



A La Carte
M E N U

VΛΛDI

 MARKS VEGETARIAN DISHES

IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE CONSULT A MEMBER OF STAFF BEFORE ORDERING.
DISHES MAY CONTAIN NUTS, GLUTEN, OR DAIRY



STARTERS

GRILLED HALLOUMI 	8
TURKISH SAUSAGE (SUCUK) 	8
Grilled spicy garlic beef sausages	
PRAWNS 	11
Prawns sauteed with tomato, mushroom, pepper, onion, garlic butter and herbs	
LAMB LIVER 	9
Sautéed lamb liver with onions, peppers, and herbs	
SIGARA BÖREK 	8
Filo pastry stuffed with cream, parsley and feta cheese, deep fried to golden crisp, served with a special tzatziki dip	
FALAFEL STARTER 	7
Falafel patty served with hummous	
MEATBALLS 	9
Marinated with rich tomato sauce	
GARLIC MUSHROOM 	8
Garlic, mixed peppers, onions, and sautéed mushrooms, marinated with our in-house sauce, and finally topped with mozzarella cheese	
HUMMOUS KAVURMA 	10
Traditional hummous with a touch of spice, topped with chopped grilled lamb pieces	
CALAMARI 	9
Deep fried calamari served with tartare sauce dip	
GOAT'S CHEESE 	10
Goat's cheese topped on flatbread with fried onions	
MIXED HOT MEZZE PLATTER 	14
Halloumi, Turkish sausage (sucuk), sigara börek, falafel, onion rings, and calamari	

MEZZES

ALL MEZZES ARE SERVED WITH FRESHLY BAKED BREAD

HUMMOUS 	6
Chickpeas, tahini, olive oil, cumin, garlic, and lemon juice	
TZATZIKI 	6
Yoghurt and cucumber dip with a hint of garlic and olive oil	
ŞAKŞUKA 	6
Slow cooked aubergines, onions, potatoes, peppers, and fresh tomatoes, with a hint of garlic	
SPICY EZME 	6
A spicy paste of pomegranate molasses, tomato pepper purée, herbs, and vegetable marination, with a touch of lemon juice	
BABA GHANOUSH 	7
Grilled aubergine and mixed peppers blended with tahini, lemon juice, garlic, and yoghurt	
SARMA 	5
Vine leaves with rice, pine nuts, and onions	
MIXED COLD MEZZE PLATTER 	12
Hummous, tzatziki, şakşuka, ezme, and sarma	

CHARCOAL GRILL

ALL DISHES ARE SERVED WITH SALAD, AND RICE

ADANA KÖFTE 	19
Seasoned minced lamb skewer char-grilled over a naked flame	
CHICKEN KÖFTE 	18
Seasoned minced chicken skewer char-grilled over a naked flame	
CHICKEN SHISH 	19
Chunks of tender marinated chicken on a shish	
LAMB SHISH 	20
Chunks of tender marinated lamb on a shish	
LAMB RIBS 	20
Charcoal grilled seasoned and marinated lamb ribs	
LAMB CHOPS 	24
Marinated and seasoned prime lamb chops	
CHICKEN WINGS 	18
CHICKEN BEYTI 	19
Minced chicken skewer, mixed with peppers, garlic and herbs, wrapped in tortilla, and topped with fried butter, yoghurt and halep sauce	
LAMB BEYTI 	20
Minced lamb skewer, mixed with peppers, garlic and herbs, wrapped in tortilla, and topped with fried butter, yoghurt and halep sauce	
GRILLED CHICKEN BREAST 	20
Tender char-grilled chicken breast with mushroom sauce	
MIXED SHISH 	19
Lamb and chicken shishes	
MIXED KÖFTE 	19
Lamb and chicken köftes	
CHICKEN SHISH & CHICKEN KÖFTE 	18
Chicken shish and chicken köfte	
VAADI MIXED GRILL 	23
Lamb shish, chicken shish, and adana köfte	
MIX PLATTER FOR 2 	42
Lamb shish, chicken shish, chicken köfte, lamb köfte, chicken wings, and lamb ribs. Perfect platter for two people	
MIX PLATTER FOR 4 	80
Lamb shish, chicken shish, chicken köfte, lamb köfte, chicken wings, and lamb ribs. Perfect platter for four people or more	

SEAFOOD

SEABASS FILLET 	21
Fillet of seabass, served with mashed potato, sautéed spinach, and green lentils	
SALMON FILLET 	22
Fillet of salmon, served with mashed potato, sautéed spinach, and green lentils	
MIXED SEAFOOD PLATTER 	32
Sautéed calamari, mussels, prawns, seabass, and salmon, cooked with onions, peppers, and garlic, and served with mash potato, spinach, and green lentils	

