



FOOD MENU

COLD MEZZES

Mixed Olives (V, VG, GF) — £6.00

A selection of mixed olives marinated in olive oil and herbs

Hummus (V, VF, GF) — £6.50

Mashed chickpeas blended with tahini, finished with olive oil, lemon juice and garlic

Cacik (V, GF) — £7.00

Strained yogurt with cucumber, finished with a fresh mint, garlic and olive oil dressing

Muhammara (V, VF) — £7.00

A Middle Eastern dip made from roasted red peppers, walnuts, olive oil, and pomegranate molasses

Shakshuka (V, VF, GF) — £7.00

Fried eggplant, onions and mixed peppers cooked in tomato sauce

Baba Ganoush (V, GF) — £7.00

A Middle Eastern dip made from roasted eggplant and peppers blended with tahini, olive oil, yoghurt and garlic

Girit Ezme (V, GF) — £7.00

Feta Cheese, walnut, milk, garlic and basil

Stuffed Vine Leaves (V, VF, GF) — £7.00

Grape leaves filled with seasoned rice and herbs, cooked in olive oil

ADA CLASSICS STARTERS

Hummus Kavurma (GF) — £9.00

Mashed chickpeas blended with tahini, finished with olive oil, lemon juice and garlic topped with diced lamb

Pan fried Chicken Livers (GF) — £10.00

Fried with onion, garlic and Turkish spices, served with season green salad

Octopus Leg (GF) — £11.00

Char-grilled octopus leg served with season green salad

Ada Sucuk and Halloumi (GF) — £10.00

Fried mix of Turkish beef sausage and halloumi cheese served with season green salad

Garlic King Prawns (GF) — £12.00

Pan fried king prawns in olive oil with garlic, seasoned with smoked paprika

Pan Seared Scallops (GF) — £12.00

Pan seared scallops served with asparagus and buttered orange sauce

HOT MEZZES

Padron Peppers (V, VF, GF) — £7.00

Pan Fried with Himalayan salt and olive oil

Filo Pastry Rolls (Borek) (V) — £7.00

Deep fried, rolled filo pastry filled with cheddar, mozzarella, spinach, basil, parsley and black pepper

Grilled Halloumi (V, GF) — £8.00

Charcoal grilled Cypriot cheese served with season green salad

Creamy Mushrooms (V, GF) — £8.00

Sautéed mushrooms sitting in a creamy garlic and mozzarella cheese pool of sauce

Calamari— £9.00

Deep fried squid rings served with tartar sos and season green salad

White Bait— £9.00

Crispy fried white baits served with season green salad

Falafel (V, VF, GF) — £9.00

Mashed chickpeas, broad beans with parsley, onions, garlic on a bed of hummus served with season green salad

Goat Cheese Balls (VF) — £9.00

Breadcrumb coated goat cheese balls, deep fried and served on a berry sauce bed

Truffle & Parmesan Chips (V,GF) — £6.00

Crispy golden chips tossed in grated Parmesan and finished with aromatic truffle oil

SHARING

Hot Mix Mezze Platter (V) — £28.00

Filo Pastry Rolls, Halloumi, Calamari, Falafel, Goat Cheese Balls and Padron Peppers served with one baloon bread per two person

Cold Mix Mezze Platter (V) — £24.00

Hummus, Cacik, Muhammara, Saksuka, Baba Ganoush and Stuffed Vine Leaves served with one baloon bread per two person

All mezzes are served with freshly baked baloon bread

CHARCOALS

All char-grilled mains served with rice, bulgur, chips or mashed potato and small side salad.

