

## MIXED MEZE

### Cold Mixed Meze Small - 16.9

Hummus, Beetroot &  
Patican Salad



### Hot Mixed Meze Large - 23.9

Falafel, Calamari, Sigara Boregi,  
Sucuk & Halloumi



### Jumbo Mix Hot Meze (FOR 4-5 PEOPLE)

39.95

Falafel, Calamari, Sigara Boregi,  
Crispy Prawns, Halloumi Fritters, whitebait  
Mozzarella Sticks, Sucuk & Halloumi

## SHARING

All served with bread, bulgur, rice and salad

Discover a world of culinary delights with our diverse range of platters,  
each crafted to tantalize your taste buds and provide an unforgettable dining experience.

### CHICKEN LOVERS (FOR 2 PEOPLE) 49.9

1 Skewers Chicken Shish, 1 Skewers Chicken Beyti  
and 10pcs Chicken Wings,  
Add Small Cold Meze for +£13



### MIX PLATTER (FOR 3 PEOPLE) 65

Chicken Shish, Chicken Beyti, Adana Kebab,  
4 Lamb Ribs, 3pcs Izgara Köfte,  
10pcs Chicken Wings  
Add Small Cold Meze for +£13



### TURKUAZ JUMBO PLATTER (FOR 6 PEOPLE) 99

Lamb Shish, Chicken Shish, Chicken Beyti,  
Adana Kebab, 10 pcs Chicken Wings,  
6pcs Izgara Köfte, 8pcs Lamb Ribs and  
4pcs Lamb Chops.



ADD LARGE COLD MEZE FOR +£18  
Humus, Patican Salad, Kisir,  
Cacik & Baba Ganoush

## LUNCH SET MENU

Monday to Friday 12noon - 4pm

(offer not valid on bank holidays, public holidays, or special days)

**2 COURSE MEAL £12.9** Per Person

**3 COURSE MEAL £15.9** Per Person

### STARTERS

#### Cold Starters

##### Patican Salad **VG**

Sliced Aubergine, mixed peppers, onion  
with special tomato sauce

##### Houmus **VG**

Chickpeas puree with tahini, lemon juice,  
garlic and olive oil

##### Kisir **VG CG**

Bulgur mixed with spring onion, celery, mixed  
peppers, parsley, mint, lemon & pomegranate juice

##### Cacik **VG GF D**

Fresh Mint, cucumber flavoured with yoghurt  
and sprinkling of garlic.

#### Hot Starters

##### Grilled Halloumi **V GFD**

Chickpeas, broad beans, garlic, spices,  
fresh herbs and tahini.

##### Chicken Dippers **GE**

Marinated and deep fried chicken breast  
with sweet chili sauce.

##### Whitebait **FD\* G**

served with tartar sauce

### Soup

#### Lentil Soup **Mercimek V DC**

### MAINS

#### From The Charcoal Barbecue

All our Kebabs are served with  
rice & bulgur

##### Chicken Shish **GF\* D**

Chicken breast marinated with  
blend of herbs and Turkish spices

##### Chicken Wings **GF\* D**

Marinated chicken wings cooked  
on charcoal grill

##### Adana Kebab **GF\***

Skewered minced lamb seasoned  
with pepper & thyme

##### Chicken Beyti **GF\***

Minced chicken, fresh herbs, garlic.

##### Izgara Köfte ( Grilled Meatballs) **G**

Skewered minced lamb seasoned with  
pepper & thyme

#### Vegetarian Dishes

All vegetarian dishes are served with  
rice & bulgur

##### Veggie & Halloumi Kebab **V D GF**

Grilled mixed peppers, halloumi,  
mushroom, onion, courgette & aubergine  
with tomatoes sauce.

##### Falafel with Humus Main **VG GF**

Chickpeas, broad beans, garlic, spices,  
fresh herbs, tahini.  
Served with baby potatoes and  
mixed seasonal vegetables.

##### Imam Bayıldı **VG GF D\***

Delicately fried aubergine stuffed with  
mixed peppers, onions, garlic cooked  
in olive oil baked in oven & topped with  
tomato sauce.

### DESSERTS

#### Baklava **NDE**

A famous Ottoman dessert-homemade,  
layers of rich filo pastry filled with chopped nuts & soaked in sweet syrup.

#### Rice Pudding **DE**

Traditional Turkish oven baked rice pudding.

#### Strawberry Cheesecake **DE**

Set on a biscuit base, made with cream cheese and a hint of vanilla.  
Then topped with a strawberry fruit topping.

### SOFT DRINKS

Coke / Diet Coke / Pepsi / Fanta 3.85

Still Water / Sparkling Water / Ayran / Capri-Sun / Juices (Apple, Cranberry, Orange) 2.9

Fresh Orange Juice 5.5



**GÜNEŞ**

TURKISH RESTAURANT  
ENFIELD



**MENU**



gunesrestaurantuk

www.gunesrestaurant.uk

## COLD STARTERS

Mixed Olives <small>VG</small>	5.9
Feta Cheese <small>D</small>	5.9
Patican Salad <small>VG</small>	7.5

Sliced Aubergine, mixed peppers, onion with special tomato sauce

Humus <small>VG</small>	5.5
Chickpeas puree with tahini, lemon juice, garlic and olive oil	

Kisir <small>VG C G</small>	5.5
Bulgur mixed with spring onion, celery, mixed peppers, parsley, mint, lemon & pomegranate juice	

Cacik <small>V GF D</small>	5.9
Fresh Mint, cucumber flavoured with yoghurt and sprinkling of garlic.	

