

# Günaydin

## IN THE BEGINNING

<b>Gunaydin Pink Hummus (VGIGFV)</b> Smooth thick mix tuve made with mashed chickpeas, tahini, lemon juice and beetroot.	6.50
<b>Cacik (VGIGF)</b> Creamy Turkish yogurt with cucumber, fresh & dried mint, dill, double cream, olive oil, garlic and seasoning.	5.90
<b>Hummus (VGIGFV)</b> Smooth thick mixed made with mashed chickpeas, tahini, lemon juice and garlic.	5.90
<b>Russian Salad (VGIGF)</b> Boiled cubes of potatoes, carrots, sweetcorn, dill, peas tossed in mayonnaise and double cream.	5.90
<b>Baba Ganoush (VGIGF)</b> Finely chopped roasted aubergine, red capya, olive oil, lemon juice, seasonings, yoghurt and tahini.	5.90
<b>Saksuka (V)</b> Fried aubergine, mixed peppers, parsley, dill, fresh chopped tomato and pepper paste in a tasty balanced house special sauce.	6.50
<b>Mixed Olives (VGIGFV)</b> Marinated in oil, garlic, lemon, oregano and red pepper flakes.	4.95
<b>Mixed Cold Meze   Perfect for Two</b> Gunaydin Pink Hummus, cacik, hummus, Russian salad, baba ganoush, saksuka.	14.90

## LET'S GET WARMED UP

<b>Halloumi (VGIGF)</b> Grilled traditional Cypriot cheese sticks served with salad and sriracha mayo	7.50
<b>Sucuk (GF)</b> Grilled special spicy Turkish Sausage garnished with salad.	6.90
<b>Falafel (VGIV)</b> Deep fried minced balls of chickpeas, served on a bed of salad and hummus topped with sweet chilli	6.90
<b>Sigara Börek (VG)</b> Turkish filo pastry filled with feta cheese, mint, double cream, olive oil, spinach and cheddar cheese.	6.90
<b>Kalamari</b> Battered squid rings served with homemade tartare sauce and salad.	7.50
<b>Garlic Prawns (GF)</b> Pan fried tiger prawns with fresh onions and peppers, garlic and house special sauce, served with house salad	7.90
<b>Lamb Liver (GF)</b> Pan fried lamb liver cooked with onions, red and green peppers with house special sauce.	7.90
<b>Turkish Meatballs (GF)</b> Lean minced Lamb with onions and herbs in a house special sauce and sprinkled with feta cheese.	6.90
<b>Mixed Hot Meze   Perfect for Two</b> Halloumi, falafel, sucuk, kalamari, sigara borek.	16.90

## CHEF'S SPECIAL

<b>Kiremit Kofte (GF)</b> Seasoned lamb kofte with Mediterranean halap sauce topped with cheese served with rice and salad.	17.90
<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>Lamb Shank (GF)</b> Served with Celery, carrot, rosemary & house special sauce and rice.	18.90

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

## 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.	21.95
<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>Yogurtlu Tavuk (GF)</b> Marinated chicken breast in house special sauce and chunky bread topped with yogurt and a drizzle of butter.	16.90
<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

## SALADS

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

## BURGERS

<b>Peri Peri Chicken Burger</b> Chicken breast infused with peri peri seasoning served in briocce bun with siracha mayo, lettuce & tomato	11.95
<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

## 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.	45.95
<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.	84.95
<b>Chicken Platter for 2</b> -Bread, Dips, Hummus and Cacik -A selection of Chicken Shish, Chicken Wings & Chicken Adana.	38.95
<b>Seafood Platter for 2</b> -Bread, Dips, Hummus and Cacik -A selection of Sea bass, salmon, king prawns and kalamari.	65.00

## THE STEAK OUT

All steak is served with chips, grilled tomato & butter tossed seasonal veg sticks	
<b>Ribeye 10oz (GF)</b>	24.95
<b>Sirloin 10oz (GF)</b>	26.95
<b>Steak Sauces</b> Peppercorn Mushroom sauce Chilli & garlic butter	5.95

## PASTAS

<b>Spaghetti Meatballs</b> Perfectly cooked spaghetti with meatballs & house special sauce.	14.90
<b>Penne Arrabiata (V)</b> Penne pasta with fresh chillies, garlic basil & house special sauce.	12.90
<b>Spaghetti Pescatore</b> Spaghetti tossed with sautéed king prawn & squids ring, pepper, onions & house special sauce.	16.90
<b>Penne Polo Piccante</b> Penne pasta with chicken, fresh chillies cooked in house special sauce, with cherry tomatoes and spinach.	14.90

## FROM THE RIVER TO THE SEA

<b>Salmon</b> Charcoal grilled fillet of salmon fillet served with salad and new potatoes, tenderstem broccoli & 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 Guvec (GF)</b> King prawns sautéed 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, broccoli, new potatoes & lemon butter sauce	19.90

## FROM THE FIELD

<b>Mushroom Casserole (VGIGFV)</b> Mushrooms, mixed peppers, onions cooked with house special sauce with melted cheese served with rice.	14.50
<b>Vegetable Kofte (VGIGFV)</b> Mediterranean vegetable balls cooked with house special sauce and chickpeas, onions, fresh tomato and mixed Turkish herbs. Served with rice.	14.50
<b>Vegetable Guvec (VGIGFV)</b> Sautéed vegetables of aubergines, mix peppers, courgettes, mushrooms in aromatic tomato sauce and onions, fresh tomato and mixed Turkish herbs served with rice.	14.50

## KIDS

<b>Chicken Shish and chips</b>	7.90
<b>Chicken nuggets with Chips</b>	7.90
<b>Meatball with chips</b>	7.90
<b>Penne pasta with Tomato sauce</b>	7.90
<b>Fish fingers 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>Parmansan Truffle Fries</b>	4.50
<b>Tendersteam Broccoli</b>	5.50
<b>House Salad</b>	4.50

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

# 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> Full of varietal character, this wine is wonderfully fresh, crisp and dry with fruity overtones of green apples.	5.50	7.50	24.50
<b>VIIGNIER 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.	9.50	13.25	64.45

### 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>LES VIGNERON CARIGNAN SYRAH (France)</b> A tender pink colour and a nose of subtle raspberries evolve in to a fresh, elegant and lively palate of strawberries and ripe cherries.	5.95	8.95	24.95
<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
<b>BARONS EDMOND BENJAMIN DE ROTHSCHILD HAUT-MEDOC</b> A Red wine from Bordeaux, France. Made from Cabernet Sauvignon, Merlot.	7.50	9.50	36.95

### 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

### CHAMPAGNES

Bottle

<b>MOET &amp; CHANDON BRUT (France)</b> The best known Champagne, crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours.	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
<b>BELAIRE ROSE (France)</b> 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

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

Half Pint | Pint

<b>Coke</b>	2.95	3.95
<b>Coke Zero</b>	2.95	3.95
<b>Cranberry Juice</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

Half Pint | Pint

<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