

ETSİZ YEMEKLER – VEGETARIAN DISHES

41. **Sebzke Kebabı – Vegetarian Kebab**£7.00
Aubergine, onion, red & green peppers, mushroom cooked on charcoal grill, topped with chopped tomato & garlic sauce, served with rice & shepherds salad.
42. **Sebzeli Musakka–Vegetarian Moussaka** ..£6.50
Layers of aubergine filled with vegetables, topped with cheese, served with rice & shepherds salad.
43. **Imam Bayıldı – Stuffed Aubergine**£6.95
Aubergine stuffed with onion, celery, carrot, mushroom, peppers, parsley, garlic, tomato served with rice & salad.
44. **Saksuka – Aubergine Napolitana**£6.50
Cubed fried aubergine, onions, celery, red-green-yellow peppers, mushroom, parsley, garlic, carrots and Tomato cooked, served with rice & shepherds salad.

BALIKLAR – FISH

45. **Levrek – Sea Bass**£8.95
Marinated sea bass BBQ on charcoal grill, served with shepherds salad.
46. **Çupra – Sea bream**.....£8.95
Marinated sea bream BBQ on charcoal grill, served with shepherds salad.

SALATALAR – SALADS

47. **Çoban Salatası – Shepherds Salad**£2.00
A combination of cubed tomatoes, onions, cucumber and chopped parsley and olive oil.
48. **Ezme Salata – Mashed Vegetable Salad** ..£2.95
Finely chopped tomato, onion, cucumber, parsley, green hot pepper finished with herbs, spices with Pomegranate sauce, lemon juice & olive oil.
49. **Peynirli Salata – Greek Salad**£2.95
A combination of cubed tomatoes, onions cucumber, green peppers, black olives, chopped parsley, feta cheese, With olive oil, lemon juice & pomegranate sauce.
50. **Yesil Salata – Green Salad**£2.45
Lettuce, red cabbage, carrots, green peppers, cucumber, parsley & olive oil.

TATLILAR – DESSERTS

51. **Baklava – Turkish Sweet Pastry**.....£2.00
Layers of phyllo pastry filled with walnuts, pistachio nut topped with sherbet.
52. **Dondurma – Ice Cream**£2.00
53. **Chocolate Cake**.....£2.00
54. **Cheese Cake**£2.00
55. **Apple Pie**£2.00

All our main courses are served with bread, rice and shepherds salad

SET MEALS

Minimum For 2 People
Karışık Meze – Mixed Meze
Karışık Kebab – Mixed Kebab
Salata – Salads
Pilav – Rice
Baklava – Dessert
£24.95

İÇECEKLER – SOFT DRINKS

56. **Can Drinks (UK)**£1.00
57. **Coca Cola (UK) (500ml)**£1.50
58. **Mineral Water – Spring Water**£1.00
59. **Coca Cola (UK) 1.5 litre**.....£2.50
60. **Lemonade 1.5 litre**£2.50

OVER £30.00 ORDER
1 BOTTLE SOFT DRINK FREE

OVER £40.00 ORDER
1 BOTTLE WINE FREE

Ayasofya

RESTAURANT

Takeaway Menu

Up to 80 People Private Parties all catered for.

Up to 10 People Cake on the House for Birthday Parties

Lunchtime Special Served
Monday - Saturday 12.00 noon – 3.00pm.
All main courses (except mixed kebab) only £7 (includes soft drink).

FRIDAY AND SATURDAY NIGHT
LIVE MUSIC (AFTER 10.30pm)
BELLY DANCER & DISCO

OPENING HOURS

MONDAY TO THURSDAY
12.00 NOON – 3.00pm , 5.00pm – 11.00pm

FRIDAY & SATURDAY
12.00 NOON – 3.00pm , 5.00pm – 01.00pm

SUNDAY
3.00pm – 10.30pm

DELIVERY TIME 5.00pm – 10.30pm

FREE HOME DELIVERY

Monday - Thursday
Occasionally Friday - Saturday

24A SUN STREET, WALTHAM ABBEY, ESSEX, EN9 1EE

TEL: 01992 714 305

SOGUK MEZELER – COLD STARTERS

- 1. Ispanak Tarator – Spinach Yogurt Dip£2.45**
Fresh spinach bathed in a creamy yogurt sauce with a hint of crushed garlic.
- 2. Saksuka – Aubergine Napolitana£3.45**
A mixture of aubergine, celery, onions, parsley, red and green peppers brewed in a special tomato sauce.
- 3. Barbunya Plaki – Baked Beans£2.45**
Barlotto beans stewed in a tomato sauce.
- 4. Yaprak Sarması – Vine Leaf Rolls.....£2.45**
A mixture of rice, mint, parsley, onions, current and pine kernels wrapped in vine leaves and stewed off.
- 5. Kısır – Cracked Wheat (Bulgur) Salad£2.45**
A combination of steamed fine cracked wheat, onions, celery, papers, tomatoes and lemon juices.
- 6. Cacık – Cucumber Yogurt Dip (Tzatziki)£2.45**
This traditional Turkish dip consist of cucumber with mint and crushed garlic in creamy yogurt and seasoned with olive oil.
- 7. Humus – Humous.....£2.45**
Mashed chick-peas, tahini, lemon juice, garlic and olive oil into a traditional Mediterranean dip.
- 8. Tarama.....£2.45**
Freshly prepared ipped Cod Roe (fish roe pate)
- 9. Karışık Meze – Mixed Meze.....£4.95**
A tantalising selection of above cold starters.
- 10. Imam Bayildi- Stuffed Aubergine.....£4.00**
Half of aubergine stuffed with mushroom, onions, celery, peppers, and garlic in olive oil
- 11. Ali Nazik£2.95**
Grilled aubergine pure with olive oil, garlic and yogurt.
- 12. Karides – Prawn Cocktail£2.80**
Prawns served with prawn cocktail sauce and garnish.
- 13. Yogurt – Yogurt.....£1.50**
- 14. Siyah Zeytin – Black Olives.....£1.50**
Black olives served with garlic and olive oil.

