

Günaydin

IN THE BEGINNING

- Gunaydin Pink Hummus (VG|GF|V)** 7.00
Smooth thick mix tuve made with mashed chickpeas, tahini, lemon juice and beetroot.
- Cacik (VG|GF)** 6.40
Creamy Turkish yogurt with cucumber, fresh & dried mint, dill, double cream, olive oil, garlic and seasoning.
- Hummus (VG|GF|V)** 6.40
Smooth thick mixed made with mashed chickpeas, tahini, lemon juice and garlic.
- Russian Salad (VG|GF)** 6.40
Boiled cubes of potatoes, carrots, sweetcorn, dill, peas tossed in mayonnaise and double cream.
- Baba Ganoush (VG|GF)** 6.40
Finely chopped roasted aubergine, red capya, olive oil, lemon juice, seasonings, yoghurt and tahini.
- Saksuka (V)** 7.00
Fried aubergine, mixed peppers, parsley, dill, fresh chopped tomato and pepper paste in a tasty balanced house special sauce.
- Mixed Olives (VG|GF|V)** 5.45
Marinated in oil, garlic, lemon, oregano and red pepper flakes.
- Mixed Cold Meze | Perfect for Two** 15.40
Gunaydin Pink Hummus, cacik, hummus, Russian salad, baba ganoush, saksuka.

LET'S GET WARMED UP

- Halloumi (VG|GF)** 8.00
Grilled traditional Cypriot cheese sticks served with salad and siracha mayo
- Sucuk (GF)** 7.40
Grilled special spicy Turkish Sausage garnished with salad.
- Falafel (VG|V)** 7.40
Deep fried minced balls of chickpeas, served on a bed of salad and hummus topped with sweet chilli
- Sigara Börek (VG)** 7.40
Turkish filo pastry filled with feta cheese, mint, double cream, olive oil, spinach and cheddar cheese.
- Kalamari** 8.00
Battered squid rings served with homemade tartare sauce and salad.
- Garlic Prawns** 8.40
Pan fried tiger prawns with fresh onions and peppers, garlic and house special sauce, served with house salad
- Lamb Samosa** 7.50
Minced lamb cooked in delicate spices wrapped in pastry, served with tamarind sauce & salad
- Onion Bhaji** 5.50
Lightly spiced chopped onions and batter in a ball deep fried, served with tamarind sauce & salad
- Turkish Meatballs (GF)** 7.40
Lean minced Lamb with onions and herbs in a house special sauce and sprinkled with feta cheese.
- Mixed Hot Meze | Perfect for Two** 17.40
Halloumi, falafel, sucuk, kalamari, sigara borek.

CHEF'S SPECIAL

- Kiremit Kofte (GF)** 17.90
Seasoned lamb kofte with Mediterranean halap sauce topped with cheese served with rice and salad.
- Lamb Moussaka** 17.50
Ground lamb meat layered, with peppers, egg plant, potatoes, bechamel sauce and topped with melted cheese served with rice and salad.
- Chicken Guvec (GF)** 17.90
Delectable chunks of chicken with fresh tomato & onion, mixed peppers in house special sauce, topped with melted cheese and served in a hot clay dish. Served with rice and salad.
- Lamb Guvec (GF)** 17.90
Delectable chunks of lamb with fresh tomato & onion, mixed peppers in house special sauce, topped with melted cheese and served in a hot clay dish. Served with rice and salad.
- Lamb Shank (GF)** 17.90
Served with Celery, carrot, rosemary & house special sauce and rice.

SALADS

- Chicken Caesar Salad** 18.90
Warm chicken breast, lettuce and parmesan with caesar dressing.
- Feta Cheese Salad (VG|GF)** 11.95
Lettuce cucumber, onion, tomato, parsley, feta cheese with pomegranate and olive oil dressing.
- Halloumi & Falafel Salad (VG)** 15.50
Grilled halloumi & falafel served on a bed of dressed Mediterranean salad.

Should you have any dietary requirements or allergies, Please make your server aware at the time of ordering. 10% service charge will be added to your bill.

