

COLD APPETISERS

HUMMUS (V)	6 . 9 5
Pure of chick peas, tahini, lemon and garlic	
T Z A T Z I K I Creamy yogurt with cucumber , garlic and dry mint	6 . 9 5
QUINOA TABBOULEH Finley chopped flat leafed parsley mixed with mint, quinol, tomatoes, onion and pomegranate dressing	7 . 9 5
EZME SALAD (V)(N) Finley chopped tomatoes, onion and parsley with lemon and olive oil dressing topped with fresh pomegranates and walnuts	8 . 9 5
AUBERGINE RATAOUILLE / IMAM BAYILDI (V)	7 . 9 5
Stewed aubergine, peppers, chickpeas and tomatoes	
STUFFED VINE LEAVES (DOLMA)(V)	7 . 5 0
Rice, onions, dill herbs and olive oil wrapped in vine leaves	
GREEK SALAD (V)	6 . 9 5
Feta cheese tomatoes cucumber marinated olives and red onions.	
TARAMA SALAD	6 . 9 5
Cod roe pate, olive oil and lemon juice	
MIX OLIVES	7.00
Selection of mediterranean olives	
BABA GHANOUSH (V)	7 . 9 5
Caviar of smoked aubergine, tahini garlic, lemon, olive oil and yogurt topped with fresh pomegranates.	
BEETROOT AND QUINOA TARATOR (V)	7 . 9 5

HOT APPETISERS

FALAFEL		7	. 9	5
Deep fried fritters made from chickpeas and herbs				
H U M M U S K A V U R M A		7	. 9	5
Sauted diced lamb fillet with pine kernels on bed of hummus				
FRIED GOAT CHEESE (V)		8	. 4	5
Covered on bread crumbs served with salad and cranberry sauce				
MINI LAHMACUN		7	. 9	5
Minced lamb with tomatoes, onions, garlic, parsley and herbs				
HALLOUMI CHEESE (V)		7 .	. 9	5
Grilled cyprus cheese with salad				
SPINACH AND FETA PASTRY		7	. 9	5
(BROEK)				
Filo pastry filled with spinach and feta cheese				
GRILLED SPICY SAUSAGE (SUCUK)		7	. 9	5
Char-grilled spicy garlic Turkish beef sausage				
SPICY PRAWN		9 .	. 9	5
King prawns cooked in coconut cream, onions and ginger sauce				
PANKO COATED KING PRAWN		8 .	. 9	5
King prawns in a panko coating (japanese breadchumbs) Served with chilli sauce				
BATTERED SQUID/CALAMARI		9	. 9	5
Marinated squid, Served with tartar sauce				
GARLIC KING PRAWNS (GF)	1	0	. 5	0
King prawns sauteed in a garlic butter sauce				

yogurt topped with fresh pomegranates.

Caviar of smoked aubergine, tahini garlic, lemon, olive oil and



FROM THE GRILLS

LAMB SHISH KEBAB	22.95
Marinated lamb pieces grilled on a skewer. Served with bulgur pilav, salad and special chilli sauce	
CHICKEN SHISH KEBAB	20.95
Marinated chicken pieces grilled on a skewer Served with bulgur pilav, salad and special chilli sauce	
ADANA KOFTE KEBAB	20.95
Marinated lamb kneaded with red carpia peppers and fresh herbs.Served with bulgur pilav, salad and tomato sauce	
CHICKEN SHISHA KOFTE	20.95
Marinated chicken kneaded with red carpia peppers and fresh herbs.Served with bulgur pilav, salad and tomato sauce	
GRILLED JUICY LAMB CUTLETS	24.95
Served with bulgur pilav, salad and special chilli sauce	
LAMB RIBS KEBAB (KABURGA)	21.95
succulent lamb ribs grilled on a skewer. Served with bulgur pilav salad and special chilli sauce	
CHICKEN WINGS	19.95
Marinated chicken wings grilled over charcol. Served with bulgur pilav, salad and special chilli sauce	
YUCE'S SPECIAL MIXED GRILL	26.95
Adana kofte, lamb cutlet, marinated cubed lamb and chicken grilled over charcol. Served with bulgur pilav, salad and special chilli sauce	
SPECIAL SARMA BEYTI KEBAB	21.95
Marinated minced lamb or chicken grilled on a skewer wrapped un lavash bread topped with tomato sauce then drizzled with butter. Served with yogurt.	
MIXED SHISH KEBAB	23.95
Mix of marinated lamb or chicken pieces grilled on a skewer. Served with bulgur pilav, salad and a special chilli sauce	

MAIN COURSE SPECIAL

MORACCAN LAMB TAGINE	22.00
Oven-cooked lamb with dried fruit nuts and vegetables. Served with bulgur and homemade bread	
MOROCCAN CHICKEN TAGINE	20.00
Oven-cooked chicken with dried fruit nuts and vegetables. Served with bulgur and homemade bread	
HOUSE SPECIAL (ISKENDER)	21.95
Char-grilled cubes of lamb or chicken on cubed of diced bread coated. Served with tomato sauce and yogurt	
STEAK AND BURGERS	
GRILLED SCOTTISH SIRLOIN STEAK	3 2 . 9 5
Filo pastry filled with spinach and feta cheese	
YUCE'S SPECIAL BEEF BURGER	21.00
Served in a brioche bun with a side of chips and salad	
YUCE'S SPECIAL CHICKEN BURGER	21.00
Served in a brioche bun with a side of chips and salad	
FILLET STEAK	38.00
T-BONES STEAK	38.00
PASTA	
KING PRAWN LINGUINE	27.00
Linguine and pasta topped with king prawns un a rich tomato, garlic and basil sauce	
PENNE POLLO	18.95
Chicken, mushroom, baby spinach, cream tomato and garlic	
PENNE ARRABBIATA (V)	1 8 . 9 5
Tomato sauce, chilli and garlic	



FROM THE SEA FOOD

leaves and sweet chilli sauce.

GRILLED SALMON	20.95
Served with creamy mashed potato and salad	
GRILLED SEA BASS 2 FILLET	21.95
Served with creamy mashed potato and stir-fry vegetables	
GRILLED FISH SPECIALS Char-grilled sea bass, salmon, king prawns monk fish. Served	2 4 . 9 5
vegetables	
GRILLED KING PRAWNS	27.95
Succulent prawns, marinated and grilled. Served with french, green leaves and sweet chilli sauce.	
GRILLED KING PRAWNS	2 4 . 9 5
Succulent prawns, marinated and grilled. Served with french, green	

YUCE'S FEAST PLATTER

(SHARING BETWEEN 4 PEOPLE)

Selection of mixed cold starters and lamb shish, chicken shisha, adana kofte, chicken wings, lamb chops and lamb ribs.

(served with a salad and sauce)

£79

VEGETARIAN

FALAFEL WITH HUMMUS . VEGETABLES	A N D 15.95
Served with bread and salad	
FILO PASTRY PARCELS	16.95
Spinach and feta cheese, Served with rocket salad a sauce	and sweet chilli
MIXED GRILLED VEGETAB	3 L E (V) 16.95
Char-grilled halloumi with aubergine and season verolive oil and warm tomato and basil sauce.	g drizzled with

SALADS

8 . 9 5
7 . 9 5
9.95
9.95
12.95
12.95

SIDES

MAC'N' CHEESE	8 . 5 0
HAND CUT CHIPS	6.00
S W E E T P O A T O	7.00
MASH POTATO	6.00
GRILLED ASPARAGUS	8.00
BULGUR	6.00