

Cold Appetizers

1. HUMUS	V	6.00	
Crushed chickpeas, tahini, lemon juice and garlic.			
2. CACIK	V D	6.00	
Creamy yoghurt dip with cucumber, mint and a hint of garlic.			
3. TARAMA		6.00	
Marinated cod roe with onion and lemon.			
4. SMASHED AUBERGINE	(PATLICAN EZME)	V D	6.20
Grilled Aubergine diced and mashed and mixed with creamy Yoghurt, Garlic and Olive Oil			
5. TOMATO SAUCE AUBERGINE	(PATLICAN SOSLU)	V	6.20
Fried Aubergine diced in a Tomato Sauce.			
6. AUBERGINE STEAK	(İMAM BAYILDI)	V	8.20
Aubergine stuffed with Onions, Tomatoes and Peppers.			
7. COUSCOUS SALAD	(KISIR)	V	6.00
Couscous mixed with Tomatoes, Spring Onion and topped with Sour Pomegranate Sauce.			
8. MIXED OLIVES	(KARIŞIK ZEYTİN)	V	4.50
Marinated mixed olives.			
9. FETA CHEESE	(BEYAZ PEYNIR)	V D	6.00
Turkish feta cheese.			
10. PRAWN COCKTAIL	(KARIDES KOKTEYL)		7.90
Baby Prawns in a cocktail dressing.			
11. AVOCADO PRAWN COCKTAIL	(AVOKADOLU KARIDES KOKTEYL)		9.00
Baby Prawns topped with Avocado slices in a cocktail dressing.			
12. MIXED COLD STARTER	(KARIŞIK SOĞUK MEZE)	V D	18.50
Chef's selection of 6 Cold Starters.			

V : VEGETARIAN

N: NUTS

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Hot Appetizers

13. LENTIL SOUP (MERCIMEK CORBA) V	8.50
Lentil and vegetable soup.	
14. CHEESY PASTRY ROLL (SIGARA BOREK) V G D	7.90
Pastry filled with a Feta Cheese and parsley mix.	
15. HALLOUMI (HELLİM) V D	7.00
Grilled Halloumi Cheese with sundried tomatoes.	
16. FRIED HALLOUMI (KIZARTILMIS HELLİM) V D	7.00
Fried Halloumi Cheese with sundried tomatoes.	
17. CRISPY SALT & PEPPER SQUID (KALAMAR) G	8.00
Fried and seasoned crispy squid with tartar sauce.	
18. SAINT JACQUES SCALLOPS (TARAK KABUGU)	10.00
Pan seared scallops cooked in butter, with spinach and tomato sauce.	
19. PAN FRIED OCTOPUS (AHTAPOT IZGARA)	10.00
Octopus Tentacle pan fried in White Wine and Soy Sauce with Cherry Tomato, Black Olives and Fresh Lemon Juice.	
20. PAN FRIED PRAWNS (KARIÐES TAVA)	8.20
King Prawns pan fried in White Wine and Tomato Sauce with Peppers.	
21. SPICY BABY PRAWNS (ACI KARIÐES)	8.20
Baby Prawns pan fried in White Wine and Tomato Sauce, with Mixed Peppers and Chilli Peppers.	
22. SHELLLED PRAWNS D	10.50
3 Pan fried Jumbo Prawns in a melted Butter, White Wine, Lemon Juice, Parsley and Red Pepper Flakes sauce.	
23. SPICY BEEF SAUSAGE (SUCUK)	7.00
Slices of grilled Spicy Beef Sausage.	
24. LAMBS LIVER (ARNAVUT CIGERI)	8.50
Diced lambs' Liver pan fried with Red and Green Peppers and served with Red Onions.	
25. TURKISH PIZZA (LAHMACUN) G D	7.50
Thin dough topped with Minced Lamb, Onion, Pepper and a Tomato Sauce mixture.	
26. FALAFEL V G	7.00
Tahini, Sesame Seeds, Chickpeas, Parsley, Onion, Garlic, Coriander, Mixed Pepper, Carrots, Celery and Flour. Served with Hummus.	
27. HUMUS WITH LAMB (HUMUS KAVURMA) D	9.00
Hummus topped with pan fried diced Lamb and melted Butter.	
28. CREAMY GARLIC MUSHROOM (MANTAR SOTE) D	7.00
Mushrooms pan fried in Double Cream, White Wine and Garlic with Mixed Peppers).	
29. MEATBALLS (MÝSKET KÖFTE)	7.00
Meatballs with tomato sauce.	
30. MIXED HOT PLATTER (KARIÞIK SICAK MEZE) G D	19.90
2 Falafels, 2 slices of Halloumi, 2 slices of Spicy Beef Sausage, 2 pieces of Crispy Squid and 2 pieces of Cheesy Pastry Roll. Served with Hummus, Tartar Sauce and Sweet Chili Sauce.	