SICAK MEZELER – HOT STARTERS

- 15. Arnavut Cigeri – Albanian Liver.....£2.95**
Sautéed strips of lamb liver in butter, caramelised, mixed herbs & spices and chilli.
- 16. Sucuk Izgara – Grilled Turkish Sausage ..£2.95**
Char-grilled sliced Turkish sausage
- 17. Mantar – Garlic Mushrooms£2.95**
Grilled mushrooms sautéed in butter, including garlic, parsley and lemon juice. Topped with cheese.
- 18. Hellim – Halloumi Cheese£2.95**
Grilled fresh Cyprus cheese served with garnish.
- 19. Sigara Böreği.....£2.95**
Rolled of filo pastry wrapped and filled with soft cheese, deep fried
- 20. Mititi Köfte.....£3.00**
Meat balls with oriental herbs and spices, fried on the pan.
- 21. King Prawns.....£4.50**
King prawns cooked in white wine sauce with garlic & butter, served with garnish
- 22. Kalamar – Sautéed Calamari Rings.....£2.95**
Deep fried sautéed calamari rings served with garnish and tartar sauce.
- 23. Scampi.....£2.95**
Deep fried breaded scampi served with tartar sauce.
- 24. Patlıcan Kızartması – Fried Aubergine£2.95**
Fried Aubergine served with garlic yogurt
- 25. Patates Kızartması – French Fries.....£1.50**

KEBAPLAR – KEBABS

- 26. Çöp Sis –Lamb Shish.....£6.50**
Small cubes of marinated lamb, skewered and cooked on charcoal grill served with rice & shepherds salad.
- 27. Adana Kebab – Adana Kebab.....£6.50**
Lamb minced by hand, prepared with onions, red peppers, a hint of salt and paprika & parsley, skewered cooked on a charcoal grill served with rice & Shepherds salad.
- 28. Beyti – Lamb Beyti.....£7.00**
Adana kebab prepared with garlic, spicy and a hint of hot chilli, cooked on a charcoal grill, served with rice, and shepherds salad.
- 29. Pırzola – Lamb Chops.....£9.00**
Seasoned, tender lamb chops, cooked on a charcoal grill served with rice, and shepherds salad.
- 30. Kaburga – Lamb Spare Ribs.....£7.00**
Seasoned, tender lamb spare ribs, cooked on a charcoal grill, served with rice & shepherds salad
- 31. Tavuk Sis – Chicken Shish.....£6.50**
Tender chicken breast shish, cooked on a charcoal grill, served with rice & shepherds salad
- 32. Tavuk Kanat – Chicken Wings£6.50**
Marinated chicken wings, cooked on charcoal grill, served with rice & shepherds salad.
- 33. Tavuk Beyti – Chicken Beyti£7.00**
Spicy chicken breast, prepared with garlic, onions, peppers and parsley, cooked on a charcoal grill. Served with rice & shepherds salad.
- 34. Piliç – Spring Chicken£7.95**
Skewered, tender whole Spring Chicken (with bone), cooked on a charcoal grill. Served with rice & shepherds salad.
- 35. Böbrek – Grilled Lamb Kidney.....£6.50**
Lamb kidney shish, seasoned and cooked on a charcoal grill, served with rice & shepherds salad
- 36. Ciger Sis – Grilled Lamb Liver Shish£6.00**
Lamb kidney shish, seasoned and cooked on a charcoal grill, served with rice & shepherds salad
- 37. Karışık Kebab – Mixed Kebab£11.00**
An assortment of kebabs including lamb shish, Adana kebab, Chicken shish, Lamb chops, chicken wings, Lamb ribs, liver & kidney Shish cooked on a charcoal grill, served with rice & shepherds salad.
- 38. Halep Kebab – Halep Kebab.....£7.95**
Adana Kebab cooked on a charcoal grill, served with special vegetables sauce, rice & shepherds salad.
- 39. Yogurtlu Adana (İskender Kebab) - Adana Kebab With Yogurt & Sauce.....£7.95**
Adana kebab, cooked on a charcoal grill, served on homemade bread with yogurt and topped with delicious İskender sauce and malted butter, rice & shepherds salad
- 40. Patlıcan Kebab – Aubergine Kebab.....£9.00**
Sliced aubergine with minced lamb cooked on charcoal grill, topped with copped cooked tomato, onion & garlic sauce, served with rice & shepherds salad.

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