VEGETARIAN / VEGAN

Vegetable Kebab (V, VG, GF) — £16.00

Char-grilled mixed vegetables on skewer topped with Aleppo sauce

Halloumi Kebab (V, GF) — £18.00

Char-grilled Cypriot cheese served with grilled veggies topped with Aleppo sauce

CHICKEN

Chicken Shish — £18.00

Marinated chicken breast, char-grilled on skewers

Chicken Kulbasti — £18.00

Marinated chicken thighs, char-grilled on skewers

Chicken Wings — £17.00

Marinated chicken wings, char-grilled on skewers

MIXED KEBABS

Mixed Shish — £20.00

Marinated lamb shish and chicken shish, char-grilled on skewers

Mixed Grill — £44.00 (serves 1-2 🧑)

Mixed Shish, Adana kebab and Chicken wings

Ada Platter — £74.00 (serves 3-4 🧑)

Chicken Shish, Lamb Shish, Adana kebab, Chicken wings, lamb ribs and lamb chops

SEA FOOD

Sea Bass Fillet (GF) — £22.00

Served with mashed potato, asparagus, cherry tomatoes and garlic sauce

Salmon (GF) — £22.00

Served with mashed potato, asparagus, cherry tomatoes and garlic sauce

LAMB

Adana Kebab — £18.00

Seasoned minced lamb with red pepper on skewers

Lamb Shish — £22.00

Large cubes of marinated lamb, char-grilled on skewers

Lamb Ribs — £20.00

Tender lamb ribs seasoned with Turkish seasons

Lamb Chops — £24.00

Lamb cutlets seasoned with Turkish spices

CHEF'S SPECIALS

Lamb Beyti — £19.00

Adana kebab wrapped in lavash bread topped with yoghurt, butter and Aleppo sauce

Pistachio Lamb Beyti — £20.00

Adana kebab wrapped in lavash bread topped with yoghurt, Aleppo sauce and pistachio

Chicken Iskender — £19.00

Tender cubes of marinated chicken, served over warm Turkish bread, topped with Aleppo sauce and yogurt, finished with melted butter

Adana Iskender — £19.00

Adana kebab, served over warm Turkish bread, topped with Aleppo sauce and yogurt, finished with melted butter

Lamb Iskender — £23.00

Tender cubes of marinated lamb, served over warm Turkish bread, topped with Aleppo sauce and yogurt, finished with melted butter

Chicken Ali Nazik — £19.00

Char-grilled marinated chicken served with a creamy smoked aubergine and garlic yogurt purée, finished with a drizzle of warm butter and a hint of traditional spices

Lamb Ali Nazik — £23.00

Char-grilled marinated lamb served with a creamy smoked aubergine and garlic yogurt purée, finished with a drizzle of warm butter and a hint of traditional spices

Lamb Shank — £22.00

Slow-braised lamb shank, tender and fall-off-the-bone, served with mashed potato, seasonal roasted vegetables, and a rich pan sauce

A discretionary 12.5% service charge will be added to your bill. (GF) Gluten Free, (VF) Vegan Friendly, (V) Vegetarian

PIDE / TURKISH PIZZA

Lahmacun (x2) — £14.00

A very thin traditional Turkish Pizza topped with mix of minced lamb, onion, garlic, tomato and parsley

Kusbasi Pide — £16.00

Diced lamb with cheese, pepper and tomato

Lamb Pide — £14.00

Minced lamb, onion, garlic, tomato and parsley

Chicken Pide — £14.00

Diced chicken with pepper, mushroom and tomato

Spinach and Cheese Pide — £14.00

Spinach, mozzarella, tomato, onion and garlic

PIZZA

Margherita (V) — £12.00

Tomato sauce base, mozzarella, basil

Double Pepperoni — £15.00

Tomato sauce base, pepperoni, mozzarella, chilli, basil, tomato sauce and honey

Truffle Mushroom (V) — £14.00

Crème fraîche and garlic base, mushroom, mozzarella, parmesan and truffle oil

Vegetarian (V) — £14.00

Tomato sauce base, basil, eggplant, onion, mushroom, pesto sauce, olives and garlic

