

BREAKFAST & BRUNCH

AVAILABLE UNTIL 4PM

BREAKFAST

MENEMEN V 11

A sizzling mixture of tomatoes, scrambled eggs, pepper, onions and herbs served with bread. Optional extra spicy Turkish sausage or feta cheese £3

ENGLISH BREAKFAST 13.5

Cumberland pork sausage, bacon, 2 free range eggs, mushrooms, grilled tomato, beans, potatoes and toasted bread

VEGETARIAN BREAKFAST V 12.9

Grilled halloumi, mushroom, filo pastry, olives, fried egg, tomato, cucumber and fried courgette (mücvet)

PIVAZ BREAKFAST 13.9

Fried egg, borek, spicy Turkish sausage, halloumi, feta cheese, honey with clotted cream, tomato, cucumber, grilled pepper, olives and apricot jam

SHAKSHUKA V 11

Two eggs baked in spiced tomato, onion, aubergine and fresh garlic tomato sauce, served with bread and yoghurt

AEGEAN OMELETTE V 11

Feta cheese, baby spinach and cherry tomato

EGGS ROYALE 13.9

Toasted sourdough bread with Smoked Salmon, poached eggs and hollandaise sauce, served with salad

EGGS ISTANBULITE 11.9

Toasted sourdough bread with Spicy Sujuk, poached eggs and hollandaise sauce, served with salad

EGGS MEDITERINEAN V 11.5

Toasted sourdough bread with sauteed baby Spinach, poached eggs and hollandaise sauce, served with salad

AVOCADO ON TOAST V 10.9

Mushroom on soft cream cheese, crushed avocado, fried eggs and crispy shallots

COURGETTE FRITTERS V 10.9

With halloumi, fried eggs and chilli

SPANISH OMELETTE V 10.9

Red onion, mixed peppers, mushroom and potato served with sourdough bread and salad.

FRENCH TOAST V 11.9

Brioche bread coated in eggs and vanilla, Greek yogurt, honey and fresh fruits

BRUNCH

COLOURFUL AVOCADO & HALLOUMI V 11

Grilled halloumi cheese, smashed avocado, scrambled eggs and sautéed spinach with pancake and maple syrup

VEGAN DELIGHT VE 13

Avocado, sautéed baby spinach, vegan sausage, grilled cherry tomatoes, portobello mushroom, hash browns and baked beans

HACKNEY FILLER 12.9

Pancakes served with grilled halloumi, spicy beef sujuk, 2 fried eggs, portobello mushroom and grilled cherry tomatoes

BUTTERMILK PANCAKES 11.9

Homemade fluffy thick pancakes served with scrambled eggs, streaky bacon, Cumberland sausage, hash browns and baked beans

PRETTY PANCAKES V 11.9

Homemade fluffy thick pancakes topped with nutella spread, mixed berries and almond flakes, topped with ice cream

ENGLISH SUMMER 11.9

Cumberland sausage, streaky bacon, 2 herbed fried eggs, beans, homemade fluffy thick pancakes topped with mixed berries and slices of fruits

SEA FILLER 13.9

Smoked salmon, avocado, scrambled eggs, cherry tomatoes, portobello mushroom and homemade sourdough

SWEET PANCAKES V 11.9

Homemade fluffy thick pancakes, mascarpone cream, summer berries and maple syrup

ENRICH WITH TOPPINGS

POACHED / FRIED EGG +1.8

CRISPY BACON (X2) +3

SAUSAGE +2.5

SMOKED SALMON +4

HALAL SAUSAGES +3

BAKED BEANS +1.8

CRUSHED AVOCADO +2.9

SOURDOUGH BREAD +2

PORTOBELLO MUSHROOM +2.5

HALLOUMI (X2) +4

HASH BROWNS (X2) +2.5

HALAL TURKEY RASHERS +2.5

PIVAZ

A LA CARTE MENU

SHARING PLATTERS

SELECTION OF COLD MEZE V 17.9

Hummus, cacik, baba ghanoush, beetroot tarator, patlican soslu

SELECTION OF HOT MEZE 24.9

Halloumi, falafel, borek, spicy Sausage, mucver and calamari. Two of each.

