

@IRMAKRESTAURANT

COLD MEZE served with traditional hot bread

MIXED OLIVES © 6 Green & black olives, mushroom, red peppers & garlic	6
HUMUS V Pureed chickpeas, tahini, olive oil, lemon & garlic	6
TARAMA 6 V6 Freshly prepared whipped cod roe	6
CACIK © 6 Chopped cucumber, mint & garlic mixed with yoghurt	6
SAKSUKA (V) (G) Aubergine, mixed peppers with tomato sauce	6.5
KISIR V Bulgur, celery, spring onions, parsley, mixed peppers, dill & olive oil	6.5
HAVUC TARATOR V G Carrots, garlic, olive oil with yoghurt	6.5
YOGHURT AUBERGINE V G Aubergine, garlic, olive oil & yoghurt	6.5
FETA CHEESE V G Turkish feta white cheese	5
ISPANAK TARATOR V Yoghurt, spinach, carrots and garlic mixed	6.5
YAPRAK SARMA V	7
Rice, current, pine nuts, onions, garlic & mint rolled in grape leaves COLD SHARER MEZE Cacik, Saksuka, Kisir, Havuc Tarator, Ispanak Taratir, Tarama & Hummus	18
SOUP served with bread	
LENTIL SOUP W G Mercimek Corbasi LAMB SOUP Sade Paca LAMB WITH YOGHURT Yogurtlu Paca	8 8 8
SIDES	
CHIPS	3.5
BULGUR RICE	3 3

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SALADS

SHEPHERD SALAD v 6 v6 Tomatoes, cucumbers, parsley, onions, mixed peppers & olive oil	7
GREEK SALAD v 6 v6 Feta cheese, lettuce, cucumbers, tomatoes, olives, red onions & olive oil	8.5
EZME SALAD V G VG Finely chopped tomatoes, onions, parsley & olive oil	7.5
CHICKEN SALAD © Chicken breast, green salad and sweetcorn	14
GREEN SALAD Seasonal green salad	3.5
PASTA	10
MANTI Dumpling filled with a mixture of minced meat, onion, herbs, garlic, yoghurt sauce	16
CHICKEN PASTA Curry sauce marinated chicken with penna pasta on the side served with salad	16
SPAGHETTI BOLOGNESE Spaghetti topped with sauce made with minced meat, tomato, garlic and herbs	16
SPAGHETTI TOMATO SAUCE Spaghetti topped with sauce made tomato, garlic and herbs	15
MUSHROOM PASTA Pasta with creamy parmesan sauce and buttery garlic mushroom	15
KIDS MEAL served with chips	
CHICKEN NUGGETS	7
CHEESE BURGER	7
CHICKEN BURGER	7
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES	
VG VEGAN N NUTS V VEGETARIAN G GLUTEN FRE	E C

HOT MEZE served with traditional hot bread 6.5 GRILLED ONIONS V 0 V6 Grilled onions on charcoal with pomegrante sauce GRILLED MUSHROOM W 69 V69 6.5 Grilled mushrooms on charcoal with pomegranate sauce 9 CALAMARI Fresh fried squid with tartar sauce HALLOUMI V G Grilled Cyprus halloumi cheese SUCUK (1) Spicy Turkish beef sausage grilled **HUMMUS KAVURMA** 9 Hummus with fried lamb pieces **ALBANIAN LIVER** 8 Sauted fresh lamb liver with onions 7.5 SIGARA BOREGI V Rolled pastry filled with feta cheese GARLIC MUSHROOM W 69 V69 8 Mushrooms, garlic, tomato sauce, butter and mozarella 9.5 KING PRAWNS 1 Fried prawns with butter, garlic, mix pepper & tomato sauce MUCVER V VG 8 Pumpkin, carrots, cheese, black pepper, dill and yoghurt FALAFEL V VG N 8 Broad beans, celery, onions, garlic, peppers, carrot, flour with hummus HOT EZME V G VG 8.5 Thin chopped salad tomatoes, onions, peppers & herbs 19.9 HOT SHARER MEZE Halloumi, Sucuk, Sigara Boregi, Mucver, Calamari, Falafel **SOFT DRINK** CANS Coke / Diet Coke / Pepsi / Fanta / 7Up 3 TURNIP JUICE 2.5 2.5 YOGHURT DRINK 2.5 STILL WATER SPARKLING WATER 2.5 JUG OF YOGHURT 10 JUICES Orange / Apple / Pineapple / Cranberry 2.5 DRINK **RIBENA** 2.5

MAIN MENU

IRMAK KEBABS served with rice, salad & bread **LAMB DONER ©**Pieces of lamb layered on huge skewer & slowly cooked CHICKEN DONER © 15.5 Pieces of chicken layered on huge skewer & slowly cooked MIXED DONER © 16 Lamb & Chicken doner LAMB SHISH © Sml 13.5 Lrg 17.5 Lean tender cubes of lamb skewered & grilled over charcoal Sml 13.5 Lrg 17.5 CHICKEN SHISH © Lean chunks of chicken breast skewered & grilled over charcoal ADANA KOFTE © Sml 13 Lean tender minced lamb skewer & grilled over charcoal Sml 13.5 Lrg 17.5 MIXED SHISH 1 18 Lamb shish & Chicken shish CHICKEN WINGS O 15 Marinated chicken wings grilled over charcoal **COP SHISH** 15.5 Small tender cubes of lamb skewered & grilled over charcoal LAMB LIVER © 14 Charcoal grilled lamb liver 20.5 LAMB RIBS © Succulent lamb ribs grilled over charcoal 21.5 LAMB CHOPS 0 Tender lamb chops seasoned & grilled over charcoal 21 MIX CHOPS • 2pcs lamb chops & 5pcs lamb ribs 21 LAMB BACK CHOPS © Succulent lamb back chops grilled over charcoal 32 Adana, lamb shish & chicken shish 17.5 Minced lamb marinated seasoned with garlic & grilled over charcoal CHICKEN BEYTI 0 17.5 Mince chicken marinated seasoned with garlic & grilled over charcoal **BABY CHICKEN** 19.5 Baby chicken grilled over charcoal TURKISH KOFTE 17 Flat Turkish style meatballs in lamb or chicken option 16.5 **CHICKEN THIGHS** Marinated 5 piece chicken thighs grilled over charcoal