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Lamb Dishes

1. MIXED DONER (KARISIK DONER) G 18.50
Homemade Lamb and Chicken Doner served with rice and salad.

2. LAMB DONER (KUZU DONER) G 18.50
Homemade Lamb Doner served with rice and salad.

3. COMBO 1 G 21.00
3 Lamb Cubes and 1 Chicken Kofte chargrilled and served with Rice and Salad.

4. COMBO 2 G 21.00
3 Chicken Cubes and 1 Lamb Kofte chargrilled and served with Rice and Salad.

5. LAMB KOFTE (ADANA KOFTE) G 20.00
Chargrilled minced Lamb Skewers served with Rice and Salad.

6. MIXED KOFTE (KARISIK KOFTE) G 20.00
Chargrilled minced Lamb and Chicken Skewers served with Rice and Salad.

7. LAMB SKEWER (KUZU SIS) G 25.00
Marinated cubes of Lamb chargrilled and served with Rice and Salad.

8. MIXED SKEWER (KARISIK SIS) G 24.00
Marinated cubes of Lamb and Chicken chargrilled and served with Rice and Salad.

9. LAMB CHOPS (KUZU PIRZOLA) G 26.50
Chargrilled Lamb Chops served with Rice and Salad.

10. LAMB RIBS (KUZU KABURGA) G 22.00
Chargrilled Lamb Ribs served with Rice and Salad.

11. MIXED KEBAB (KARISIK KEBAP) G 26.50
1 Lamb Chop, 2 Lamb Cubes, 2 Chicken Wings, 1 Lamb Kofte and 1 Chicken Kofte served with Rice and Salad.

12. MIRRA SPECIAL (PLATTER FOR 1) G 26.50
1 Lamb Chop, 2 Chicken Cubes, 2 Chicken Wings, 1 Lamb Kofte, 2 Lamb Ribs, Lamb Doner and Chicken Doner. Served with Rice, Couscous and Salad.

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Chicken Dishes

1. CHICKEN DONER (TAVUK DONER) G	18.00
Homemade Chicken Doner served with rice and salad.	
2. CHICKEN SKEWER (TAVUK SIS) G	21.00
Marinated cubes of Chicken Breast chargrilled and served with rice and salad.	
3. CHICKEN KOFTÉ (TAVUK BEYTI) G	20.00
Chargrilled minced Chicken Skewers served with Rice and Salad.	
4. CHICKEN LEGS (TAVUK BUT) G	20.00
Seasoned Chicken off the bone chargrilled and served with Rice and Salad.	
5. CHICKEN WINGS (TAVUK KANAT) G	19.00
Chargrilled Chicken Wings served with rice and salad.	
5. CHICKEN SALAD (TAVUK SALATA) G	19.00
Chargrilled Chicken breast on a bed of mixed salad.	

Seafood Dishes

MIRRA'S SEAFOOD SAUCE: MELTED BUTTER, WHITE WINE, LEMON JUICE, GARLIC, PARSLEY AND BLACK PEPPER.

