



## SOUPS

<b>Lentil Soup</b>	<b>6.50</b>
Traditional turkish yellow lentil soup. Smooth, hearty and nourishing.	
<b>Chicken Soup</b>	<b>7.50</b>
Classic chicken broth with tender chicken pieces. Light and comforting.	
<b>Lamb Soup</b>	<b>7.50</b>
Rich and flavorful lamb soup, slow-cooked with vegetables and spices.	
<b>Yoghurt Lamb Soup</b>	<b>7.50</b>
Traditional anatolian soup made with yoghurt, tender lamb and spices. Creamy, hearty and delicious.	

## COLD STARTERS

<b>Hummus</b>	<b>3.90</b>
Classic middle eastern blend of chickpeas, tahini & a hint of garlic with olive oil and lemon	
<b>Cacik</b>	<b>3.90</b>
Finely chopped cucumber, fresh herbs and a hint of garlic in creamy yoghurt	
<b>Spinach Tarator</b>	<b>3.90</b>
Fresh chopped spinach, creamy yoghurt, a hint of garlic & olive oil	
<b>Babaganush</b>	<b>4.50</b>
Fresh chopped spinach, creamy yoghurt, a hint of garlic & olive oil	
<b>Kisir</b>	<b>4.90</b>
Crushed wheat, mixed vegetables, mixed herbs, tomato puree, olive oil & pomegranate dressing	
<b>Saksuka</b>	<b>5.50</b>
Gently cooked aubergine with diced potato, mixed peppers, tomatoes, onions, garlic & herbs,	
<b>Mixed Cold Meze</b>	<b>16.90</b>
Hummus, cacik, saksuka, ispanak tarator & kisir	

## HOT STARTERS

<b>Sigara Boregi</b>	<b>7.90</b>
Filo pastry filled with feta cheese and parsley	
<b>Falafel</b>	<b>7.90</b>
Deep fried chickpeas, broad beans, parsley & fresh herbs served with hummus	
<b>Calamari</b>	<b>8.90</b>
Marinated fresh squid served with tartar sauce	
<b>Halloumi</b>	<b>8.90</b>
Grilled cypriot halloumi cheese	
<b>Sucuk</b>	<b>8.90</b>
Lightly grilled turkish beef sausage	
<b>Lamb Liver</b>	<b>8.90</b>
Traditional turkish style grilled lamb liver cubes, seasoned with spices and served hot.	
<b>Chicken Wings</b>	<b>8.90</b>
Charcoal-grilled marinated chicken wings, juicy inside and crispy outside.	
<b>Findik Lahmacun</b>	<b>8.90</b>
Mini turkish flatbreads topped with minced lamb, tomato, onion, parsley and spices.	
<b>Humus Kavurma</b>	<b>9.90</b>
Hummus with pan fried tiny lamb cutlets	
<b>King Prawns</b>	<b>12.90</b>
Pan fried prawns with tomato, garlic butter & parsley	
<b>Mixed Hot Meze</b>	<b>22.90</b>
Sigara boregi, falafel, calamari, sucuk, halloumi	

## SIDES

<b>Chips</b>	<b>4.50</b>
<b>Rice</b>	<b>4.50</b>
<b>Couscous</b>	<b>4.50</b>
<b>Olives</b>	<b>4.50</b>
<b>Yoghurt</b>	<b>4.50</b>
<b>Melon-Feta Cheese</b>	<b>7.90</b>

If you have any allergies or concerns, please speak to a member of staff before ordering.

*Thank you*

## DONER

<b>Traditional Turkish Chicken Doner</b>	<b>13.90</b>
Succulent pieces of chicken on upright spit, Slow cooked for maximum flavour.	