Pollo Pesto — £14.00

Crème fraîche and garlic base, pesto sauce, chicken, sweet corn and basil

Nduja — £14.00

Tomato sauce base, mozzarella, basil, Nduja

Four Cheese (V) — £14.00

Feta, ricotta, halloumi, mozzarella and honey on top

KIDS

Lahmacun — £7.00

Burger & Chips — £9.00

Kids Margherita — £7.00

Lamb Shish — £10.00

Chicken Shish — £8.00

SALADS

Greek Salad — £12.00

Mixed leaves, cherry tomatoes, cucumber, red onion, peppers, mixed leaves, feta cheese, house dressing

Chicken Caesar Salad — £15.00

Mixed leaves, grilled chicken breast, red onion, croutons, parmesan and Caesar dressing

Avocado Salad — £14.00

Avocado, mixed leaves, red onion, cherry tomatoes, buffalo mozzarella and house dressing

Salmon Salad — £16.00

Char-grilled salmon, avocado, mixed leaves, roasted peppers, olives and house dressing

GUVEC / CASSEROLE

Vegetable Guvec (V, VF, GF) — £16.00

Mixed peppers, courgette, mushroom, onion, tomato, and garlic served in casserole and a side of choice

Lamb Guvec (GF) — £19.00

Mixed peppers, courgette, mushroom, onion, tomato, garlic and diced lamb served in casserole and a side of choice

Chicken Guvec (GF) — £18.00

Mixed peppers, courgette, mushroom, onion, tomato, garlic and diced seasoned chicken breast served in casserole and a side of choice

Tiger Prawn Guvec (GF) — £21.00

Pan fried Prawn, mixed peppers in casserole and side of choice

SIDES

CHIPS — £4.00

RICE — £4.00

BULGUR — £4.00

MASHED POTATO — £4.00

YOGHURT — £3.00

BALLOON BREAD — £2.00

GRILLED VEGGIES — £6.00



DRINKS MENU



SPARKLING & CHAMPAGNE

125ml | Bottle

Paladin Prosecco Tondo DOC Dry - Italy

£6.5 £35

Fresh and lively Italian prosecco with citrus and pear notes. Perfect with seafood, mezze and light starters.

Paladin Prosecco Rose Brut DOC - Italy

£6.5 £35

Elegant pink prosecco with fine bubbles and red berry aromas. Great with salads, prawns and light bites.

Jacques Bardelot Champagne - France

£59

French Champagne with citrus and brioche notes. Excellent with mezze, seafood and celebrations.

Bollinger Special Cuvee Champagne - France

£110

Rich and refined with apple, toast and creamy texture. Pairs beautifully with shellfish, chicken and cheese.

ROSE WINE

175ml | 250ml | Bottle

Villa Doluca Rose - Turkey

£6 £9 £23

Fresh Turkish rosé with strawberry and cherry notes. Lovely with mezze and grilled chicken.

Fishbone Ruby Rose - Australia

£7 £9.5 £27

Fruity and smooth with vibrant red berry flavours. Ideal with seafood and salads.

Paladin Pinot Grigio Rose DOC - Italy

£32

Light and elegant with perfect with peach and wild berry hints. Pairs with Italian pizzas and any salad.

Diamarine Provence Rose - France

£39

Dry and delicate with floral and citrus aromas. Perfect with seafood, grilled vegetables and summer dishes.

WHITE WINE

175ml | 250ml | Bottle

Fishbone Chardonnay - Australia

£7 £9.5 £27

Soft and fruity with melon and peach. Goes well with chicken and seafood.

Kavaklidere Cankaya - Turkey

£8 £10.5 £30

Bright, fruity and easy to drink with notes of citrus and green apple. Perfect with seafood, salads and mezze.

Paladin Pinot Grigio - Italy

£8 £10.5 £30

Crisp and refreshing with pear and apple notes. Great with salads, seafood or cold mezze.

Biscaye Baie Sauvignon Blanc - France

£8.50 £11 £32

Fresh and zesty with citrus and tropical fruit. Pairs perfectly with grilled fish and salads.

