



COLD starters

MIXED COLD MEZE (FOR TWO)

13

A SELECTION OF SIX COLD STARTERS INCLUDING: HUMUS, CACIK, TARAMA, YOGURTLU PANCAR, ISPANAK TARATOR AND DOLMA - (SEE BELOW FOR DESCRIPTIONS).

HUMUS

4.5

CRUSHED CHICKPEAS, TAHINI, LEMON JUICE, GARLIC WITH AN OLIVE OIL DRESSING.

TARAMA

4.5

FRESHLY PREPARED WHIPPED COD ROE PATE.

CACIK

4.5

DICED CUCUMBER, MINT AND GARLIC MIXED WITH TRADITIONAL TURKISH YOGURT WITH AN OLIVE OIL DRESSING.

YOGURTLU PANCAR

4.5

DICED BEETROOT, PARSLEY, LEMON JUICE & GARLIC MIXED WITHIN TRADITIONAL TURKISH YOGURT.

ISPANAK TARATOR

4.5

FRESH SPINACH, GARLIC AND OLIVE OIL MIXED INTO TRADITIONAL TURKISH YOGURT.

TABULE

6

BULGUR WHEAT, PARSLEY, TOMATOES & RED ONION.

DOLMA

5

VINE LEAVES STUFFED WITH RICE, ONION, PINE NUTS & HERBS.

• ALL RICE DISHES CONTAIN GLUTEN





HOT starters

- MIXED HOT STARTER (FOR TWO)** 14
A SELECTION OF FIVE HOT STARTERS INCLUDING: HELLIM, SUCUK, BOREK, MITTITE KOFTE & KALAMAR (SEE BELOW FOR DESCRIPTIONS).
- LAHMACUN**  4.5
THIN TURKISH PIZZA TOPPED WITH MINCED MEAT, ONIONS SERVED WITH RED ONION & PARSLEY.
- SUCUK** 5
GRILLED BEEF GARLIC SAUSAGE.
- BOREK**    5
DEEP FRIED FILO PASTRY WRAPPED OVER FETA CHEESE & PARSLEY.
- HELLIM**   6
TRADITIONAL GRILLED TURKISH GOAT'S CHEESE.
- MITTITE KOFTE** 6
CHAR-GRILLED MINCED LAMB KOFTE WITH ONIONS, PARSLEY & SWEET RED PEPPER.
- PATLICAN SALAD**   6.5
PUREED AUBERGINE, GARLIC, SWEET PEPPERS TOPPED WITH YOGURT & BUTTER SAUCE.
- BABY GARLIC MUSHROOMS**   6.5
BABY MUSHROOMS COOKED WITHIN A CREAMY WHITE WINE SAUCE & GARLIC TOPPED WITH MELTED TURKISH CHEDDAR CHEESE.
- IMAM BAYILDI**    7
AUBERGINE STUFFED WITH SWEET PEPPERS, GARLIC AND ONIONS WITH A TOMATO SAUCE.
- KALAMAR**   7
DEEP FRIED SQUID RINGS SERVED WITH TARTARE SAUCE.
- KARIDEZ TAVA**  8
LARGE KING PRAWNS COOKED WITH A TOMATO SAUCE, HERBS & A DASH OF WHITE WINE.
- ARNAVUT CIGERI**   7
LAMBS LIVER COOKED SLOWLY WITH BUTTER & PREPARED WITH HERBS AND SPICES.

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main course

MANOLYA KEBABS

HOUSE DONER LAMB DONER HANDMADE ON THE PREMISES.	13
ADANA KOFTE SPICY MINCED LAMB MIXED WITH ONIONS, SWEET PEPPERS & PARSLEY.	13
CHICKEN WINGS GRILLED CHICKEN WINGS.	13
LAMB OR CHICKEN BEYTI GRILLED LAMB/CHICKEN MINCED WITH GARLIC, SWEET PEPPERS, PARSLEY & ONIONS.	13
GRILLED FILLET OF LAMB  SEASONED FILLET OF LAMB SERVED WITH CREAMY GARLIC & MUSHROOM SAUCE.	13
CHICKEN SHISH MARINATED CUBES OF CHICKEN BREAST.	15
LAMB SHISH MARINATED CUBES OF LAMB.	16
CHICKEN ALATURKA  GRILLED CHICKEN BREAST FILLET DICED AND LEFT TO SIMMER WITHIN A CREAMY GARLIC AND MUSHROOM SAUCE.	15
BILDIRCIN KEBAB CHAR-GRILLED QUAIL BIRDS.	15
CHICKEN AND LAMB MIX ONE SKEWER OF CHICKEN AND ONE SKEWER OF LAMB.	16
PATLICAN KEBAB SLICED AUBERGINE WITH MINCED LAMB, RED ONIONS, GARLIC & TOMATOES COOKED WITHIN A TOMATO SAUCE.	17
LAMB CHOPS MARINATED TO SOFT TENDER LAMB CHOPS.	17
MIXED KEBAB A SELECTION OF KEBABS.	19
MANOLYA FULL MIX A SELECTION OF KEBABS WITH AN ADDED QUAIL.	23

