EPHESUS
RESTAURANT



HAPPY HOUR
SPECIAL MENU

£20.50 | 4PM - 6PM SUNDAY - FRIDAY

3 COURSES FOR £20.50

STARTERS

HUMUS V
Chick peas with tahini, lemon juice, garlic and olive oil.

CACIK V
Creamy yogurt with chopped cucumber, dill, garlic and olive oil.

YAPRAK SARMA V
Vine leaves stuffed with a delicious filling of rice, pine kernels, onion and blend of herbs.

BABAGANUSH V N
Chargrilled aubergine puréed, mixed with tahini, garlic, lemon and olive oil with yoghurt served with walnut pieces on top.

FALAFEL V
Crushed broad beans, chickpeas mixed with onion, peppers, celery, coriander and parsley (deep fried). Served with humus.

PEYNIRLI BÖREK
Filo pastry with feta cheese and parsley.

MAINS

CHICKEN SHISH
Marinated cubes of chicken breast, cooked on the charcoal grill. Served with rice and salad.

ADANA KEBAP
Lamb mince blended with herbs and spices formed on a skewer, cooked on the charcoal grill. Served with rice and salad.

MOUSSAKA
Layers of aubergines, courgettes, potatoes and lamb mince topped with a creamy cheddar cheese sauce.

SEABASS V
Grilled seabass fillet cooked on the charcoal grill. Served with salad and chips.

CHICKEN CASSEROLE
Cubes of chicken breast, tomato, peppers, onion, mushroom and garlic, cooked in a home made sauce. Served with rice.

VEGETARIAN GUVEÇ V
Dice aubergine cooked in a individual clay with courgettes, onions, peppers, mushrooms and greens in special sauce. Served with rice.

VEGETARIAN MUSSAKA V
Layers of aubergines, courgettes, potatoes, topped with a creamy cheddar cheese sauce.

DESSERT

BAKLAVA N
Many layers of filo pastry baked with pistachio and butter then soaked in syrup.

Authentic Turkish Flavours in the Heart of Ephesus



V - VEGETARIAN | N - NUTS | G - GLUTEN FREE OPTION AVAILABLE