Change rice for chips £2 / sweet potato fries £3.95 extra

FROM THE EAST

- Chicken Tikka Masala (DIN)** 14.50
Mild & creamy, cooked in a special sauce with herbs & cashew nuts. Served with rice
- Butter Chicken (DIN)** 14.50
made with garlic, peppers, cream, tomatoes and butter sauce & cashew nuts. served with rice
- Chicken Jalfrezi** 14.50
Cooked Bengal style with green chillies, peppers & ginger. Served with rice

BIRIANI BOX

- cooked in basmati rice and specially blended spices & cashew nuts.
Served with raita (dairy/nuts)
- Lamb Biriani** 15.95
- Chicken Biriani** 14.95
- Vegetable Biriani** 12.95

CHARCOAL GRILL

All cooked over flaming charcoal and served with rice and house salad.

- Gunaydin Special (GF)** 22.95
Selection of lamb shish, chicken shish, wings, chicken beyti and lamb ribs.
- Lamb Adana (GF)** 15.95
Traditional minced lamb kofte with parsley and a blend of Turkish herbs and spices.
- Chicken Adana (GF)** 15.50
Traditional minced chicken kofte with parsley and a blend of Turkish herbs and spices.
- Chicken Wings (GF)** 14.95
Marinated chicken wings cooked over a charcoal grill (8 pieces).
- Chicken Shish (GF)** 16.95
Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer.
- Lamb Shish (GF)** 18.95
Large chunks of succulent lamb in a mildly spiced marinade cooked on the skewer.
- Lamb Chops (GF)** 19.95
Succulent lamb chops seasoned with Turkish herbs, cooked over charcoal grill (4 pieces).
- Lamb Ribs (GF)** 17.95
Tasty tender lamb ribs cooked over chargrill served with rice and salad (6 pieces).
- Yogurtlu Tavuk (GF)** 16.90
Marinated chicken breast in house special sauce and chunky bread topped with yogurt and a drizzle of butter.
- Mixed Grill (GF)** 19.25
Charcoal grilled tender chicken, Lamb shish and Adana.
- Lamb Adana Sarma** 18.95
Minced lamb with garlic and parsley rolled up in flatbread with Mozzarella cheese, on a bed of yogurt, topped with house special sauce and butter.
- Chicken Adana Sarma** 17.95
Minced chicken with garlic and parsley rolled up in flatbread with Mozzarella cheese, on a bed of yogurt, topped with house special sauce and butter.
- Vegetable Sarma (VG)** 15.50
A mix of aubergine, mushroom, mixed peppers rolled up in flatbread with mozzarella cheese on a bed of yogurt, topped with house special sauce.
- Mixed Adana (GF)** 16.95
Chargrilled lamb and chicken adana.

PLATTERS

- Sharing Platter for 2** 50.95
-Bread, Dips, Hummus and Cacik
-A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Adana.
- Sharing Platter for 4** 89.95
-Bread, Dips, Hummus and Cacik
-A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Adana.
- Chicken Platter for 2** 43.95
-Bread, Dips, Hummus and Cacik
-A selection of Chicken Shish, Chicken Wings & Chicken Adana.
- Seafood Platter for 2** 70.00
-Bread, Dips, Hummus and Cacik
-A selection of Sea bass, salmon, king prawns and kalamari.

Vg - Vegetarian | GF - Gluten Free | V - Vegan

BURGERS

- Served with Chips
- Peri Peri Chicken Burger** 11.95
Chicken breast infused with peri peri seasoning served in brioche bun with siracha mayo, lettuce & tomato
- Gunaydin Special Beef Burger** 18.95
Patty of ground beef placed in two halves of bun with melted cheese, burger relish, lettuce, gherkins & tomatoes

PASTAS

- Spaghetti Meatballs** 14.90
Perfectly cooked spaghetti with meatballs & house special sauce.
- Penne Arrabiata (V)** 12.90
Penne pasta with fresh chillies, garlic basil & house special sauce.
- Penne Polo Piccante** 14.90
Penne pasta with chicken, fresh chillies cooked in house special sauce, with cherry tomatoes and spinach.

