



We have a special set meal for you that upholds the feasting tradition of the Sultans and reflects a long running Turkish tradition



ZIYAFET SOFRASI (OTTOMAN FEAST MENU)

25.95

MIXED MEZES

Cold Mezes

Humus • Cacik
Tabbouleh • Patlican soslu

Hot Mezes

Falafel • Feta borek

Main Course

Choose Any Main Course

Steaks and Fish Dishes are an extra **£4**

Dessert

Any Dessert
and

Tea or Coffee



TWO COURSE MEAL WITH A DRINK 19.95

CHOICE OF STARTER

Hummus V

A puree of chickpeas, tahini, lemon and garlic with an olive oil dressing

Patlican Soslu (Fried Aubergine & Peppers) V

Aubergines, mixed sweet peppers, tomatoes, and onions in a fresh tomato and garlic sauce served with yoghurt

Cacik (Classic Tzatziki) V

Yoghurt with finely chopped cucumber, mint and garlic

Filo Pastry Rolls with Feta V

Freshly fried filo pastry rolls filled with feta cheese, parsley and herbs

Falafel N, V

Broad beans, chickpeas and vegetable fritters topped with sesame seeds and served with tahini

CHOICE OF MAIN COURSE

Adana Kebab

Minced lamb kebab, served with rice and salad

Tavuk Shish (Chicken on Skewer)

Diced marinated chunky cubes of chicken grilled on skewers, served with rice and salad

Lamb Musakka

Layers of minced lamb, aubergine, potatoes and tomatoes topped with a cheese sauce and served with rice and salad

Vegetarian dishes V

Pasta dishes

CHOICE OF DRINK

house wine or a soft drink



Antalya Restaurant

À LA CARTE MENU



Antalya Restaurant

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À LA CARTE MENU

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SOUPS OF THE DAY

Soup of the Day 5.50
Lentil Soup 5.50

MEZES (COLD STARTERS)

Prawn Cocktail 5.95

Classic-prawns with marie rose sauce and lettuce

Hummus V 5.95

A puree of chickpeas, tahini, lemon and garlic with an olive oil dressing

Imam Bayildi (Stuffed Aubergine) V 5.95

Aubergine stuffed with onions, tomatoes, green peppers, parsley and a hint of garlic

Patlican Soslu (Fried Aubergine & Peppers) V 5.95

Aubergines, mixed sweet peppers, tomatoes, and onions in a fresh tomato and garlic sauce served with yoghurt

Tabbouleh (Parsley Salad) V 5.95

Finely chopped parsley, tomatoes, onions and cracked wheat served with olive oil dressing

Yaprak Sarma (Stuffed Vine Leaves) N, V 5.95

Vine leaf parcels filled with rice, onions, pine kernels and dill

Cacik (Classic Tzatziki) V 5.95

Yoghurt with finely chopped cucumber, mint and garlic

Ispanak Tarator (Spinach with Yoghurt) V 5.95

Yoghurt with spinach, garlic and olive oil

Tarama Salad 5.95

Home-made fish roe pate, mixed with potatoes, olive oil and lemon juice

Kisir (Cracked Wheat Salad) V 5.95

A cracked wheat and vegetable salad served with a pomegranate and lemon juice dressing

Bakla (Broad Beans) V 5.95

Freshly prepared broad beans served with a lemon and olive oil dressing

Yesil Fasulye (Green Beans) V 5.95

Freshly prepared runner beans, dressed with olive oil and lemon

Karisik Sicak Meze (Hot Meze Platter) 10.95

Falafel, Filo pastry with Feta, Calamari, Mitite kofte, Grilled halloumi

Karisik Meze (Cold Meze Platter) 8.95

Hummus, Tarama salad, Cacik, Patlican soslu, Tabbouleh

HOT STARTERS

Karides Sote (Sautéed Garlic Prawns) 7.50
Sautéed king prawns with garlic comfit and fresh tomato sauce

Hummus Kavurma (Hummus with Lamb) 7.50
Hummus with a diced lamb and pine kernel topping

Sautéed Lamb Liver 7.50

Sautéed lamb liver served with red onions, parsley and sumac

Mitite Kofte (Small Cocktail Meatballs) 6.50
Grilled mini lamb patties

Garlic Mushrooms V 6.50

Sautéed mushrooms with tomatoes, mixed peppers, cream and garlic

Filo Pastry Rolls with Feta V 6.50

Freshly fried filo pastry rolls filled with feta cheese, parsley and herbs

Calamari 6.50

Deep fried calamari served with tartare sauce

Falafel N, V 6.50

Broad beans, chickpeas and vegetable fritters topped with sesame seeds and served with tahini

Grilled Halloumi V 6.50

Lightly battered and fried halloumi cheese

HOUSE SPECIALS

Antalya Ozel Incik

(Lamb Shank - Antalya Special) 17.50

Slow cooked knuckle of lamb baked in the oven with potatoes, carrots, celeriac and shallots, served with mashed potato