## GRILL

<b>Chicken Wings</b>	<b>15.90</b>
Marinated chicken wings grilled over charcoal	
<b>Chicken Shish</b>	<b>17.90</b>
Prime cuts of succulent chicken breast seasoned and char-grilled on a skewer.	
<b>Lamb Liver</b>	<b>17.90</b>
Pan fried liver coated in flour served with finely chopped red onions and parsley	
<b>Adana Kofte</b>	<b>18.50</b>
Seasoned lamb mince cooked on a skewer.	
<b>Chicken Chops</b>	<b>18.90</b>
Marinated chicken chops grilled over charcoal, juicy and tender with a smoky flavour.	
<b>Chicken Beyti</b>	<b>18.90</b>
Chicken mince seasoned with garlic and herbs, cooked on a skewer	
<b>Lamb Beyti</b>	<b>19.90</b>
Lamb mince seasoned with garlic and herbs, cooked on a skewer	
<b>Lamb Shish</b>	<b>19.90</b>
Prime cuts of marinated chicken breast seasoned and char-grilled on a skewer.	
<b>Mixed Shish</b>	<b>19.90</b>
Choice of lamb shish, chicken shish or adana kofte	
<b>Lamb Ribs</b>	<b>21.90</b>
Seasoned lamb ribs char-grilled	
<b>Special Mixed Shish</b>	<b>24.90</b>
Char-grilled platter combining lamb shish, chicken shish and adana köfte.	
<b>Lamb Chops</b>	<b>26.50</b>
Seasoned lamb chops char-grilled	

## ABLA SHARING PLATTERS

<b>SHARING FOR 2</b>	<b>45.90</b>
A generous platter for two, featuring a delicious mix of our char-grilled favourites: chicken doner, lamb shish, chicken shish, adana köfte and chicken wings. Served with rice, salad, bread, and accompanied by chilli and garlic sauces.	
<b>SHARING FOR 4</b>	<b>79.90</b>
Includes chicken doner, lamb shish, chicken shish, adana köfte, chicken wings and lamb ribs – all char-grilled to perfection. Served with rice, salad, bread, chilli and garlic sauces, plus classic starters hummus and cacik.	
<b>SHARING FOR 6</b>	<b>99.90</b>
Includes chicken doner, lamb shish, chicken shish, adana köfte, chicken wings, lamb ribs and lamb chops all char-grilled to perfection. Served with rice, salad, bread, chilli and garlic sauces, plus a mixed cold starters platter (hummus, cacik, baba ghanoush, kisir and more).	
<b>SHARING FOR 12</b>	<b>195.90</b>
Includes chicken doner, lamb shish, chicken shish, adana köfte, chicken wings, lamb ribs and lamb chops all charcoal-grilled to perfection. Served with rice, salad, bread, chilli and garlic sauces, plus 2 mixed cold starter platters (with hummus, cacik, baba ghanoush, kisir and more).	

## ABLA HOMEMADE SPECIALS

<b>Veggie Musakka</b>	<b>15.90</b>
Layers of aubergine, courgette, peppers and potato with A tomato-based sauce. Oven-baked and served hot.	
<b>Lamb Musakka</b>	<b>15.90</b>
Traditional turkish-style musakka with minced lamb, aubergine, potato and peppers, cooked in tomato sauce and baked to perfection.	
<b>Falafel</b>	<b>16.90</b>
Deep fried chickpeas, broad beans, parsley & fresh Herbs served with hummus.	
<b>Lamb Shank</b>	<b>17.90</b>
Slow-cooked lamb shank, tender and falling off the bone.	
<b>Veggie Kebab</b>	<b>19.90</b>
Charcoal-grilled seasonal vegetables served with rice, salad and grilled halloumi. A light yet satisfying vegetarian option.	
<b>Sarma Lamb Beyti</b>	<b>22.90</b>
Fresh prime lamb finely chopped, blended with herbs, garlic and spices. Wrapped in fresh baked flat bread, dressed with thick creamy butter and our house tomato sauce.	
<b>Sarma Chicken Beyti</b>	<b>22.90</b>
Fresh prime chicken finely chopped, blended with herbs, garlic and spices. Wrapped in fresh baked flat bread, dressed with thick creamy butter and our house tomato sauce.	
<b>Ali Nazik</b>	<b>22.90</b>
Lamb shish, smoked, aubergine puree, green peppers & creamy yoghurt dressing	
<b>Yoghurt Adana Kofte</b>	<b>22.90</b>
Charcoal-grilled adana kofte served over bread, topped with yoghurt, chef special sauce and melted butter.	
<b>Yoghurt Lamb Shish</b>	<b>22.90</b>
Succulent lamb shish on bread, finished with yoghurt, chef special sauce and melted butter.	
<b>Yoghurt Chicken Shish</b>	<b>22.90</b>
Juicy chicken shish on bread, served with yoghurt, chef special sauce and melted butter.	