1. SEABASS (LEVREK)	22.00
Chargrilled Seabass served with Salad and topped with Mirra's Seafood Sauce.	
2. SALMON (SOMON)	22.00
Chargrilled Salmon served with Mashed Potato, seasoned Vegetables and topped with Mirra's Seafood Sauce.	
3. FILLET OF SEABASS (LEVREK FILETO)	22.00
Chargrilled Seabass Fillet served with Mashed Potato, seasoned Vegetables and topped with Mirra's Seafood Sauce.	
4. CRISPY SALT & PEPPER SQUID (KALAMAR) G	19.00
Fried and seasoned Squid served with Salad and Tartar Sauce.	
5. SHELLLED PRAWNS (KARİDES)	24.00
Skewered Shelled Prawns chargrilled and served with Salad and topped with Mirra's Seafood Sauce.	
6. MIXED SEAFOOD STEW	22.00
Seabass, Salmon and Prawns in a rich Tomato Sauce and served with a choice of Rice or Couscous.	
7. MIXED SEAFOOD SKEWER	26.00
Seabass, Salmon and Shelled Prawns chargrilled with seasoned Vegetables and served with Salad and topped with Mirra's Seafood Sauce.	

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A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

House Special

1. LAMB SHANK (INCIK)	22.00
Braised Lamb Shank in a rich Tomato Sauce with Baby Potato, Red and Green Peppers, Garlic and Onions and served with Rice or Couscous.	
2. MEAT MOUSSAKA (MUSAKKA) G D	20.00
Oven cooked minced Lamb on a bed of Aubergine, Potatoes, Courgette and Carrots and topped with grated Mozzarella and Béchamel Sauce. Served with Salad.	
3. LAMB STEW (KUZU SOTE)	20.00
Soft and tender Lamb stewed with Tomatoes, Garlic, Onions, Mixed Peppers and Mushrooms. Served with Rice or Couscous.	
4. CHICKEN STEW (TAVUK SOTE)	20.00
Soft and tender chicken stewed with tomatoes, onions, mixed peppers and mushrooms. Served with rice or couscous.	
5. CHICKEN A LA CRÈME G D	22.00
Chicken Breast in a Double Cream, Garlic and White Wine Sauce with Mixed Peppers, Mushrooms and served with Rice.	
6. CHICKEN ALFREDO G D	20.00
Tagliatelle Pasta with Mushrooms, Garlic, Onions, grilled Chicken Breast, Double Cream and topped with Parmesan Cheese.	
7. SEAFOOD ALFREDO G D	22.00
Spaghetti Pasta with Prawns, Mussels and Octopus in a White Wine, Double Cream, Tomato and Parsley Sauce.	
8. PRAWN LINGUINE G	20.00
Linguine Pasta with Kings Prawns in a rich Tomato Sauce.	

Yoghurt Dishes

1. İSKENDER G D	21.00
Lamb Doner kebab on a base of croutons and Tomato Sauce and topped with Yoghurt and melted Butter.	
2. LAMB SKEWER WITH YOGHURT (YOGURTLU KUZU SIS) G D	26.00
Grilled Lamb Cubes on a base of Croutons and Tomato Sauce and topped with Yoghurt and melted Butter.	
3. CHICKEN SKEWER WITH YOGHURT (YOGURTLU TAVUK SIS) G D	24.00
Grilled Chicken Cubes on a base of Croutons and Tomato Sauce and topped with Yoghurt and melted Butter.	
4. LAMB KOFTE WITH YOGHURT (YOGURTLU ADANA) G D	23.00
Grilled minced Lamb on a base of Croutons and Tomato Sauce and topped with Yoghurt and melted Butter.	
5. CHICKEN KOFTE WITH YOGHURT (YOGURTLU TAVUK BEYTI) G D	23.00
Chargrilled minced Chicken on a base of Croutons and Tomato Sauce and topped with Yoghurt and melted Butter.	
6. LAMB KOFTE WRAP (SARMA KUZU BEYTI) G	23.00
Chargrilled minced Lamb wrap on a base of Yoghurt and topped with Tomato Sauce and melted Butter	
7. CHICKEN KOFTE WRAP (SARMA TAVUK BEYTI) G	23.00
Chargrilled mince Chicken wrap on a base of Yoghurt and topped with Tomato Sauce and melted Butter.	