Iskender (Kuzu veya Tavuk) 16.50

Sliced lamb or chicken on a bed of crispy cubes of bread, topped with butter, tomato and garlic sauce and served with a yoghurt

Hunkar Begendi 16.50

A mixture of lamb, aubergine puree, cream and cheddar cheese, topped with lamb cubes tomatoes and herbs

Kuzu Guvec (Lamb Casserole) 16.50

Lamb stew cooked in a special earthenware pot, served with rice

Islim Kebab (Aubergine Parcels) 16.50

Diced lamb wrapped in sliced aubergine cooked with tomatoes, onion and garlic and served with rice

Et Sote (Sautéed Lamb) 16.50

Diced lamb cooked with tomatoes, peppers, onions and garlic and served with rice

Tavuk Prenses 16.00

Mini chicken fillets sautéed with mushrooms, garlic, cream and parmesan cheese and served with rice

Lamb Musakka 15.50

Layers of minced lamb, aubergine, potatoes and tomatoes topped with a cheese sauce and served with rice and salad

Izmir Kofte 15.00

Lamb patties, tomatoes, peppers, potatoes and garlic served with rice

Tavuk Sote (Sautéed Chicken) 15.00

Diced chicken cooked with tomatoes, peppers, onions and garlic and served with rice

KEBABS (FROM THE GRILL)

Pirzola (Lamb Cutlets) 17.50

Lamb cutlets served with rice and salad

Yaprak Kebab 17.00

Thin slices of marinated lamb grilled on a skewer and served with rice and salad

Mixed Kebab 16.50

Marinated cubes of chicken and lamb, lamb kofte and lamb cutlet served with rice and salad

Kuzu Shish (Lamb on Skewer) 16.50

Marinated fillets of chunky lamb cubes grilled on a skewer and served with rice and salad

Adana Kebab 15.50

Minced lamb kebab, served with rice and salad

Antalya Chef's Special Chicken (Secret Recipe) 15.50

Served with rice and salad

Tavuk Shish (Chicken on Skewer) 15.50

Diced marinated chunky cubes of chicken grilled on skewers, served with rice and salad

Izgara Kofte 15.00

Lamb patties kneaded with herbs, served with rice and salad

STEAKS

Ribeye Steak 23.50

Grilled ribeye steak served with french fries and vegetables

Sirloin Steak 22.00

Grilled sirloin steak served with french fries and mushrooms

Chef's Special Lamb Steak 19.00

Grilled lamb fillet steak served with mushrooms, french fries and salad

Lamb Steak 18.00

Grilled lamb served with mushrooms, french fries and salad

FISH

Sword Fish 19.50

Chargrilled sword fish fillet served with new potatoes and salad

Karides Sote (Sautéed Prawns) 17.50

Sautéed king prawns with garlic comfit, onions, tomatoes and mixed peppers served with rice

Seabass 17.50

Chargrilled seabass served with new potatoes and salad

Salmon 16.95

Chargrilled salmon fillet served with new potatoes and salad

Kalamar (Calamari) 16.95

Deep fried calamari served with salad and tartare sauce

VEGETARIAN

Vegetarian Moussakka V 12.95

Layers of grilled aubergine, courgette, potato, bell peppers and onions, topped with bechamel sauce and served with rice and salad

Hellimli Ispanak (Spinach with Halloumi) V 12.95
Spinach sautéed with mixed peppers, halloumi cheese and served with rice

Vegetarian Guvec V 12.95

Vegetable stew cooked in a special earthenware pot served with rice

Imam Bayildi (Stuffed Aubergine) V 12.95

Aubergine stuffed with onions, tomatoes, green peppers, parsley and a hint of garlic and served with rice and salad

PASTA DISHES

Salmon Penne 12.95

Penne with Salmon in a creamy basil sauce

Sea Food Pasta 12.95

Penne with prawns, squid, salmon and mixed vegetables in a creamy basil sauce

Chicken Penne 11.95

Penne with diced chicken, cooked in a creamy sauce with peppers and spinach

Penne With Meaty Tomato Sauce 11.95

Penne with lamb cooked with onions, tomato, parsley and garlic

Vegetable Pasta V 11.95

Penne with mixed vegetables in a creamy sauce

Penne in Tomato Sauce V 11.95

Penne with fresh tomato sauce and herbs

KIDS MENU

Fish Fingers & Chips 7.50

Chicken Nuggets & Chips 7.50

Pasta 7.50

Chicken Shish 8.50

SALADS

Feta Salad V 5.95

Avocado Salad V 5.95

Mixed Seasonal Salad V 4.95

SIDE DISHES

Mashed Potato V 3.95

Steamed Vegetables V 3.95

French Fries V 3.95

Rice 3.95



If you have any allergies, you must inform the manager.
Thank you for your co-operation.

V Vegetarian N Contains Nuts
Plus Service Charge / VAT Included

