummus, tzatziki, ispanak tarator, spicy Turkish salad,
baba ghanoush, tabbouleh | **£11.95**

23. HOT MEZE PLATTER

Sucuk, falafel, halloumi, calamari, sigara borek | **£13.95**

GRILLS & KEBABS

24. MIXED KEBAB

Marinated cubes of chicken and lamb, lamb kofte and lamb cutlet served with rice and salad | **£15.95**

MIXED KEBAB FOR 2 | **£29.00** MIXED KEBAB FOR 2-3 | **£38.00** MIXED KEBAB FOR 4-5 | **£49.90**

25. LAMB SHIS

Lamb on skewers served with rice and salad | **£13.80**

26. CHICKEN SHIS

Cubes of chicken breast on skewers served with rice and salad | **£12.50**

27. ISKENDER KEBAB

Thinly cut grilled lamb topped with hot tomato sauce over pieces of Turkish bread and generously slathered with butter and yoghurt | **£13.95**

28. ADANA KEBAB

Grilled minced lamb with herbs on skewers served with rice and salad | **£12.80**

29. TURKISH KOFTE

Lamb meat balls with herbs and breadcrumbs served with rice and salad | **£12.80**

30. PIRZOLA

Lamb cutlets served with rice and salad | **£15.25**

31. GRILLED CHICKEN

Boned half chicken served with rice and salad | **£12.80**

32. SHOARMA

Grilled chicken or beef marinated with authentic middle east spices served with rice, chips, salad and homemade dips

CHICKEN SHOARMA | **£13.75** BEEF SHOARMA | **£14.95** MIXED SHOARMA | **£15.95**

33. KUZU KULBASTI

Grilled fillets of lamb with oregano served with rice and salad | **£15.25**

34. THE OLIVE HOUSE STEAK

Grilled sirloin steak with a specially prepared sauce with tomatoes, peppers, onions and served with chips and vegetables | **£17.50**

35. BONFILE (FILLET STEAK)

Grilled fillet with mushroom and mixed peppers served with chips or baby potatoes | **£19.95**

HOUSE SPECIALS

36. LAMB GUYEC

Diced lamb cooked in a clay pot with potatoes, tomatoes, mushrooms, peppers, aubergines, onion and garlic served with rice | **£13.90**

37. VEGETABLE GUYEC (v)(vg)

Turkish style casserole with potatoes, tomatoes, mushrooms, peppers, aubergines, onion and garlic cooked in a clay pot, served with rice | **£11.40**

38. OSMANISH LAMB SAUTE

Diced lamb fillet cooked with baby onions, mushrooms and mix peppers, garlic and tomato blended with herbs and finished in the oven topped with cheese and served with rice | **£13.90**

39. IMAM BAYILDI (STUFFED AUBERGINE) (v)(vg)

Aubergines stuffed with tomato, onion, peppers, herbs and a hint of garlic | **£11.40**

40. THE OLIVE HOUSE BURGER

Homemade burger in a bun with tomato, lettuce and roasted pepper with touch of garlic sauce and served with chips | **£12.40**

41. HALLOUMI BURGER WITH GARLIC MUSHROOMS (v)

Halloumi cheese in a bun with garlic marinated mushrooms, served with chips | **£11.20**

42. SPINACH FILLED CHICKEN

Half small chicken cooked in oven filled with spinach, mushrooms, onion and halloumi cheese topped with a creamy sauce | **£13.80**

FISH

43. GRILLED SEA BASS

Served with roasted baby potatoes and mixed vegetables | **£16.50**

44. GRILLED SALMON

Served with roasted baby potatoes and mixed vegetables with a creamy sauce | **£16.90**

45. PANKO FRIED CALAMARI

Marinated fresh fried calamari served with chips and tartare sauce | **£14.95**

46. KING PRAWNS

Pan fried king prawns cooked with garlic, onion, peppers, fresh tomato, dill, butter and parsley served with rice | **£16.40**

SALADS

47. AVOCADO AND CHICKPEA SALAD (v) | **£8.95**

Mixed lettuce, avocado, tomatoes, olives, cucumber, red pepper, chickpeas, parsley, feta cheese, walnuts

48. SLOW ROASTED CHERRY TOMATOES WITH MOZZARELLA (v)

Served on mixed lettuce with sundried tomato and fresh basil dressing | **£8.95**

49. MEDITERRANEAN STYLE CHICKEN SALAD

Grilled chicken and avocado on seasonal mixed salad with Mediterranean dressing | **£10.95**

50. GRILLED SALMON SALAD

Grilled salmon fillet, avocado on seasonal mixed salad with Mediterranean dressing | **£11.95**

PIDE (TURKISH PIZZA)

51. MOZZARELLA AND TOMATO (v) | £9.50
52. SPINACH AND CHEESE (v) | £9.50
53. MINCED LAMB, CHEESE AND SPINACH | £10.50
54. SPICY TURKISH BEEF SAUSAGES, PEPPERS AND CHEESE | £11.00
55. VEGETARIAN PIDE (v) | £11.00
Mushroom, tomato, red and green peppers, olives, onion and mozzarella

PASTA

56. PENNE SPINACI (v)
Penne cooked with peppers, onions, fresh tomato and spinach sauce
with garlic added sundried tomato | £10.50
57. SPAGHETTI BOLOGNESE
Minced lamb cooked in a traditional Italian bolognese sauce
with garlic, onion, tomatoes, herbs, peppers and parmesan cheese | £10.40
58. CHICKEN PENNE
Onions, peppers, fresh tomato, garlic, herbs, baby spinach
with creamy sauce and parmesan cheese | £10.40

SIDE ORDERS

CHIPS | £3.25

SWEET POTATO WEDGES | £3.50

BABY POTATOES | £2.95

STEAMED SEASONAL VEGETABLES | £2.95

TURKISH RICE | £3.25

STRAINED YOGHURT | £2.95

LAVAŞ BREAD (TURKISH HOMEMADE BREAD) | £2.95

KIDS MENU

SUNSHINE SALAD

Cucumber, tomato, cheddar cheese | £4.50

TOMATO PENNE | £4.75

CHICKEN NUGGETS WITH CHIPS | £6.00

BREADED FISH WITH CHIPS | £6.00

GRILLED CHICKEN BREAST WITH VEGETABLES | £6.00

DESSERTS

1. HOMEMADE BAKLAVA

Served with honey syrup and scattered with pistachios and delicate rose petals | **£5.90**

2. KATMER

Turkish crunchy pancakes with clotted cream, scattered with pistachios | **£5.90**

3. SALTED CARAMEL CHEESECAKE

Salted caramel cheesecake with caramel topping on a sweet biscuit base | **£5.50**

4. TIRAMISU TORTE

A traditional Italian dessert with mascarpone cheese and coffee | **£5.70**

5. APPLE CRUMBLE

Apple in a sweet pastry case topped with a buttery crumble topping
Served with vanilla ice cream | **£5.90**

6. ICE CREAM

Made with fresh milk from the Pyrenees
(without preservatives, without colouring)
3 SCOOPS | **£4.95**

Vanilla "Madagascar Pods"

Chocolate Prestige

Pistachio di Sicily

Vanilla Caramel Brownies

7. VEGAN CHOCOLATE FONDANT | **£5.50**

ADD A GLASS OF PORT | **£3.60**