FROM THE RIVER TO THE SEA

- Salmon** 19.90
Charcoal grilled fillet of salmon fillet served with salad and new potatoes & lemon butter sauce.
- Seafood Mix Grill** 22.90
Salmon, king prawns and seabass skewers cooked on chargrill & served with salad, rice & lemon butter sauce.
- Prawn Guvec (GF)** 19.90
King prawns sauteed with onions and garlic, mushrooms, peppers, Turkish mixed herbs and finished with special special sauce. Served with rice and salad.
- Seabass Fillet** 19.90
Pan served seabass fillet served with house salad, new potatoes & lemon butter sauce

FROM THE FIELD

- Mushroom Casserole (VG|GF|V)** 15.50
Mushrooms, mixed peppers, onions cooked with house special sauce with melted cheese served with rice.
- Vegetable Kofte (VG|GF|V)** 15.50
Mediterranean vegetable balls cooked with house special sauce and chickpeas, onions, fresh tomato and mixed Turkish herbs. Served with rice.
- Vegetable Guvec (VG|GF|V)** 15.50
Sautéed vegetables of aubergines, mix peppers, courgettes, mushrooms in aromatic tomato sauce and onions, fresh tomato and mixed Turkish herbs served with rice.

THE STEAK OUT

- All steak is served with chips, grilled tomato & butter tossed seasonal veg sticks
- Ribeye 8oz (GF)** 24.95
- Sirloin 8oz (GF)** 28.95
- Steak Sauces** 5.95
Peppercorn
Mushroom sauce
Chilli & garlic butter

KIDS

- Chicken Shish and chips** 7.90
- Chicken nuggets with chips** 7.90
- Meatball with chips** 7.90
- Penne pasta with Tomato sauce** 7.90
- Fish fingers with chips** 7.90

BIT ON THE SIDE

- Basmati Rice** 3.95
- Turkish Bread** 3.90
- Sweet Potato Fries** 4.90
- Chips** 3.95
- Parmansan Truffle Fries** 4.50
- Garlic Naan** 3.50
- Plain Paratha** 3.50

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Wine & Drinks Menu

WHITE WINES

	125 ml	250 ml	Bottle
CANKAYA, KAVAKLIDERE (Turkey) This classic Sauvignon Blanc is fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry.	5.95	8.95	26.95
SAUVIGNON BLANC MARLBOROUGH HONU (New Zealand) Bright yellow in colour with pronounced citrus white fruit on the nose. Lively crisp with intense fruit flavours on the palate.	6.25	9.25	27.95
II CAGGIO, PINOT GRIGIO (Italy) This delicately refreshing dry white is lemon yellow in colour. On the palate flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.	5.95	8.95	28.95
DENIS MARCHAIS CHARDONNAY (France) Full of varietal character, this wine is wonderfully fresh, crisp and dry with fruity overtones of green apples.	5.50	7.50	24.50
VIIGNIER LEDUC, IGP PAYS D'OC (France) A vibrant, luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish.	6.25	9.25	33.45
GAVI DI GAVI, LA MINALIA (Italy) This delicately refreshing dry white is lemon yellow in colour. On the palate flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.	6.75	9.75	37.00
CHABLIS L'ORANGERIE DU CHATEAU (France) Lovely minerality with delicate floral notes. Starts off with flavours of crisp, fresh fruit with a mineral finish.			64.45

ROSE WINE

	125 ml	250 ml	Bottle
PINOT GRIGIO ROSE II CAGGIO (Italy) This fruity rose is bursting with luscious fresh strawberry flavours with hints of watermelon, delivering a deliciously fresh finish.	5.45	8.45	24.45
GOLD COUNTY ZINFANDEL ROSE (USA) This is a distinctly sweet style of rose with notes of rhubarb and custard sweets.	5.45	8.45	25.95

RED WINE

	125 ml	250 ml	Bottle
MERLOT "COLORI D'ITALIA" by PASQUA (Italy) Moorish on the palate the fruit is particular.	5.95	7.95	24.95
VINA AROBA TEMPRANILLO (Spain) A quaffable easy-drinking Spanish red packed with mouth-watering flavours of ripe fruits.	4.95	7.95	22.95
TUPARI PINOT NOIR With dark berry and mushroom flavours, this wine is beautifully balanced, from New Zealand	8.50	12.50	39.50
MALBEC TRAPICHE OAK CASK (Argentina) Purple coloured, the nose offers up plum and black cherry notes with a touch of black pepper. The palate is soft and round with ripe, saturated berry flavours.	5.95	8.95	26.45
YAKUT, KAVAKLIDERE (Turkey) The Kavaklidere Classic Yakut appears lively and ruby red with intense red fruit aromas, accompanied with spice.	5.95	8.95	24.95
FLARESTONE SHIRAZ (Australia) A wonderful wine with lots of plum and cherry flavour, with hints of vanilla and pepper.	5.75	8.75	29.95
DOPPIO PASSO PRIMITIVO (Italy) Juicy red plums & red cherries. Warm & silky with soft tannins.	6.45	9.25	30.95
BARONS EDMOND BENJAMIN DE ROTHSCHILD HAUT-MEDOC A Red wine from Bordeaux, France. Made from Cabernet Sauvignon, Merlot.	7.50	9.50	36.95