Clos Malverne Chenin Blanc - South Africa

£35

Smooth and aromatic with pear and honey. Nice with chicken and marinated meat

Villa Viva Picpoul de Pinet - France

£36

Bright and mineral with citrus and green apple. Ideal with shellfish, calamari or grilled fish.

Featherdrop Sauvignon Blanc - NZ

£40

Lively New Zealand wine with passionfruit and lime. Best with seafood and cold mezze.

Marco Bonfante Gavi di Gavi - Italy

£43

Elegant and floral Italian white with featuring citrus, white flower, and mineral notes. Excellent with grilled fish and chicken.

B & G Chablis - France

£55

With aromas of pear, apricot, and subtle mineral notes, perfect with seafood and grilled chicken.

Prestige Narince Turkey

£58

Aromatic with notes of pear, citrus, and gentle floral tones, offering a balanced and smooth finish. Pairs beautifully with seafood and mezze dishes.

RED WINE

175ml | 250ml | Bottle

Fishbone Shiraz - Australia

£7 £9.5 £28

Juicy and full-bodied with blackberry and spice. Great with grilled meats and BBQ.

Kavaklidere Yakut - Turkey

£7 £9.5 £28

Smooth Turkish red with red fruits. Lovely with kebabs, red meat and cheese.

Ancyra Kalecik Karasi - Turkey

£7 £9.5 £28

Fruity and elegant cherry and pomegranate. Pairs beautifully with lamb and mezze.

Vina Santurnia Rioja - Spain

£8.5 £11 £31

Classic Spanish red with ripe berries and oak. Best with steak and lamb.

Paladin Syrah DOC - Italy

£9 £11.5 £35

Rich Italian Syrah with dark fruit and spice. Perfect with pizza and grilled meat.

Jadix Cabernet Sauvignon - France

£36

Deep and bold with dark fruit. Perfect with pizza and grilled meat.

Clos Malverne Le Café Pinotage - S. Africa

£32

Unique South African red with smoky coffee notes. Great with BBQ and spicy dishes.

Terre Avare Primitivo - Italy

£33

Full-bodied and velvety with ripe dark fruit. Pairs with pizza and grilled meats.

Laroque Pinot Noir - France

£34

Smooth and light with cherry and raspberry. Excellent with chicken and mushroom dishes.

B & G Cotes du Rhone - France

£37

Balanced and fruity with soft spice. Goes well with pizza and grilled vegetables.

Bodega Privada Malbec Epico - Argentina

£40

Rich and bold with plum and chocolate. Perfect with steak, lamb or ribs.

Chianti Classico Castelvevchi DOCG - Italy

£44

Classic Tuscan red with cherry and herbs. Great with pizza and tomato-based dishes.

Sarafin Cabernet Sauvignon - Turkey

£45

Cabernet with blackberry and spice. Lovely with grilled meats and cheese.

Chateau Saint Andre Corbin Saint Emilion - France

£59

Refines Bordeaux with blackcurrant and cedar. Pairs with steaks and lamb.

Chateauneuf du Pape Chemin Des Papes - France

£79

Powerful and complex with dark fruit and spice. Perfect with rich meat dishes.

Casa Lupo Amarone Valpolicella DOCG - Italy

£89

Luxurious Italian red with raisin, plum and chocolate notes. Best with lamb, steak and cheese.

MOCTAILS

Virgin Mojito

£6.00

Soda water, Fresh Mint Leaves, Fresh lime juice, Sugar Syrup

Mango/Passion Fruit/Strawberry Daiquiri

£6.00

Strawberry Purée, Fresh Lime Juice, Sugar Syrup

Pina Colada

£6.00

Pineapple Juice, Double Cream, Coconut Syrup

Pornstar Mocktail

£6.00

Apple juice, Passion Fruit Juice, Vanilla Syrup, Sugar Syrup, Passion Fruit Purée, Fresh Lime Juice

BEERS

Efes Draught (500ml)

£7.00

Efes Pilsener (330ml)

£4.00

Peroni (330ml)

