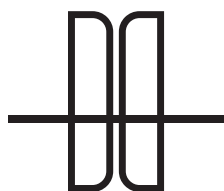




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À LA CARTE

For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.



DERALIYE

HOT MEZE

King Prawns 8.9

Grey Prawns, pan seared ginger, garlic, tarragon, dill and spring onion butter. Served in a homemade tomato and double cream sauce

Calamari 7.9

Fresh calamari, fried served with homemade beetroot tartar sauce

Chargrilled Octopus 8.9

Fresh Octopus chargrilled, marinated with a mix of 8 spices

Liver 6.9

Fresh Lambs liver lightly dusted in flour, cooked in butter, red onions, garlic and tomatoes

Asparagus 7.9 •

Asparagus, butter cooked served with balsamic vinegar and parmesan flakes

Mucver 6.9 •

Vegetable fritters, courgettes, 3 cheese mix, spring onion, dill, egg, flour, served with yogurt

Falafel 6.9 •

Chickpeas, fava beans minced with garlic, parsley, peppers, onions and coriander

Courgette flower 7.9 •

Stuffed courgette flower, goats' cheese, pine nut fried in tempura

Halloumi 6.9 •

Grilled and spiced halloumi topped with fig jam

Scallops 8.9

Pan seared scallops, garlic and tarragon butter, carrot parsnip and sweet potato mash

Burrata 7.9

Panko crusted Burrata lightly fried served with a tomato and garlic sauce

SIDES

Broccoli Tempura 3.5 •

Mustard Marinated Kale 3.5 •

Pak choi 3.5 •

Fire Roasted Tomatoes and Peppers 3.5 •

COLD MEZE

Cacik 4.5 •

Cucumbers, fresh mint, garlic, yogurt

Tarama 4.5

Smoked cod roe, lemon juice, garlic, celery, onion

Hummus 4.5 •

Chick peas, tahini, garlic and fresh lemon juice

Zeytinyagli Fasulye 4.5 •

Steamed green beans, garlic, onions, tomatoes, red peppers, olive oil

Kisir 4.5 •

Peppers, celery, onions, walnuts, tomato puree, bulgur wheat pomegranate

Kiz Guzeli 3.9 •

Beetroots, spring onions, dill, crushed walnuts, yogurt

Aubergine 4.5

Chargrilled aubergines, peppers, garlic, dill

MIXED MEZE

Cold Mixed Meze (Serves 2) 15.9

Hummus, cacik, kisir, kiz guzeli, tarama, aubergine salad and zeytinyagli fasulye

SIGNATURES

Risotto 13.9

Asparagus, butternut squash, gorgonzola, parmesan and pine nuts

Lamb Shank 15.9

Saffron and pomegranate spiced lamb shank

Confit Fennel 14.9 •

Oven baked in garlic, Saffron, harissa and yogurt served with rice

Vegetable Shish 13.9 •

Grilled vegetables searved with rice and a blue cheese sauce

GRILLS

All grills are served with salad and your choice of rice, bulgur or triple cooked extra thick hand cut chips

Lamb Shish 17.9

Succulent lamb, cut from the tender middle neck, marinated for a minimum of 48 hours

Chicken Shish 15.9

Free range chicken breast, cubed and marinated for a minimum of 48 hours

Mixed Kebab 19.9

Enjoy a taste of everything with a mix of lamb shish, chicken shish, pizola, adana and kaburga

Adana 15.9

Hand minced lamb from cuts of both lamb breast and middle neck, mixed with red bell peppers, onions and parsley seasoned with red chilli flakes and white ground pepper

Pirzola 19.9

Succulent lamb cutlets from the best end, chargrilled and finished with a sprinkling of oregano and red chilli flakes (4 pcs)

Mixed Shish Combo 16.9

Choose your combination of any two grill dishes

Chicken Wings 14.9

Plump and juicy chicken wings marinated for a minimum of 48 hours

Kaburga 15.9

Succulent lamb ribs chargrilled and finished with a sprinkling of oregano and red chilli flakes

Kulbasti 17.9

Chargrilled tender fillet of lamb, marinated for a minimum of 48 hours and finished with a sprinkling of oregano and red chilli flakes

Moussaka 15.9

Slow cooked layers of aubergines, courgettes and potatoes with rich marbled minced meat, cinnamon, onions and mixed bell peppers, layers of silky béchamel sauce with grated mozzarella, parmesan and mature cheddar cheese, topped with a rich tomato sauce and served with a salad

Vegetarian Moussaka 13.9 •

Slow cooked layers of aubergines, courgettes and potatoes with cinnamon, onions and mixed bell peppers, layers of silky béchamel sauce with grated mozzarella and mature cheddar cheese, topped with a rich tomato sauce and served with a salad

Imam Bayildi 13.9 •

Slow roasted aubergines stuffed with sautéed onions, garlic, mixed bell peppers, tomatoes and celery, topped with a rich tomato sauce, tulum cheese, served with yogurt

FISH

Teriyaki Salmon 18.9

Chargrilled fillet of salmon marinated in our homemade teriyaki sauce, served with pak choi

Sea Bream 18.9

Chargrilled fillet of sea bream served with honey glazed served with pak choi

Salt Crusted Wild Sea Bass (serves 2) 59.9

Ethical and sustainable wild sea bass covered in salt and baked, served with buttered samphire

Fried Red Mullet 17.9

Chickpea flour and semolina flour, lightly dusted and fried served with charcoal fired tomatoes

STEAKS

Sirloin 12oz 22.9

USDA prime black angus, served with Pak Choi and triple cooked chips

Gold Ribeye 12oz 49.9

USDA prime black angus, served with Pak Choi and triple cooked chips

PLATTERS

Deraliye Platter Serves 4 75

Chicken shish, Lamb shish, Adana, Pirzola, Kaburga and Chicken wings served with your choice of rice bulgur or chips

Larger portions can be served for additional dinners for 17.50 per head.

SALADS

Ezme Salad 4.5 •

Tomatoes, red onions, peppers, pomegranate molasses, sumac

Feta and Avocado Salad 4.5 •

Tomatoes, cucumbers, red onions, mixed leaves, feta, avocado, walnuts with a balsamic and pomegranate dressing

Beetroot Salad 6.9 •

Beetroot, apple, mixed leaves walnuts and ricotta

A discretionary service charge of 12.5% will be added to your bill



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