

## COLD MEZZE

- HUMMUS: (V / VG / GF)** 7  
Chickpeas blended with tahini, lemon juice, garlic and olive oil.
- KÖPOĞLU/KYOPOLOU(VG / GF)** 8.5  
Fried aubergine and flame-roasted red peppers layered with garlic yogurt and tomato sauce.
- CACIK /TZATZIKI: (VG / GF)** 6  
Yogurt with cucumber, garlic, and fresh herbs.
- PATLICANEZME: (VG / GF)** 8.5  
Char-grilled mashed aubergine with garlicky yoghurt, olive oil and herbs and spices
- ONION MEZZE: (V / VG / GF)** 7  
Julien sliced onions tossed with pomegranate molasses, Aleppo pepper, isot, sumac, parsley, and extra virgin olive oil.
- OLIVE MEZZE (V / VG / GF)** 9.5  
Chopped olives mixed with dill, parsley, walnuts, sun-dried tomatoes, and roasted red pepper
- PEMBE SULTAN: (VG / GF)** 8.6  
Beetroot, yoghurt, white cheese, tahini and garlic



## HOT STARTERS

- SOUP OF THE DAY** 8  
Please ask a member of staff for today's soup
- GRILLED HALLOUMI(VG/GF)** 8  
Grilled halloumi accompanied by sun-dried tomatoes.
- ALI NAZIK** 14  
Tender grilled lamb resting on a smoky aubergine and yogurt blend
- HUMMUS WITH LAMB SAUTÉ** 13.9  
Lightly marinated fine lamb cubes topped on creamy homemade hummus.
- WHITE RICE(GF)** 5  
Steamed premium baldo rice
- CALAMARI** 8.5  
Crispy fried calamari, served with tangy tartar sauce.
- SEASONED POTATO WEDGES (VG)** 7  
Crispy skin on potato wedges, seasoned with our special Rona's sauce. **Plain 5.5**
- PAN FRIED KING PRAWNS** 9  
King prawns sauteed with garlic, chilli, olive oil, butter and tomato sauce
- RONA'S ROYAL MEZZE PLATTER** 25.9  
A selection of seven traditional mezze served in small portions. Ideal for sharing and testing. . A chef's specialty – enjoy!

## SALADS

- SHEPHERD SALAD: (GF/VG/ V)** 13  
Finely chopped Tomato, cucumber, green pepper, parsley and onion with lemon juice and olive oil.
- HALLOUMI: (VG)** 15  
Grilled cubes of halloumi, cucumber, parsley, red onion, tomato, pomegranate, walnuts dressed with our specialty dressing of olive oil, sesame seeds, lemon juice, pomegranate molasses sumac, salt and red pepper flakes
- BEETROOT SALAD: (V/VG/GF)** 10.9  
Fresh rocket leaves beetroot, pomegranate, dressed with olive oil, slice of lemon



## TRADITIONAL MAINS

- IZMIR KOFTE** 23.9  
Char-grilled beef patties, buttered bread cubes, tomato sauce, strained yogurt, grilled tomato and pepper.
- BEYTI KEBAP( MILD )** 24  
Hand minced lamb kebab, rolled in handmade flatbread, topped with tomato sauce, parsley and served with nogarlic yoghurt. served with fresh salad, white rice, grilled tomato and pepper.
- ZEYTINYAĞLI FASULYE(VG/GF)** 19.9  
Slow-cooked green beans in olive oil with onion, tomato, garlic and bell pepper served with rice and cacik
- İMAM BAYILDI(VG/GF)** 19.9  
Whole aubergine filled with tomato, pepper, onion and garlic, slow-cooked in olive oil served with rice and cacik

## EARTH CASSEROLE

- TAVUK GUVEC(CHICKEN CASSEROLE)** 22  
Chicken breast cubes, onion, mushroom, green and red pepper, potato, carrot, tomato paste, black pepper and herbs and spices, cooked in reach tomato sauce served in earth casserole with side rice
- KUZU GUVEC(LAMB CASSEROLE)** 24  
Lamb cubes, onion, green and red pepper, aubergine, potato, garlic, tomato paste, black pepper, oregano, herbs and mixed spices cooked in reach tomato sauce served in earth casserole with side rice

## SAUCES AND SIDES

- MASHROOM GRAVY SAUCE 4.5  
PEPPERCORN GRAVY SAUCE 4.5  
GARLIC YOGHURT SAUCE 2.5 CHILLI SAUCE 1.9  
TOMATO SAUCE 1.5 GRAVY SAUCE 1.5  
RONA'S SIGNATURE SAUCE 3  
(Ketchup, mayo, curry spices, onion juice, paprika)  
BREAD 3.5 YOGHURT 3.5 SIDE SALAD 4



## **CHARCOAL GRILL**

All grills served with fresh side salad, flat bread, rice, grilled tomato and pepper.

### **ADANA KEBAP( MILD ) 24**

Traditionally Hand-minced lamb ribs blended with red capia pepper, parsley, chili flakes and sea salt.

### **LAMB CHOP 26**

Premium lamb chops marinated with rosemary, thyme, onion juice, black pepper and sea salt.

### **CHICKEN WINGS 21**

Juicy flat wingette marinated traditionally soft and juicy.

### **LAMB SHISH 25.9**

A prime lamb tender cubes marinated traditionally soft and juicy.

### **TAVUK SHISH 23**

Traditionally marinated chicken cubes, soft and juicy.

### **BUTCHER'S KOFTA 24**

Double-minced prime beef koftas seasoned with special spices.

### **CHICKEN THIGH 23.9**

Boneless chicken thigh, marinated traditionally, laid flat and cooked



## **FLAME CALLING YOU**

Presented on an extended serving board, accompanied by marinated flatbread, rice, grilled tomato and sivri green pepper, fresh salad, chilli sauce and garlic mint yoghurt sauce. Finished with a live flame.

### **SHARING FOR TWO 60**

Adana kebab skewer, chicken wings, lamb chops, chicken shish, chicken thigh and butcher's koftas

### **SHARING FOR FOUR 120**

Adana kebabs, chicken wings, lamb chops, chicken shish, chicken thighs and butcher's koftas



## **CHAR-GRILLED STEAKS**

ALL STEAKS ARE ACCOMPANIED BY RICH GRAVY AND SEASONED POTATO WEDGES. (Please specify your preferred doneness: rare, medium rare or well-done).

### **LAMB LOIN FILLET 39**

Slices of lamb fillet, meticulously marinated with fresh rosemary, thyme, black pepper, and sea salt. 9oz

### **T-BONE STEAK 42**

A grilled T-bone steak, renowned for its robust and succulent flavor profile. 400-600 gr

### **FILET MIGNON 38**

Searred filet mignon, characterized by its exceptionally juicy interior. 9oz

## **CHAR-GRILLED FISH**

ALL FISH SELECTIONS ARE SERVED WITH TARTAR SAUCE, GRILLED ASPARAGUS, GRILLED LEMON, SEASONED POTATO WEDGES

### **SEA BASS 24**

Fresh sea bass, simply seasoned with sea salt, black pepper, and premium extra virgin olive oil.

### **KING PRAWNS 23**

Fresh king prawns, marinated in extra virgin olive oil with garlic, sea salt, lemon zest, and smoked paprika.

### **SALMON 24**

Fresh salmon, marinated with sea salt, delicate dill, grated lemon zest, and extra virgin olive oil.