PROSECCO

	Glass	Bottle
R&R PROSECCO BRUT (Italy) Fresh delicate bubbles with citrus and pear fruit flavours. Fruit driven flavour, perfect for every occasion.	7.95	28.95
R&R PROSECCO ROSE (Italy) A beautiful fresh and light sparkling rose with an intensely red berries character.	8.95	30.95

CHAMPAGNES

	Bottle
MOET & CHANDON BRUT (France) The best known Champagne, crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours.	79.95
LAURENT PERRIER ROSE (France) Subtle forthright and very fresh on the nose Laurent-Perrier Cuvee Rose is a lively well-rounded wine which combines structure and freshness with an abundance of red berry fruits.	89.95
BELAIRE ROSE (France) Fruity with some sweet spices and a touch of citrus aromas. The palate is subtle, complex with creamy notes on the finish.	99.95

VODKA

	Single	Double
Stolichnaya	4.50	6.50
Stolichnaya Vanilla	4.50	6.50
Ciroc	4.75	6.75
Ciroc Red Berry	4.75	6.75
Grey Goose	4.90	6.75
Smirnoff Red	4.50	6.75
Absolut Vodka	4.50	6.75

RUM

	Single	Double
Havana Especial	4.75	6.75
Captain Morgan Black	4.75	6.75
Captain Morgan Spiced	4.75	6.75
Kraken	4.75	6.75
Bacardi Carta Blanca	4.90	6.90

LIQUERS

	Single	Double
Disaronno	4.25	6.25
Cointreau	4.25	6.25
Baileys	4.25	6.25
Raki	4.25	6.25

WHISKEY

	Single	Double
Jack Daniels	4.25	6.25
Jameson	4.25	6.25
Black Label	4.50	6.50
Talisker	4.75	6.75

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	Single	Double
Bombay Sapphire	4.75	6.75
Gordon's Pink	4.75	6.75
Hendricks	4.75	6.75
Warner's Rhubarb	4.90	6.75
Pinkstar	4.90	6.90
Gordons London Dry	4.50	6.90

SHOOTERS

	25 ml
Sambuca	3.50
Tequila Silver/Gold	3.50
Limoncello	3.50
Tequila Rose	3.50
Jagerbomb	6.00

COGNAC

	Single	Double
Courvoisier VS	4.75	6.75
Hennessy VS	4.75	6.75
Remy Martin VSOP	4.90	6.90

BOTTLED BEER

Corona	330 ml	4.95
Becks Blue	275 ml	4.50
(Non Alcoholic)		
Budweiser	330 ml	4.50

DRAFT BEER

	Half Pint	Pint
Peroni	3.25	5.95
Cobra	3.25	5.95
Efes	3.25	5.95

CIDER

Kopparberg		
Strawberry/Mixed Fruit	500 ml	5.50

SOFT DRINKS

BOTTLED		
Coke	330ml	3.30
Sprite	330 ml	2.90
Appletiser	275 ml	2.95
J20's	275 ml	2.95
Oasis Citrus	500 ml	2.75
Oasis Summer Fruits	500 ml	2.75
Schweppers Tonic/ Slimline/Ginger Ale	200 ml	2.50
Red Bull	250 ml	2.50
Ginger Beer	300 ml	2.50
Elderflower Presse	275 ml	2.95
Folkington Pink		
Lemonade	250ml	2.95
Turkish Lemonade	250 ml	3.25
Fizzy Orange	330 ml	3.25
Water Still/Sparkling	(S)2.90 (L)3.90	
Ayran	250 ml	2.95

DRAFT

	Half Pint	Pint
Coke	2.95	3.95
Coke Zero	2.95	3.95
Lemonade	2.95	3.95
Lemonade & Lime	2.95	3.95
Orange Juice & Lemonade	2.95	3.95

JUICES

	Half Pint	Pint
Mango	2.95	3.50
Orange	2.95	3.50
Apple	2.95	3.50
Pineapple	2.95	3.50
Cranberry Juice	2.95	3.50