

# Günaydin

## IN THE BEGINNING

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

## LET'S GET WARMED UP

<b>Halloumi (VGIF)</b> Grilled traditional Cypriot cheese sticks served with salad and sriracha mayo	8.00
<b>Sucuk (GF)</b> Grilled special spicy Turkish Sausage garnished with salad.	7.40
<b>Falafel (VGIV)</b> Deep fried minced balls of chickpeas, served on a bed of salad and hummus topped with sweet chilli	7.40
<b>Sigara Börek (VG)</b> Turkish filo pastry filled with feta cheese, mint, double cream, olive oil, spinach and cheddar cheese.	7.40
<b>Kalamari</b> Battered squid rings served with homemade tartare sauce and salad.	8.00
<b>Garlic Prawns</b> Pan fried tiger prawns with fresh onions and peppers, garlic and house special sauce, served with house salad	8.40
<b>Lamb Samosa</b> Minced lamb cooked in delicate spices wrapped in pastry. served with tamarind sauce & salad	7.50
<b>Onion Bhaji</b> Lightly spiced chopped onions and batter in a ball deep fried. served with tamarind sauce & salad	6.50
<b>Mixed Hot Meze   Perfect for Two</b> Halloumi, falafel, sucuk, kalamari, sigara borek.	17.40

## CHEF'S SPECIAL

<b>Meatballs Tagine (GF)</b> Lean minced Lamb cooked with tomato based sauce, chickpeas, apricot & raisins.	15.95
<b>Lamb Moussaka</b> Ground lamb meat layered, with peppers, egg plant, potatoes, bechamel sauce and topped with melted cheese served with rice and salad.	17.50
<b>Chicken Guvec (GF)</b> 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.	17.90
<b>Lamb Guvec (GF)</b> 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.	17.90
<b>Beef Short Ribs (Asado)</b> Slow cooked beef short ribs served with rice, salad & BBQ sauce	22.95

## SALADS

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

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

<b>Chicken Tikka Masala (DIN)</b> Mild & creamy, cooked in a special sauce with herbs & cashew nuts. Served with rice	14.50
<b>Butter Chicken (DIN)</b> made with garlic, peppers, cream, tomatoes and butter sauce & cashew nuts. Served with rice	14.50
<b>Chicken Bhuna</b> Cooked in rich caramelised onions, peppers. Served with rice.	14.50

## BIRIANI BOX

cooked in basmati rice and specially blended spices & cashew nuts. Served with raitha (dairy/nuts)	
<b>Lamb Biriani</b>	15.95
<b>Chicken Biriani</b>	14.95
<b>Tiger Prawn Biriani</b>	16.90

## CHARCOAL GRILL

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

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

## PLATTERS

<b>Sharing Platter for 2</b> -Bread, Dips, Hummus and Cacik -A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Adana.	50.95
<b>Sharing Platter for 4</b> -Bread, Dips, Hummus and Cacik -A selection of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana and Chicken Adana.	89.95
<b>Chicken Platter for 2</b> -Bread, Dips, Hummus and Cacik -A selection of Chicken Shish, Chicken Wings & Chicken Adana.	43.95
<b>Seafood Platter for 2</b> -Bread, Dips, Hummus and Cacik -A selection of Sea bass, salmon, king prawns and kalamari.	62.95

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

## BURGERS

Served with Chips

<b>Peri Peri Chicken Burger</b> Chicken breast infused with peri peri seasoning served in brioche bun with sriracha mayo, lettuce & tomato	13.95
<b>Gunaydin Special Beef Burger</b> Patty of ground beef placed in two halves of bun with melted cheese, burger relish, lettuce, gherkins & tomatoes	18.95

## PASTAS

### Choice of Penne or Spaghetti

Choice of Sauce

Alfredo or Arabiatta

Choice of Condiments

<b>Chicken</b>	14.95
<b>Seasonal Veg</b>	13.95
<b>Mix Seafood</b>	17.95

## FROM THE RIVER & THE SEA

<b>Salmon</b> Charcoal grilled fillet of salmon fillet served with salad and new potatoes & lemon butter sauce.	19.90
<b>Seafood Mix Grill</b> Salmon, king prawns and seabass skewers cooked on chargrill & served with salad, rice & lemon butter sauce.	22.90
<b>Prawn Guveç (GF)</b> King prawns sauteed with onions and garlic, mushrooms, peppers, Turkish mixed herbs and finished with special special sauce. Served with rice and salad.	19.90
<b>Seabass Fillet</b> Pan served seabass fillet served with house salad, new potatoes & lemon butter sauce	19.90
<b>Grilled Tiger Prawns</b> Chargrilled tiger prawns served with crushed new potatoes salad and lemon butter sauce	22.95

## FROM THE FIELD

<b>Mushroom Casserole (VGIFV)</b> Mushrooms, mixed peppers, onions cooked with house special sauce with melted cheese served with rice.	15.50
<b>Vegetable Kofte (VGIV)</b> Mediterranean vegetable balls cooked with house special sauce and chickpeas, onions, fresh tomato and mixed Turkish herbs. Served with rice.	15.50
<b>Vegetable Guvec (VGIFV)</b> Sautéed vegetables of aubergines, mix peppers, courgettes, mushrooms in aromatic tomato sauce and onions, fresh tomato and mixed Turkish herbs served with rice.	15.50

## THE STEAK OUT

All steak is served with chips, grilled tomato & butter tossed seasonal veg sticks

<b>Ribeye 8oz (GF)</b>	24.95
<b>Sirloin 8oz (GF)</b>	28.95
<b>Steak Sauces</b>	5.95
Peppercorn	
Mushroom sauce	
Chilli & garlic butter	