Tarama <small>F G</small>	5.9
Freshly prepared whipped cod roe	

Baba Ganoush <small>V GF D</small>	6.5
Smoked aubergine, yoghurt, pomegranate, garlic, tahini, parsley, lemon juice & olive oil	

Beetroot Pate <small>V GF D E</small>	6.5
Roasted beetroot mixed with ground chickpeas, garlic and then topped with walnut.	

Stuffed Vine Leaves <small>VG GF ND*</small>	5.9
Stuffed vine leaves with rice, pine kernels, served with yoghurt	

## Cold Mixed Meze

1 Small	15.9
Humus, Patican Salad & Beetroot Pate	

Large	21.9
Humus, Patican Salad, Kisir, Cacik & Baba Ganoush	



## FRESHLY PREPARED SALADS

Ezme Salad <small>VG GF</small>	6.9
Chopped tomato, red onion, peppers, parsley, lemon juice with pomegranate dressing	

Shepherd's (Çoban) Salad <small>VG GF</small>	6.5
Diced tomato, cucumber, onion, parsley with olive oil dressing	

Traditional Greek Salad <small>V GF D</small>	10.5
Tomato, cucumber, bell peppers, fresh parsley, onions, Greek feta cheese, olives, extra virgin olive oil & lemon	

Haloumi Avocado Salad <small>V ND</small>	15.5
Grilled haloumi, avocado, cherry tomatoes, sweetcorn, mixed leaves, beetroot, olive oil, walnut and dressing pomegranate juice	

Chicken Caesar Salad & Avocado <small>D G</small>	16.9
Cos lettuce, cucumber pickle, capers, cherry tomatoes, croutons, parmesan and Caesar dressing.	



## HOT STARTERS

1 Grilled Halloumi <small>V GF D</small>	7.5
Grilled Halloumi & Sucuk <small>G D</small>	7.5
2 Halloumi Fritters <small>D G E</small>	7.5
These homemade halloumi fries are double dipped in panko breadcrumbs for an extra crispy finish	
3 Hounus Lamb OR Chicken Kavurma <small>GF D</small>	10.9
Diced pan-fried meat with a bed of hounus, butter and herbs	
4 Hounus Sucuk Kavurma <small>GF D</small>	8.9
Diced pan-fried beef Turkish sausage with a bed of hounus, butter and herbs	
5 Falafel with Humus <small>VG GF</small>	6.9
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.	
6 Pastry (Sigara Borek) <small>V D G</small>	7.5
Feta, fresh herbs in Turkish pastry. Served with sweet chilli sauce.	
7 Grilled Turkish Beef Sausage (Sucuk) <small>G</small>	6.9
8 Imam Bayildi <small>V GF</small>	7.9
Fried aubergine, onion, tomato, garlic & mixed peppers	
9 Garlic Mushroom <small>V GF D</small>	7.5
Butter, mix herbs & mozzarella cheese	

10 Beetroot Pate <small>V GF D E</small>	6.5
Roasted beetroot mixed with ground chickpeas, garlic and then topped with walnut.	
11 Stuffed Vine Leaves <small>VG GF ND*</small>	5.9
Stuffed vine leaves with rice, pine kernels, served with yoghurt	

12 Cold Mixed Meze	15.9
Humus, Patican Salad & Beetroot Pate	
13 Large	21.9
Humus, Patican Salad, Kisir, Cacik & Baba Ganoush	

14 Stuffed Aubergine <small>V D GF</small>	7.9
Fried aubergine, onion, tomato, garlic, mixed peppers topped with melted cheddar cheese.	
15 Grilled King Prawns <small>CR D G</small>	7.9
Dip fried panko coated king prawns. Served with sweet chili sauce.	
16 Chicken Dippers <small>G E</small>	6.9
Marinated and deep fried chicken breast with sweet chili sauce.	

17 Grilled King Prawns <small>CR D GF</small>	9.5
Grilled prawns with garlic, butter, served with mash potato	
18 Mozzarella Sticks <small>D G</small>	6.9
Deep-fried breaded mozzarella sticks	
19 Pan Fried Chicken Liver <small>GF</small>	7.9
Pan fried seasoned with Turkish spices	

20 Garlic Prawns <small>CR D F</small>	9.5
Pan fried prawns with mushroom, tomato, garlic & cream sauce	
21 Deep Fried Fresh Calamari <small>G M D*</small>	9.5
Marinated deep fried fresh squid rings. Served with tartar sauce.	
22 Whitebait <small>F D* G</small> served with tartar sauce	7.5

23 Hot Mixed Meze	23.9
Large	
Falafel, Calamari, Sigara Boregi, Sucuk & Halloumi	
24 DAILY SOUP	
25 Lentil Soup <small>Mercimek VG D C</small>	7.5

26 Lamb Soup <small>Kella Paça VG D C</small>	7.9
Lamb Soup with Yoghurt <small>Yoğurtlu Paça VG D C</small>	7.9



## FROM THE CHARCOAL BARBECUE

All our Kebabs are served with rice, bulgur and salad

Regular	Large
17.5	23.9

Lamb Shish Kebab <small>GF* D</small>	17.5	23.9
Marinated fillet of lamb, grilled to delight on skewer		

Chicken Shish <small>GF* D</small>	17.5	21.9
Chicken breast marinated with blend of herbs and Turkish spices		

4 Chicken Wings GF\* D	17.9

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