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Vegetarian Dishes

1. VEGETARIAN MUSAKKA (VEJETARYAN MUSAKKA)	G V D	19.50
Oven Cooked Aubergine, Potatoes, Courgette, Carrots, Sweetcorn, Mushroom and Red and Green Peppers topped with grated Mozzarella and Béchamel Sauce. Served with Salad.		
2. MIXED VEGETABLE SKEWERS (KARISIK SEBZE SHISH)	V	19.00
An Aubergine, Courgette, Onion, Mushroom and Mixed Pepper Skewer, seasoned with Cumin and topped with a Tomato Sauce. Served with Rice and Salad.		
3. VEGI GRILLED HALLOUMI	V D	20.00
Grilled Halloumi and mixed vegetables and served with salad.		
4. FALAFEL	V G	18.50
Tahini, Sesame Seeds, Chickpeas, Parsley, Onion, Garlic, Coriander, Mixed Pepper, Carrots, Celery and Flour. Served on a bed of Hummus and Salad.		
5. AUBERGINE STEAK (IMAM BAYILDI)	V	18.50
Aubergine stuffed with Onions, Tomato and Mixed Peppers and served with Rice or Couscous.		
6. HALLOUMI SALAD (HELLIM SALATA)	V D	16.50
Grilled Halloumi on a bed of mixed salad.		
7. AUBERGINE STEW (PATLICAN SOSLU)	V	18.50
Fried aubergine in a tomato sauce and served with rice or couscous.		

Sides

COUSCOUS (BULGUR)	V	3.50
RICE (PILAV)	V G	3.50
CHIPS	V	3.50
ONION RINGS	V	3.50
YOGHURT	V D	3.50
SPINACH ONION	V	6.00
GRILLED ONION	V	6.00
SAUTE POTATO	V	4.50
MASHED POTATO	V	4.50
ASPARAGUS	V	5.00
BULLET CHILLI	V	3.50
BREAD	V D	2.00
MIXED VEGETABLES	V	6.50

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Salads

MIRRA'S SPECIAL SALAD (EZME SALATASI) V **7.00**

Freshly diced tomatoes, onions, mixed peppers and parsley.

FETA CHEESE SALAD (BEYAZ PEYNIR SALATASI) V **7.50**

Mixed salad topped with Feta Cheese.

MIXED TURKISH SALAD (COBAN SALATASI) V **6.00**

Mixed Salad consisting of Onions, Tomatoes, Charleston Peppers, Parsley and Cucumbers topped with Salad Dressing.

AVOCADO SALAD (AVOKADO SALATA) V **7.50**

Mixed salad topped with chopped avocado.

Kids Dishes

(ALL DISHES SERVED WITH RICE OR CHIPS)

CHICKEN NUGGETS **8.50**

LAMB DONER **9.50**

CHICKEN DONER **9.50**

CHICKEN SKEWER **11.00**

LAMB KOFTE **11.00**

CHICKEN KOFTE **11.00**

PASTA **11.00**

Spaghetti or Tagliatelle or Linguine in a Tomato Sauce.



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Mirra's Platter For Two

Platter for a maximum of 2 people

Including a chef's selection of 2 Cold Starters

**4 Lamb Ribs, 1 Lamb Kofte, Lamb Doner,
Chicken Doner, 3 Chicken Cubes, 4 Chicken Wings
and 1 Chicken Kofte**

Served with Rice, Couscous and Salad

64.⁰⁰

Mirra's Sharing Platter

Jumbo Platter for a maximum of 4 people

Including a chef's selection of 4 Cold Starters

**7 Lamb Ribs, 2 Lamb Kofte, Lamb Doner
Chicken Doner, 6 Chicken Cubes, 7 Chicken Wings
and 2 Chicken Kofte**

Served with Rice, Couscous and Salad

120.⁰⁰