



COLD STARTERS

Yogurt (v) (gf) (Turkish Yoghurt) strained, pure natural creamy Turkish yoghurt	4.50
Zeytin (v) (vg) (gf) (Olives) thyme, lemon juice in pure olive oil	4.50
Beyaz Peynir (v) (Turkish Feta Cheese)	4.50
Humus (v) (Hummus) mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional Mediterranean dip	4.50
Yaprak Sarma (v) (gf) (Dolma) a mixture of rice, mint, parsley, onions, bird grapes and pine kernels wrapped in vine leaves and stewed off	4.50
Ispanak Tarator (v) (gf) (Spinach Yoghurt Dip) fresh spinach soaked in yoghurt with a hint of crushed garlic	5.00
Cacik (v) (gf) (Cucumber Yoghurt Dip) cucumber with mint and crushed garlic in creamy yoghurt and dill	5.50
Tabule (v) (vg) Bulgur, parsley, spring onion, lemon, olive oil	5.00
Patlican Soslu (v) (vg) (gf) (Aubergine Napolitana) aubergine brewed in special tomato sauce and mixed with pepper, garlic, and onion	6.00
Ali Nazik (v) (gf) (Smoked Aubergine) aubergine, garlic, and yoghurt	6.50
Patlican Ezme (v) (vg) (gf) grilled aubergine, finely chopped with garlic, olive oil and lemon juice	6.50

HOT STARTERS

Hellim (v) (gf) (Halloumi Cheese) fresh Cyprus cheese served fried, four pieces to serve	6.00
Sigara Boregi (v) (Feta Cheese Pastry) deep fried pastry pockets filled with Turkish feta cheese and parsley	6.00
Mantar (v) (gf) (Garlic Mushrooms) sliced mushrooms sautéed in butter, including garlic, parsley, topped with melted cheddar cheese	6.00
Sucuk (gf) (Spicy Turkish sausage)	6.00
Arnavut Cigeri (Albanian Liver) sautéed strips of lamb liver in butter with mixed herbs, spices, flour served with onions	6.50
Falafel (v) a mixture of mashed chickpeas, broad beans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, moulded off and fried. Four pieces to a serve, topped with hummus	6.50
Kizartma (v) (gf) fried aubergines, courgettes, onion, carrot, potatoes, and peppers with yoghurt	6.50
Mucver (v) (Courgette Fritters) courgette, potatoes, carrot, feta cheese, flour, parsley, mint, mixed and fried served with yoghurt	6.50
Karides Tava (gf) (Sautéed Tiger Prawns) sautéed in butter including garlic, mixed herbs and combined in a special tomato sauce	7.00
Kalamar (Deep Fried Calamari Rings) tender calamari rings, floured off and golden fried the Mediterranean way with breadcrumbs	7.00

SALADS

Green Salad (v) (vg) (gf) tomatoes, rocket, red cabbage, carrots, and lettuce to small cube size piece and served with olive oil	3.50
Raw Onion Salad (v) (vg) (gf) raw onions, parsley finished off with herbs, spices with lemon juice and olive oil	3.00
Grilled Onion Salad (v) (vg) (gf) chargrilled onions with special pomegranate sauce finished off with herbs, spices, and parsley	3.50
Shepherd's Salad (v) (vg) (gf) tomatoes, cucumber, red onion, parsley, chopped to small cube size piece and served with olive oil	5.50
Greek Salad (v) cubed tomatoes, red onions, cucumber, feta cheese, parsley with olive oil, pomegranate sauce and lemon juice	6.50
Ezme (v) (vg) (gf) special finely chopped salad with pomegranate dressing finely chopped tomatoes, onions, parsley finished off with herbs, spices with pomegranate sauce, lemon juice and olive oil	6.50

SIDES

Chips (v) (vg)	2.50
Rice (v)	2.50

please advise your server if you have any allergies or require information on ingredients used. (ve) = vegetarian (vg) = vegan (n) = contain nuts (gf) = gluten free



CIRRIK
Dalston's Finest

BBQ GRILLED MAINS

Cop Sis <i>(Cop Shish (Small Cubes) Small cubes of marinated lamb, skewered and cooked on charcoal grill</i>	16.50
Tavuk Sis <i>(Chicken Shish) Tender chicken breast, skewered and cooked on charcoal grill</i>	15.50
Adana Kebab <i>(Kofte Kebab) Minced lamb meat, skewered, and cooked on charcoal grill</i>	15.50
Tavuk Kanat <i>(Chicken Wings) Marinated chicken wings, cooked on charcoal grill</i>	14.50
Ciger Sis <i>(Grilled Lamb Liver Shish) Lamb liver seasoned, skewered, and cooked on charcoal grill</i>	13.50
Pirzola <i>(Lamb Chops) (4pcs) Seasoned tender lamb chops, cooked on charcoal grill</i>	22.50
Kaburga <i>(Lamb Spareribs) Seasoned tender lamb spareribs, cooked on charcoal grill</i>	18.50

KEBABS WITH YOGHURT

Et Beyti Yogurtlu <i>(Lamb Beyti with Yoghurt Sauce) charcoaled minced lamb with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce with fresh mint</i>	18.50
Tavuk Beyti Yogurtlu <i>(Chicken Beyti with Yoghurt Sauce) charcoaled minced breast of chicken with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce with fresh mint</i>	18.50
Tavuk Sis Yogurtlu <i>(Chicken Kebab with Yoghurt Sauce) chargrilled chicken shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter</i>	16.50
Cop Sis Yogurtlu <i>(Lamb Shish with Yoghurt Sauce) chargrilled lamb shish kebab served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter</i>	16.50
Adana Kebab Yogurtlu <i>(Adana Kebab with Yoghurt Sauce) chargrilled minced lamb served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter</i>	16.50

BBQ GRILLED FISH

Levrek Izgara <i>(gf) (Charcoal Grilled Sea Bass) (Please allow us 30-35 mins) marinated sea bass barbecued on charcoal grill</i>	17.50
Cupra Izgara <i>(gf) (Charcoal Grilled Sea Bream) (Please allow us 30-35 mins) marinated sea bream barbecued on charcoal grill</i>	17.50

VEGETARIAN MAINS

Mucver <i>(v) (Courgette Fritters) courgette, potatoes, carrot, feta cheese, flour, parsley, mint, mixed and fried served with garlic yoghurt</i>	13.50
Patlican Soslu <i>(v) (gf) (Aubergine Napolitana) a mixture of aubergines, red and green peppers with garlic brewed in special tomato sauce served with rice</i>	13.50
Musakka <i>(v) a combination of aubergine, courgette, potato, béchamel sauce, carrot, peas, chickpeas, red and green peppers cooked in oven topped with cheddar cheese and served with rice</i>	14.50

VEGAN MAINS

Falafel <i>(vg) a mixture of mashed chickpeas, broad beans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, moulded off and fried, topped with hummus</i>	14.00
Imam Bayildi <i>(vg) (gf) aubergines delicately fried and stuffed with onions, tomatoes, garlic, and mixed peppers</i>	14.50
Grilled Cirrik Salata <i>(vg) (gf) (BBQ Cirrik Salad) (Please allow us 30 mins) A combination of grilled tomatoes, onions, aubergine, red and green peppers, grilled garlic, mixed with pomegranate sauce, olive oil and lemon juice</i>	15.50