VAADI SPECIALS

INCIK KEBAB 	21
A slowly cooked lamb shank with shallot onions, celery, mashed potatoes, peppers, herbs, and halep sauce	
SULTAN CHICKEN 	19
Grilled seasoned chicken breast, onion, peppers, mushroom, spinach, garlic, creamy sauce, and seasoned with spices	
CHICKEN ÇÖKERTME 	19
Fried potato strips with yoghurt, and topped with chunks of grilled chicken	
LAMB ÇÖKERTME 	20
Fried potato strips layered with yoghurt, and topped with chunks of grilled lamb	
MEAT MOUSSAKA 	19
Layers of potato, aubergine, peppers, and minced lamb, topped with cheddar cheese and bechamel sauce, and served with rice	
LAMB DELIGHT 	22
«KUZU LOKUM» Grilled sliced lamb loin, cooked with red peppers and garlic butter sauce	
HONEY CHICKEN 	19
Chicken breast cooked with honey sauce, garlic butter, and spring onions, served with rice and seasonal salad	
HÜNKAR BEĞENDİ 	22
«SULTAN'S DELIGHT» A signature from the Ottoman kitchen. Succulent lamb with roasted eggplant, with melting cheese & béchamel sauce	

STEAKS

STEAKS ARE 40-DAYS MATURED AND GRASS FED
STEAKS ARE SERVED WITH VEGETABLES AND STEAK CUT CHIPS

CHOICE STEAKS SAUCES; SPICY TOMATO SAUCE, MUSHROOM SAUCE, CREAMY CHEESE SAUCE, AND PEPPERCORN SAUCE

RIBEYE 	25
A tender and flavoursome cut	
SIRLOIN 	24
Prime sirloin cut grilled to perfection	
BEEF FILLET 	33
Tender finely seasoned beef cut	

VEGETARIAN

ALL DISHES ARE SERVED WITH RICE

IMAM BAYILDI 	18
Stuffed aubergine with onions, peppers, tomato, and our in-house tomato sauce	
VEGETARIAN MOUSSAKA 	18
Layers of potato, aubergine, courgette, peppers, and carrots, topped with mozzarella, bechamel and halep sauce	
FALAFEL 	16
Deep-fried falafel patties	

SALADS

CHICKEN CAESAR SALAD 	17
Char-grilled chicken breast slices served with lettuce, croutons, and Caesar dressing, served with parmesan cheese	
FETA CHEESE SALAD 	12
Traditional Greek salad with feta, oregano, and olives, sprinkled with olive oil and vinegar	

KIDS MENU

CHICKEN NUGGETS 	7
CHICKEN SHISH 	8
SPAGHETTI BOLOGNESE 	7
PIZZA MARGHERITA 	7

PASTAS

PENNE ARRABBIATA 	16
Penne in a garlic spicy tomato sauce	
PENNE POLLO FUNGHI 	17
Penne pasta with slices of chicken breast, broccoli, mushrooms, in a creamy garlic sauce	
SPAGHETTI BOLOGNESE 	16
Beef bolognese in tomato sauce	
SPAGHETTI MEATBALLS 	17
Homemade beef meatballs in tomato sauce	
PRAWNS SPAGHETTI 	18
Prawns, with courgette, olives, and garlic, in a tomato sauce	
SEAFOOD LINGUINE 	19
Linguine pasta with shrimp, octopus, squid, and mussels, in a tomato sauce, with a touch of olive oil	

PIZZAS

MARGHERITA 	15
Classic thin-crust marinara with mozzarella cheese	
PEPPERONI 	16
Thin-crust with mozzarella and beef pepperoni	
POLLO 	16
Classic recipe with chicken, green pepper, and cherry tomatoes	
QUATTRO FORMAGGI 	17
Four cheese wonder	
RUSTICA 	17
Slow-cooked tender lamb, mozarella cheese, charred fire-roasted red peppers, onions, tomato sauce	
GRECA 	16
Mozzarella cheese, feta cheese, tomato, oregano, basil, spinach, red onion, tomato sauce	
BOSCO 	16
Salsa bianca, mushrooms, basil, oregano, parmesan, garlic-infused oil, and sea salt	
MARECHIARO 	16
Anchovies, mozzarella, capers, olives, garlic, oregano, basil, tomato sauce	
LEVANTINA 	16
Salsa Bianca infused chicken shawarma, with mozzarella, roasted red peppers, coriander, and garlic mayo	

SIDES

CHIPS 	5
SWEET POTATO FRIES 	6
RICE 	5
Plain rice, or bulgur rice	
MIXED VEGETABLES 	5
MIXED OLIVES 	5
SAUTÉED BABY POTATOES 	6
GARLIC BREAD WITH CHEESE 	8
TURKISH FLATBREAD 	4