



À LA CARTE
MENU



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COCKTAILS £10.00

Mojito

Rum, lime juice, brown sugar and mint churned over crushed ice and topped with soda water

Cosmopolitan

Vodka Citron shaken with Cointreau, fresh lime, cranberry juice and finished with orange zest

Old Fashioned

Makers Mark bourbon stirred with angostura bitters, brown sugar topped with few dashes of water and finished with orange zest

Pina colada

A tropical blend of rich coconut cream, white rum and pineapple juice

Peach Bellini

White Peach Puree topped with prosecco to produce a fruity treat

Bloody Mary

Vodka shaken with tomato juice, fresh lime, dash of tabasco and black pepper garnished with a lemon wedge and celery stick

Aperol Spritz

Perfect combination of Aperol, prosecco and soda water garnished with a slices of orange

Long Island Ice Tea

Vodka, gin, rum, tequila and triple sec shaken with fresh slice of lime and topped with coke

Espresso Martini

Vanilla Vodka shaken with coffee liquor and double espresso served in a chilled martini glass

Pornstar Martini

Vanilla Vodka shaken with passion fruit puree, passion fruit liquor and served with a shot of prosecco

Whisky / Amaretto Sour

Whiskey / Amaretto shaken with fresh lemon/lime juice, sugar syrup, egg white and angostura bitters served with a chilled martini glass

Negroni

Equal measures of gin, campari and red vermouth finished with an orange twist

Vodka / Gin Martini

Vodka / gin stirred or shaken with vermouth served on rocks or straight up with a lemon twist or green olives

MOCKTAILS £5.00

Mango Fizz

Mango puree, lime juice, sugar syrup, ginger ale and mint stirred together for a perfect refreshing taste

Elderflower Fizz

Elderflower cordial, lime juice, soda, mint and cucumber stirred for an enjoyable taste

Raspberry Mojito

Fresh raspberries, raspberry syrup, cranberry juice and fresh mint churned over crushed ice and topped with soda

La Passion

Passion fruit puree and lime shaken with cinnamon and topped with apple juice

GINS 35ml

Bombay £5.00

Tanqueray £5.35

Hendricks £5.75

Sipsmith £5.75

Beefether Pink Cin £5.50

FEVER TREE TONIC WATER 200ml

Premium Indian Tonic £2.35

Light Indian Tonic £2.35

Mediterranean Tonic £2.35

Elderflower Tonic £2.35

Mixers £1.25

COLD STARTERS

Patlican Ezme 🍃 **£5.95**

Finely chopped smoked aubergine with tahini sauce and fresh lemon juice

Humus 🍃 **£5.95**

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

Tabule 🍃 **£5.95**

Finely chopped parsley, tomatoes, onions, cucumber, peppers and cracked wheat served with an olive oil dressing and pomegranate sauce

Cacik 🍃 **£5.95**

Yoghurt with finely chopped cucumber, mint, dill and garlic

Imam Bayildi 🍃 **£5.95**

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

Kisir 🍃 **£5.95**

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

Acili Ezme 🍃 **£5.95**

Finely chopped tomatoes, cucumber, chilli peppers, onion, parsley and herbs with an olive oil dressing and pomegranate sauce

Yaprak Sarma 🍃 **£5.95**

Vine leaf parcels filled with rice, onions, blackcurrants, parsley and dill

Green Olives 🍃 **£3.95**

Pitted Green Olives, olive oil, oregano and red pepper

HOT STARTERS

Lentil Soup 🍃 **£5.50**

Chicken Soup **£6.95**

Borek 🍃 **£6.50**

Freshly fried filo pastry rolls filled with feta cheese and spinach

Falafel 🍃 **£6.50**

Broad beans, chickpeas and mixed vegetables with sesame seeds, served with hummus

Hellim 🍃 **£6.50**

Grilled halloumi cheese

Kalamar **£6.50**

Deep fried calamari served with tartare sauce

Sucuk Izgara **£6.50**

Grilled spiced-beef sausage served with fresh green leaves

Ciger Tava **£7.20**

Sautéed lamb's liver served with red onions and garnish

Karides Sote **£7.30**

Sautéed prawns with garlic comfit and fresh tomato sauce and mixed peppers

Humus Kavurma **£7.50**

Hummus with diced lamb

SALADS

Poached Salmon Salad 🥚 **£13.95**

Olive oil poached salmon on a bed of mixed green leaves, tomatoes, mixed peppers, traces of avocado and toasted walnuts