***ALL KEBABS ARE SERVED
WITH RICE & SALAD***













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house

MANOLYA SPECIAL

- CHICKEN TAVA** 14
CUBES OF CHICKEN BREAST PAN FRIED COOKED TOGETHER WITH A TOUCH OF WHITE WINE GARLIC, ONIONS, SWEET PEPPERS & TOMATO SAUCE WITH RICE.
- LAMB GUVEC** 15
CUBES OF LAMB, MUSHROOMS, SWEET PEPPERS, ONIONS & TOMATO SAUCE TOPPED WITH FRIED AUBERGINES SERVED WITH RICE.
- INCIK** 15
OVEN COOKED LAMB SHANK, BABY POTATOES, BROCCOLI & CARROTS SERVED WITH RICE.
- ET SOTE** 14
DICED FILLET OF LAMB, MUSHROOMS, SWEET PEPPERS, GARLIC AND ONIONS COOKED WITHIN A RED WINE TOMATO SAUCE SERVED WITH RICE.
- ISKENDER**   15
LAMB DONER PRESENTED ON A BED OF TOMATO SAUCE & CROUTONS TOPPED WITH YOGURT & BUTTER SAUCE.
- YOGURTLU CHICKEN**   17
CUBES OF CHICKEN BREAST PRESENTED ON A BED OF TOMATO SAUCE & CROUTONS TOPPED WITH YOGURT AND BUTTER SAUCE.
- YOGURTLU ADANA**   16
SPICY MINCED LAMB PRESENTED ON A BED OF TOMATO SAUCE & CROUTONS TOPPED WITH YOGURT & BUTTER SAUCE.
- YOGURTLU SHISH**   18
CUBES OF LAMB PRESENTED ON A BED OF TOMATO SAUCE & CROUTONS TOPPED WITH YOGURT & BUTTER SAUCE.
- SIRLON STEAK**   16
GRILLED BEEF STEAK SERVED WITH FRENCH FRIES, ONIONS, MUSHROOMS & PEPPERCORN SAUCE.
- SARMA BEYTI**   19
SPICY MINCED LAMB GRILLED & THEN WRAPPED WITHIN A TORTILLA, CUT INTO SMALL PIECES & LAID ON A BED OF TOMATO SAUCE & YOGURT TOPPED WITH MELTED BUTTER.

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MANOLYA
RESTAURANT

VEGETARIAN DISHERS

IMAM BAYILDI  

12

AUBERGINE STUFFED WITH SWEET PEPPERS, GARLIC & ONIONS WITH A TOMATO SAUCE SERVED WITH RICE.

VEGETARIAN MUSAKKA   

14

LAYERED VEGETABLES (POTATOES, COURGETTES, CARROTS, AUBERGINE, ONION & SWEET PEPPERS) TOPPED WITH BÉCHAMEL SAUCE & CHEESE SERVED WITH RICE.

FISH DISHERS

FISH DISHERS VARY IN SIZE ACCORDING TO SEASON. WE STOCK LIMITED FISH TO ENSURE FRESHNESS PLEASE ASK WAITER/WAITRESS FOR DETAILS ON FISH AVAILABILITY

GRILLED SALMON 

12

SEA BREAM  PRICES FROM

15



SEA BASS  PRICES FROM

15



SIDE DISHERS

FRIES 

3

RICE  

3

BULGUR RICE  



4

CRUSHED WHEAT, PEPPER PASTE, ONIONS AND SWEET PEPPERS.

EZME SALAD

6

TOMATOES, RED ONION, PARSLEY, CHILLI VERY FINELY CHOPPED

FETA CHEESE SALAD  

6

CHOPPED TOMATOES, CUCUMBER, RED ONIONS AND PARSLEY

TOPPED WITH TRADITIONAL TURKISH FETA & OLIVES.

SAUTÉED POTATES  

5



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