IRMAK SPECIALS served with salad

KEBAB V VO vith minced lamb skewered & grilled over char	18 rcoal
ergine, garlic, yoghurt & herbs	19
(EBAB	18
r served on a layer of pitta bread, irish butter, _I ghurt	
special tomato sauce & green peppers	19
AB	19
AMB SHISH © f lamb grilled on skewers, topped with yoghur	19 t the
DANA © grilled on skewers, topped with yoghurt then r	19
HICKEN SHISH © grilled on skewers, topped with yoghurt then	19 drizzled
IA BEYTI -bs on skewers chargrilled & wrapped in thin served it butter, tomato & yoghurt	19.5
ARMA BEYTI	19.5
herbs on skewers chargrilled & wrapped in the served it butter, tomato & yoghurt	in
I PIZZA	
MACUN overed with seasoned minced lamb & onion	2.5
overed with seasoned minced lamb & onion	4
PIDE	15
nion, pepper & tomatoes DE	15
onion, pepper, tomatoes SE PIDE •	13.5
n pepper & tomatoes	
HEESE PIDE V reen pepper & tomatoes	13.5
DE 1 onion, pepper, tomatoes & mozzarella chees	14.5 e
R PIDE nion, pepper, tomatoes	14
ONER PIDE	14
n onion, pepper, tomatoes	15
ish sausane mushrooms oreen nenners	

tomatoes & mozzarella cheese

IRMAK PLATTERS

LATTERS ARE FIXED ITEMS CAN NOT BE CHANGED

LAMB SPECIAL - 69.90 (2-3pp)

Lamb chops (4pcs), lamb ribs (7pcs), lamb back chops (7pcs), lamb shish (1 skewer) Served with rice, salad & bread.

CHICKEN SPECIAL - 49.90 (2-3pp)

Chicken shish (1 portion), chicken wings (1 portion), chicken beyti, chicken doner.

Served with rice, salad & bread.

IRMAK SPECIAL - 64.90 (3-4pp)

Adana, lamb shish, chicken shish,chicken wings (1portion) lamb chops (2pcs), lamb ribs (5pcs), lamb doner & chicken doner. Served with rice, salad & bread.

CHEF SPECIAL - 49.90 (2-3pp)

Adana, lamb shish, chicken shish, chicken wings (1 portion) lamb doner & chicken doner.

Served with rice, salad & bread.

IRMAK FULL SPECIAL - 85.90 (5-6pp)

Mixed cold starters

Adana, lamb shish, chicken shish, chicken wings (2 portions), lamb chops (2pcs), lamb ribs (6pcs), lamb doner, chicken doner, lamb beyti, chicken beyti. Served with rice, kuskus, salad & bread.

SEA FOOD DISHES

CHAR-GRILLED SEA BASS Served with season salad, vegetables & thick chips	20.5
CHAR-GRILLED SEA BREAM Served with season salad, vegetables & thick chips	20.5
CHAR-GRILLED FILLET SALMON © Served with season salad, vegetables & thick chips	22
CHAR-GRILLED KING PRAWN © Served with season salad, vegetables & thick chips	21
ALTI EZMELI SALMON Tomato pepper, onion, garlic, served with	22

PAN SAUTE

SIZZLING PRAWNS © Prawns cooked in sizzling butter , garlic servied with rice	18.9
LAMB SAUTE 6 Specially marinated lamb with tomato, onions, garlic, prepared in an earthen clay pot in a wood burning oven	17.9
CHICKEN SAUTE Specially marinated chicken with tomato, onions, garlic, prepared in an earthen clay pot in a wood burning oven	17.9
CREAMY CHICKEN Onion mushroom, Raki, Cheddar cheese with chips	17.9
COBAN KAVURMA Onion mushroom, tomato, green cup & lamb meat	17.9

VEGETARIAN DISHES

FALAFEL HOMEMADE V N Chickpea broad beans, celery, onion, garlic, mix pepper, flour, cumin served with hummus & salad	13	VEGETARIAN PIDE V G Mushrooms, green peppers, tomatoes, black olives & mozzarella cheese served with salad	14.5
CHARGRILLED HALLOUMI V G Grilled Halloumi cheese served with salad	13	SPINACH PIDE V Fresh spinach with mushrooms & mozzarella cheese served with salad	14
VEGETARIAN KEBAB V G VG Vegetables grilled over charcoal & served with rice & salad	14.5	MUSAKKA HOMEMADE v Potatoes, zucchini, aburgine, carrots, peas, chickpeas, spinach, tomatoes, special sauce, mozzarella with rice & salad	15.5
Aubergine stuffed with mixed pepper pine nuts, currants, ground red pepper served with vapourt rice & salad	14.5	PATLICAN SOSLU V VG G Aburgine, mix peppers, tomato sauce served yoghurt & rice	16.5