SPECIAL FULL PLATTER 67

Lamb Shish & Chicken Shish, Adana Kebab, 4 Lamb Ribs, 8 Chicken Wings, Chicken Beyti. Served with rice & bulgur

WRAPS - DÜRÜM

FALAFEL VE 9.9

With hummus and tomato

ADANA KOFTE 11.9

With onions, parsley, tomatoes & herbs

LAMB SHISH SKEWER 13.9

With onions, parsley, tomato & herbs

VEGETARIAN SKEWER VE 10.9

With salad and hummus

CHICKEN 11.9

With onions, parsley, tomatoes and herbs

LIVER - CIGER 10.9

With onions, parsley, tomatoes and herbs

HALLOUMI WRAP V 10.9

With salad and hummus

HUMMUS KAVURMA WRAP N 10.9

Hummus with pan fried tiny lamb cutlets, pine nuts and salad

COLD MEZE

MARINATED OLIVES VE 5

TARAMA SALATA 6

Fresh cod roe dip beaten with olive oil and lemon

CACIK (TZATZIKI) V 6

Creamy yoghurt, cucumber, mint, dill and garlic

BEETROOT TARATOR V 6

Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and walnut

COUS COUS SALAD VE N 7

Bulgur wheat, spring onions, tomato purée, mixed herbs, walnuts and pomegranate molasses.

BABA GHANOUSH V 7

Grilled aubergine, garlic, tahini, strained yoghurt and olive oil

TABBOULEH VE 6

Crushed wheat with chopped tomatoes, onion & parsley salad

EZME SALAD VE 7

Freshly chopped tomato salad with onions and herbs

PATLIJAN SOSLU VE 7.5

Oven-baked aubergine, onion, peppers in a fresh garlic tomato sauce

HUMMUS VE 6

Chickpea puree, tahini, lemon and garlic

HOT MEZE

FALAFEL VE 8.5 / 15.9 (as a main)

Golden fried delicious falafel & hummus on bed

SPINACH AND FETA BOREK V 7.9

Filo pastry with feta cheese and spinach

SPICY PRAWNS 10.9

Pan fried king prawns with spicy tomato sauce, garlic, parsley

HALLOUMI CHEESE V 9

Grilled cypriot cheese

MUSHROOM & HALLOUMI V 8.5

Grilled halloumi, pan cooked mushroom, onion, parsley and cherry tomato

SPICY SUJUK 8.5

Charcoal beef sausage, on the side herbs - hung yoghurt, 'Kovan' honey

PADRÓN PEPPERS ON PIDE V 7

'Lor' curd cheese, charcoal toasted Pide bread and rock Salt

MÜJVER V 8.5 / 15.9 (as a main)

Courgette fritters, carrots, dill, eggs & flour served with yoghurt

CALAMARI 10.9

Specially marinated golden fried calamari, tartar sauce and lemon

HUMMUS KAVURMA N 9.9

Hummus topped with pine nuts and sautéed crispy Chicken or Lamb or spicy Sujuk

LAMB LIVER - CIGER 9

An original Turkish dish, grilled lamb liver with red onion, parsley and lemon

CHARGRILLED CHICKEN WINGS 9

Hand-marinated grilled wings with Tatli-Chilli Sauce and bread on bed

COCONUT PRAWNS 10.9

Lightly coconut coated golden fried King prawn with sweet chilli

CIZBIZ KOFTE 9.9

Chargrilled lamb meatballs mixed with Urfa herbs and parsley. Served with onion salad.

GRILLS Small / Large

All served with bulgur, bread on bed and salad

LAMB LIVER - CIGER 13 / 16.5

An original Turkish dish, grilled lamb liver

ADANA KOFTE 13.9 / 18.9

Minced lamb with peppers and herbs grilled on a skewer

CHICKEN SHISH 13.9 / 18.9

Marinated cubes of grilled chicken

CHICKEN WINGS 17.9

Marinated chicken wings grilled to delight on skewer, served with chips

LAMB RIBS - KABURGA 17.9

Succulent lamb ribs grilled over charcoal

CHICKEN & LAMB SHISH 21

Marinated prime cubes of lamb grilled to delight on skewer

CHICKEN BEYTI N 19.9

Minced chicken, flavoured with garlic, peppers, parsley and pistachio, grilled to delight on a skewer

LAMB SHISH 21.9

Grilled small lean marinated cubes of lamb on a skewer

PIRZOLA 25

Grilled lamb chops seasoned with thyme

MIXED KEBAB 28

An assortment of grilled chicken and lamb shish, adana, chicken wings, and a lamb chop

SEAFOOD

GRILLED SALMON FILLET 19.5

with baby potatoes & salad

GRILLED WHOLE SEA BASS 20.5

with baby potatoes & salad

KING PRAWNS 23

Pan cooked King prawns with chilli & garlic tomato sauce, parsley, lemon, served with rice

SPECIALS

MEAT MOUSSAKA 16.9

Seasoned minced lamb, layers of potato, aubergine, courgette and pepper, topped with a light béchamel sauce, served with salad

SARMA BEYTI 20.9

Specially prepared minced lamb and herbs on skewers grilled and wrapped in thin homemade bread, topped with butter, tomato sauce and yoghurt. Served with rice