## KIDS

<b>Chicken Shish and chips</b>	7.90
<b>Chicken nuggets with chips</b>	7.90
<b>Penne pasta with Tomato sauce</b>	7.90
<b>Fish fingers with chips</b>	7.90
<b>Chicken Wings (4pc) with chips</b>	7.90

## BIT ON THE SIDE

<b>Basmati Rice</b>	3.95
<b>Turkish Bread</b>	3.90
<b>Sweet Potato Fries</b>	4.90
<b>Chips</b>	3.95
<b>Parmesan Truffle Fries</b>	4.50
<b>Garlic Naan</b>	3.50
<b>Sauteed Vegetables</b>	4.95

# Günaydin

## Wine & Drinks Menu

### WHITE WINES

	125 ml	250 ml	Bottle
<b>CANKAYA, KAVAKLIDERE (Turkey)</b> 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
<b>SAUVIGNON BLANC MARLBOROUGH HONU (New Zealand)</b> 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
<b>II CAGGIO, PINOT GRIGIO (Italy)</b> 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
<b>DENIS MARCHAIS CHARDONNAY (France)</b> Bright yellow in colour with pronounced citrus white fruit on the nose. Lively crisp with intense fruit flavours on the palate.	5.50	7.50	24.50
<b>VIOGNIER LEDUC, IGP PAYS D'OC (France)</b> 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
<b>GAVI DI GAVI, LA MINALIA (Italy)</b> 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
<b>CHABLIS L'ORANGERIE DU CHATEAU (France)</b> Lovely minerality with delicate floral notes. Starts off with flavours of crisp, fresh fruit with a mineral finish.	7.95	14.95	39.95

### ROSE WINE

	125 ml	250 ml	Bottle
<b>PINOT GRIGIO ROSE II CAGGIO (Italy)</b> 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
<b>GOLD COUNTY ZINFANDEL ROSE (USA)</b> 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
<b>MERLOT "COLORI D'ITALIA" by PASQUA (Italy)</b> Moorish on the palate the fruit is particular.	5.95	7.95	24.95
<b>VINA AROBA TEMPRANILLO (Spain)</b> A quaffable easy-drinking Spanish red packed with mouth - watering flavours of ripe fruits.	4.95	7.95	22.95
<b>TUPARI PINOT NOIR</b> With dark berry and mushroom flavours, this wine is beautifully balanced, from New Zealand	8.50	12.50	39.50
<b>MALBEC TRAPICHE OAK CASK (Argentina)</b> 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
<b>YAKUT, KAVAKLIDERE (Turkey)</b> The Kavaklidere Classic Yakut appears lively and ruby red with intense red fruit aromas, accompanied with spice.	5.95	8.95	24.95
<b>FLARESTONE SHIRAZ (Australia)</b> A wonderful wine with lots of plum and cherry flavour, with hints of vanilla and pepper.	5.75	8.75	29.95
<b>DOPPIO PASSO PRIMITIVO (Italy)</b> Juicy red plums & red cherries. Warm & silky with soft tannins.	6.45	9.25	30.95

### PROSECCO

	Glass	Bottle
<b>R&amp;R PROSECCO BRUT (Italy)</b> Fresh delicate bubbles with citrus and pear fruit flavours. Fruit driven flavour, perfect for every occasion.	7.95	28.95
<b>R&amp;R PROSECCO ROSE (Italy)</b> A beautiful fresh and light sparkling rose with an intensely red berries character.	8.95	30.95
<b>MARTINI ASTI</b>	8.95	32.95

### CHAMPAGNES

	Bottle
<b>MOET &amp; CHANDON BRUT (France)</b> 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	79.95
<b>LAURENT PERRIER ROSE (France)</b> 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

### VODKA

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

### RUM

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

### LIQUERS

	Single	Double
<b>Disaronno</b>	4.25	6.25
<b>Cointreau</b>	4.25	6.25
<b>Baileys</b>	4.25	6.25
<b>Raki</b>	4.25	6.25

### WHISKEY

	Single	Double
<b>Jack Daniels</b>	4.25	6.25
<b>Jameson</b>	4.25	6.25
<b>Black Label</b>	4.50	6.50
<b>Talisker</b>	4.75	6.75

### GIN

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

### SHOOTERS

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

### COGNAC

	Single	Double
<b>Courvoisier VS</b>	4.75	6.75
<b>Hennessy VS</b>	4.75	6.75
<b>Remy Martin VSOP</b>	4.90	6.90

### BOTTLED BEER

<b>Corona</b>	330 ml	4.95
<b>Becks Blue</b>	275 ml	4.50
<i>(Non Alcoholic)</i>		
<b>Budweiser</b>	330 ml	4.50

### DRAFT BEER

	Half Pint	Pint
<b>Peroni</b>	3.25	5.95
<b>Cobra</b>	3.25	5.95
<b>Efes</b>	3.25	5.95

### CIDER

<b>Kopparberg</b>		
<b>Strawberry/Mixed Fruit</b>	500 ml	5.50

### SOFT DRINKS

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

### DRAFT

	Regular	Go Large
<b>Coke</b>	2.95	3.95
<b>Coke Zero</b>	2.95	3.95
<b>Lemonade</b>	2.95	3.95
<b>Lemonade &amp; Lime</b>	2.95	3.95
<b>Orange Juice &amp; Lemonade</b>	2.95	3.95

### JUICES

	Regular	Go Large
<b>Mango</b>	2.95	3.50
<b>Orange</b>	2.95	3.50
<b>Apple</b>	2.95	3.50
<b>Pineapple</b>	2.95	3.50
<b>Cranberry Juice</b>	2.95	3.50