Mediterranean Goat Cheese Salad 🍃 **£13.20**

Goat cheese on a bed of Mediterranean green leaves, plum tomatoes,

red peppers and beetroot served with a citrus dressing

Avocado Salad 🥚 🍃 **£13.10**

Chopped avocado mixed with selection of green leaves, sun dried tomato and chickpeas,

dressed with blueberry's, walnuts, olive oil and traces of sun dried apricots

Grilled Chicken Salad **£12.95**

Layers of grilled chicken breast served on roasted mixed peppers & courgettes and

selection of green leaves dressed with a citrus dressing

MEAT DISHES

Kuzu Shish **£16.50**

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

Pirzola **£17.50**

Lamb chops served with sautéed potatoes and grilled vegetables

Incik **£17.50**

Slow cooked knuckle of lamb baked in the oven with mixed peppers, onion, garlic and carrots,

served with mashed potato

Adana Kebabi **£15.50**

Grilled minced lamb mixed with red pepper, onion and herbs, served with rice and grilled vegetables

Kuzu Iskender **£16.50**

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

Mixed Grill **£17.50**

A mixture of marinated chicken, lamb, minced lamb and lamb chops served with rice and

grilled vegetables

Kuzu Moussakka **£15.50**

Layers of minced lamb, aubergine, potatoes and tomatoes, topped with

a cheese sauce and served with rice

Yaprak Kebabi **£17.50**

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

Islim Kebab **£16.50**

Diced lamb wrapped in sliced aubergine, cooked with tomatoes, mixed peppers, onion and garlic,

served with rice and grilled vegetables

Izmir Kofte **£15.50**

Oven baked lamb patties, tomatoes, peppers, potatoes and herbs, served with rice

Izgara Kofte **£15.50**

Lamb patties kneaded with red pepper, onion and herbs, served with rice and grilled vegetables

Lamb Lokkum **£21.00**

Medallions of succulent lamb tender loin grilled in a crispy fat served with sautéed potatoes, mushrooms and

grilled vegetables

Beyti Steak **£19.00**

Grilled lamb fillet steaks served with mushrooms, french fries and grilled vegetables

Ribeye Steak **£25.50**

Grilled ribeye steak served with french fries, mushrooms and grilled vegetables

CHICKEN DISHES

Tavuk Shish **£15.50**

Marinated chunky cubes of chicken grilled on skewers, served with rice and grilled vegetables

Tavuk Sote **£15.50**

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

Iskender Chicken **£16.50**

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

PASTA DISHES

Chicken / Salmon Penne **£13.95**

Penne with diced chicken in a creamy sauce with onion, garlic and mixed peppers

Vegetable Spaghetti / Penne 🍃 **£13.95**

Basil, garlic and plum tomatoes in a rich tomato sauce served with mozzarella cheese

Spaghetti Bolognese **£13.95**

A tangle of pasta with homemade minced lamb sauce

SEAFOOD

Salmon 🥚 **£16.95**

Chargrilled Salmon fillet served with a chopped heritage tomato, green olives, mixed peppers and pickles salad

Karides Sote **£17.50**

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

Seabass **£17.50**

Chargrilled whole seabass served with steamed vegetables

Sword Fish **£18.60**

Chargrilled sword fish fillet served with spinach sauce and baby potatoes

VEGETARIAN DISHES

Vegetarian Moussakka **£12.95**

Layers of grilled aubergine, courgette, potato, peppers and onions,

topped with cheese sauce and served with rice

Hellimli Ispanak **£12.95**

Steamed spinach sautéed with mixed peppers, cream, onion, garlic and halloumi cheese, served with rice

Vegetarian Guvec **£13.10**

Mixed vegetable stew served with rice

Imam Bayildi **£12.95**

Aubergine stuffed with onions, tomatoes, green peppers, parsley

and a hint of garlic and served with rice

SIDES

French Fries **£3.95**

Rice **£2.95**

Feta Salad 🥚 **£4.25**

Yoghurt **£2.95**

Steamed Vegetables **£3.95**

Steamed Spinach with olive oil and toasted almond flakes **£3.25**

MIXED MEZE (SERVED ALL DAY) £14.20 <i>Humus, Tabule, Cacik, Imam Bayildi, Kalamar, Borek, Falafel, Kofte</i>

TWO COURSE SELECTION £15.80 Choice of Starter <i>Lentil Soup, Humus, Cacik, Tabule, Kisir</i> Choice of Main Course <i>Tavuk Shish, Izmir Kofte, Izgara Kofte, Vegeterian Guvech, Vegetable Penne</i>

ANTALYA SET MENU £27.95 Selection of Starters <i>Humus, Tabuleh, Falafel, Borek, Kisir, Cacik, Imam Bayildi</i> Choice of Main Course <i>Mixed Grill, Kuzu / Tavuk Shish, Lamb / Veg Musakka, Med. Goat Cheese Salad, Salmon, Adana Kebabi</i> Dessert <i>Figs with Walnuts and Baklava</i> Tea or Filter Coffee

Our dishes may contain ingredients which might be unsuitable for guests with specific dietary requirements. Due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens. Please inform our restaurant staff if you have any food allergies.

Please also note that our rice is not gluten and dairy free as we prepare it in an authentic Anatolian style.

A discretionary service charge of 12% will be added to your bill. VAT Inc.

🍃 Suitable for vegetarians 🥚 Traces of Nuts