ALI THE GENTLE 22.9

Lamb shish on a bed of 'Baba-ghanush' and bulgur

VELI THE GENTLE 19.9

Chicken shish on a bed of 'Baba-ghanush' and bulgur

ISKENDER 20.9

Minced lamb, chicken cubes, tomato sauce, yogurt, toasted bread and black butter, served with salad

CHICKEN SARMA 19.9

Specially prepared minced chicken and herbs on skewers grilled and wrapped in thin homemade bread, topped with butter, tomato sauce and yoghurt. Served with rice

VEGETARIAN & VEGAN

HALLOUMI KEBAB V 17.5

Grilled halloumi, courgette, peppers and mushroom side of Bulgur

VEGETABLE MOUSSAKA V 15.9

Layers of potato, aubergine, courgette and pepper topped with a light béchamel sauce

GRILL BROCCOLI OR CAULIFLOWER V 15.9

Large sliced broccoli or cauliflower grilled with herbs, sat on extra tahini hummus with chimichurri

EGGPLANT d'PATLIJAN V 16.9

Stewed mushroom, onion, peppers, parsley and tomato wrapped in slices of baked aubergine with bed of 'Babaganush'

VEGETABLE SKEWER VE 15.9

Grilled eggplant, onion, mushroom, courgette and bell pepper drizzled with pomegranate molasses, turnip juice, olive oil and sumak side of Rice

SALADS

GARDEN SALAD 8.9

Cherry tomato, cucumber, avocado, peppers, red onion, baby leaves and marinated olives.

Chicken / Salmon / Falafel +4

CHOBAN SALAD VE 6.5

Finely chopped tomato, cucumber, onion, pepper, parsley and herbs

HALLOUMI SALAD V 8.9

Grilled halloumi, mixed leaves with cherry tomatoes, cucumber, red onion, balsamic glaze, olive oil and pomegranate molasses

SHIRAZ - GAVURDAGI VE N 7.9

Finely chopped cucumber, tomato, parsley, pepper, walnut, pomegranate sauce, olive oil dressing

GREEK SALAD V 8.9

Mixed leaves, cucumber, tomato, peppers, red onion, feta cheese, marinated olives and lemon. Balsamic and olive oil dressing

SIDES

STEAK CUT CHIPS VE G 5

RICE OR BULGUR VE 5

SWEET POTATO FRIES VE G 5.5

BROCCOLI VE 5

YOGHURT 5

GRILLED ONIONS VE 5

With pomegranate molasses, turnip juice and sumak

GRILLED MUSHROOMS VE 6

With pomegranate molasses, turnip juice and sumak

CHARCOALED RED CHILLI PEPPERS VE 5

BARBECUED SEASONAL VEGETABLES VE 7

(V) VEGETARIAN • (VE) VEGAN • (N) CONTAINS NUTS

Please ask staff for allergens. A discretionary service charge of 12.5% will be added to your bill.

DRINKS MENU

SPARKLING

	GRAPE	REGION	COUNTRY	PRICE
SACCHETTO	PROSECCO	TREVISO	ITALY	35

WHITE WINE

	GRAPE	REGION	COUNTRY	PRICE
PEGÕES SANTO ISIDRO BRANCO	FERNAO PIRES / ARINTO	PENÍNSULA DE SETÚBAL	PORTUGAL	28
BELFIORE	PINOT GRIGIO	VENETO	ITALY	30
LAS CONDES	SAUVIGNON BLANC	CENTRAL VALLEY	CHILE	34
KAYRA	NARINCE	CENTRAL ANATOLIA	TURKIYE	38
GAVI, CA BIANCA DOCG	CORTESE	PIEDMONT	ITALY	40

RED WINE

	GRAPE	REGION	COUNTRY	PRICE
PEGÕES SANTO ISIDRO TINTO	CASTELÃO	PENÍNSULA DE SETÚBAL	PORTUGAL	28
LAS CONDES	MERLOT	CENTRAL VALLEY	CHILE	30
CANCHALES	TEMPRANILLO	RIOJA	SPAIN	34
KAYRA	KALECIK KARASI	CENTRAL ANATOLIA	TURKIYE	38
PARINI	MONTEPULCIANO	ABRUZZO	ITALY	40