£5.00

Budweiser (330ml)

£5.00

Corona Extra (330ml)

£5.00

Becks Blue 0% (275ml)

£5.00

Peroni 0% (330ml)

£5.00

Kopparberg (500ml)

£7.00

Apple/Strawberry&Lime

COCKTAILS

Margarita — £10.5

Tequila, Cointreau, Fresh Lime Juice

Mojito — £11

White Rum, Fresh Mint, Lime, Brown Sugar, Soda/Lemonade

Long Island Iced Tea — £11.50

Tequila, Vodka, Rum, Gin, Cointreau, Fresh Lime Juice, Cola

Sour Basil Smash — £11

Gin, Cucumber, Basil, Sweet & Sour Mix, Fresh Lime Juice, Lemonade/Soda

Piña Colada — £11

White Rum, Pineapple Juice, Coconut Cream

Sex on the Beach — £11

Vodka, Peach Schnapps, Orange Juice

Cosmopolitan — £11

Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice

Blue Lagoon — £11

Vodka, Blue Curacao, Lemonade

Strawberry Daiquiri — £11

Rum, Strawberry Purée, Fresh Lime Juice

Negroni — £11

Gin, Campari, Red vermouth

Aperol Spritz — £10.50

Prosecco, Aperol, Soda

Old Fashioned — £11

Bourbon Whiskey, Angostura Bitters, Sugar Cube

Irish Coffee — £10

Coffee, Whiskey, Brown Sugar, Cream

Espresso Martini — £11

Espresso (Single Shot), Vodka, Kahlua

Pornstar Martini — £11

Vanilla Vodka, Prosecco, Passion Fruit Purée, Lime Juice, Sugar Syrup

Bellini — £9

Prosecco, Peach Purée

Mimosa — £9

Prosecco, Orange Juice

SPIRITS

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Gordon's	£5 £8
Bombay Sapphire	£5 £8
Hendrick's	£5 £8
Tanqueray 10	£6 £8

RUM

Bacardi	£5 £8
Captain Morgan Spiced	£5 £8
Gosling Black Seal	£5 £8
Kraken Spiced Rum	£5 £8

RAKI

	4 cl 8 cl
Yeni Raki	£6 £8
Tekirdag Gold	£6 £8
	35 cl 70 cl
Yeni Raki	£35 £70
Tekirdag Gold	£35 £70

WHISKEY

Jack Daniel's	£6 £8
Jameson	£6 £8
Jim Beam	£6 £8
Glenlivet	£7 £10
Johnnie Walker	£7 £10

VODKA

Smirnoff	£5 £7
Absolut	£6 £8
Grey Goose	£6 £8
Belvedere	£6 £8
Ciroc	£6 £8

TEQUILA

Tequila Rose	£6
El Jimador Blanco	£6
Jose Cuervo Gold	£6
Cazcabel Coffee	£6

LIQUEURS

Single | Double

Gran Marnier	£5 £8
Black Sambuca	£5 £8
Jägermeister	£5 £8
Baileys	£5 £8
Cointreau	£5 £8
Limoncello	£5 £8
Malibu	£5 £8
Martini Rosso	£5 £8
Aperol	£5 £8
Campari	£5 £8
Taylor's 10yr Port	£5 £8

SOFT DRINKS

Coke 330ml	£3.50
Sprite 330ml	£3.50
Fanta 330ml	£3.50
Appletiser 275ml	£3.50
Still Water 330ml	£3.00
Sparkling Water 330ml	£3.00
Still Water 750ml	£4.50
Sparkling Water 750ml	£4.50
Ayran	£3.00
Salgam	£3.50
Schweppes 200ml	£3.00
Ginger Beer	£3.00

HOT DRINKS

Single Espresso	£2.50
Double Espresso	£3.00
Americano	£3.00
Latte	£3.00
Flat White	£3.00
Cappuccino	£3.00
Turkish Coffee	£3.00
Herbal Tea Selection	£3.00