## SALTMAN STEAKS

<b>Ribeye</b>	<b>27.90</b>
Juicy, well-marbled ribeye steak, grilled to perfection. Rich flavour and tender texture, a steak lover's favourite.	
<b>Sirloin</b>	<b>22.90</b>
Lean yet flavourful sirloin steak, cooked over charcoal. Classic, hearty and satisfying.	
<b>Tomahawk (For 2 People)</b>	<b>89.90</b>
A dramatic long-bone ribeye, perfect for sharing. Extra tender and packed with flavour – the ultimate showpiece steak.	

## ANATOLIAN PIDE

<b>Lahmacun</b>	<b>4.50</b>
Thin turkish flatbread topped with seasoned minced lamb, onion, tomato and parsley.	
<b>Spinach-Egg Pide</b>	<b>13.50</b>
Traditional boat-shaped turkish flatbread filled with spinach and a soft-baked egg.	
<b>Spinach-Feta Cheese Pide</b>	<b>13.50</b>
Delicious combination of spinach and tangy feta cheese, baked on turkish flatbread.	
<b>Vegetable Pide</b>	<b>13.50</b>
Fresh seasonal vegetables baked on pide dough with herbs and spices.	
<b>Kashar Cheese Pide</b>	<b>13.50</b>
Classic turkish pide topped with melted kashar cheese.	
<b>Turkish Sausage Pide</b>	<b>14.50</b>
Pide topped with traditional turkish spicy sausage and kashar cheese.	
<b>Minced Lamb Pide</b>	<b>14.90</b>
Pide topped with seasoned minced lamb, onions, tomato and herbs.	
<b>Diced Lamb Pide</b>	<b>14.90</b>
Turkish flatbread topped with marinated lamb pieces and baked to perfection.	
<b>Diced Chicken Pide</b>	<b>14.90</b>
Tender pieces of chicken baked on pide dough with peppers and herbs.	
<b>Mixed Pide</b>	<b>16.90</b>
A delicious combination of diced lamb and chicken, baked on turkish flatbread with herbs and spices.	
<b>Extra Toppings (Each)</b>	<b>2.50</b>

## FISH

<b>Seabass Charcoal Grilled</b>	<b>19.50</b>
Whole seabass, char-grilled for a smoky flavour.	
<b>Seabream Charcoal Grilled</b>	<b>19.50</b>
Fresh seabream grilled over charcoal, tender and full of flavour.	
<b>Salmon Charcoal Grilled</b>	<b>19.50</b>
Char-grilled salmon fillet, rich and juicy, with a delicate smoky taste.	
<b>King Prawns Charcoal Grilled</b>	<b>22.50</b>
Char-grilled king prawns, marinated with herbs and spices.	

### FISH PLATTER

A grand seafood platter including calamari, seabass, seabream and king prawns, all char-grilled.

95.90

## BURGERS

<b>Chicken Burger</b>	<b>9.90</b>
Char-grilled chicken fillet served in a soft bun with fresh salad, sauce and chips.	
<b>Abla Special Homemade Burger</b>	<b>11.90</b>
Our signature homemade beef burger, chargrilled and served with fresh salad, sauce and chips.	

## SALAD

<b>Side Salad</b>	<b>4.50</b>
Fresh salad of tomato, carrot, lettuce and marinated red cabbage, dressed with olive oil, lemon and pomegranate sauce.	
<b>Onion Salad</b>	<b>7.50</b>
Traditional Turkish-style salad with sliced onions, parsley and sumac, dressed with olive oil and lemon.	
<b>Coban Salad</b>	<b>8.50</b>
Finely Chopped tomato, cucumber, onion, peppers, parsley, olive oil and Pomegranate Dressing	
<b>Ezme Salad</b>	<b>8.50</b>
Finely chopped tomato, onion, pepper, parsley, mixed spices, olive oil & pomegranate dressing (Spicy option available)	
<b>Greek Salad</b>	<b>8.50</b>
Feta cheese, tomato, cucumber, olives, red onion & olive oil	
<b>Grilled Onions</b>	<b>8.50</b>
Charcoal-grilled onions, finished with pomegranate molasses and a splash of salgam (traditional Turkish turnip juice) for a rich, tangy and authentic flavour.	

## KIDS MENU

<b>Mini Burger and Chips</b>	<b>7.50</b>
<b>Chicken Nugget and Chips</b>	<b>7.50</b>