ROSÉ WINE

	GRAPE	REGION	COUNTRY	PRICE
CIELO	PINOT GRIGIO BLUSH	VENEZIE	ITALY	30

BY THE GLASS SPARKLING 125ML

	GRAPE	REGION	COUNTRY	PRICE
SACCHETTO	PROSECCO	TREVISO	ITALY	7

BY THE GLASS WHITE 175ML

	GRAPE	REGION	COUNTRY	PRICE
PEGÕES SANTO ISIDRO BRANCO	FERNAO PIRES / ARINTO	PENÍNSULA DE SETÚBAL	PORTUGAL	7.5
BELFIORE	PINOT GRIGIO	VENETO	ITALY	8.5
LAS CONDES	SAUVIGNON BLANC	CENTRAL VALLEY	CHILE	9.5

BY THE GLASS RED 175ML

	GRAPE	REGION	COUNTRY	PRICE
PEGÕES SANTO ISIDRO TINTO	CASTELÃO	PENÍNSULA DE SETÚBAL	PORTUGAL	7.5
LAS CONDES	MERLOT	CENTRAL VALLEY	CHILE	8.5
CANCHALES	TEMPRANILLO	RIOJA	SPAIN	9.5

BY THE GLASS ROSÉ 175ML

	GRAPE	REGION	COUNTRY	PRICE
CIELO	PINOT GRIGIO BLUSH	VENEZIE	ITALY	8

*ALL WINES BY GLASS ARE AVAILABLE IN 125ML ON REQUEST AND BY LAW.

COCKTAILS

OLD FASHIONED	Woodford Reserve Bourbon, Bitters, Orange Peel	12.5
ESPRESSO MARTINI	Reyka Vodka, Espresso Coffee, Kahlua Coffee Liqueur	11.5
FRENCH MARTINI	Chambord Raspberry Liqueur, Reyka Vodka, Pineapple Juice, Fresh Blackberry	11.5
COSMOPOLITAN	Absolut Citron, Cointreau, Lime, Cranberry	11
PORNSTAR MARTINI	Absolut Vanilla, Passoa, Passion Fruit, Vanilla	12
MARGARITA	El Jimador Tequila, Cointreau, Lime, Salt	11
MOJITO	Dark Rum, Brown Sugar, Lime Wedges, Soda Water	11
NEGRONI	Gin, Campari, Vermouth	12
APEROL SPRITZ	Aperol, Prosecco, Soda Water	10
BELLINI	Peach Liqueur, Prosecco	10
ROSSINI	Strawberry Purée, Prosecco	10

NON-ALCOHOLIC

VIRGIN PINA COLADA	Pineapple Juice, Coconut Milk, Lime Juice	7.5
VIRGIN MOJITO	Brown Sugar, Lime Wedges, Mint, Soda Water	7.5
VIRGIN MARY	Tomato Juice, Lemon Juice, Worcestershire Sauce, Black Pepper, Tabasco, Celery	7.5
STRAWBERRY BLISS	Fresh Strawberries, Lime, Cranberry Juice, Lemonade	7.5

SOFT DRINKS

COKE / DIET COKE	4.5	FANTA/SPRITE	4.5	STILL WATER LRG	3
JUICE (APPLE/ORANGE/ CRANBERRY/PINEAPPLE)	3.5	AYRAN/SALGAM	3	SPARKLING WATER LRG	3

RAKI

	GLASS	20CL	35CL	70CL
YENI RAKI	6.5	20	35	65
TEKIRDAG GOLD	7	28	42	75
YENI RAKI UZUN DEMLEME	-	-	45	80

VERMOUTH

MARTINI RISERVA SPECIALE 'RUBINO'	8.5
MARTINI RISERVA SPECIALE AMBRATO	8.5

CIDER

MAGNERS 330ML	4.5
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BEER

EFES	1/2 PINT 4.5 PINT 7.5
EFES 330ML	4.5
PERONI 330ML	4.5
PERONI 0% 330ML	4.5

COGNAC

MARTELL 'VS' COGNAC	10
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BOMBAY SAPHIRE	10
HENDRICK'S	11
MONKEY 47	11
SLOE GIN	9.5
HENDRICK'S FLORA ADORA	11.5

RUM

BACARDI CARTA BLANCA	10
HAVANA CLUB	10
BACARDI RUM 8YO	11
KRAKEN BLACK SPICED	10

TEQUILA

EL JIMADOR BLANCO	10
PATRÓN REPOSADO	13
PATRÓN SILVER	10.5

WHISKEY

JAMESON	9
MONKEY SHOULDER	11
WOODFORD RESERVE	10.5
GLENFIDDICH 12 YO	12

LIQUORS

BAILEYS	8.5
DISARONNO AMARETTO	8.5
KAHLUA	8.5

VODKA

GREY GOOSE	11
REYKA	10
STOLICHNAYA VANILLA	10

— ALL MIXERS 2 —

A single shot of 25ML available on request.

A discretionary service charge of 12.5% will be added to your bill.