

MEZE PLATTERS

Cold Mixed Meze Small - 13.5

Hummus, Beetroot &
Patlıcan Salad



Hot Mixed Meze Large - 19.9

Falafel, Calamari, Sigara Boregi,
Sucuk & Halloumi



Jumbo Mix Hot Meze for 3-4 29.9

Falafel, Calamari, Sigara Boregi,
Crispy Prawns, Halloumi Fritters,
Mozzarella Sticks, Sucuk & Halloumi
Whitebait

SHARING PLATTERS

All served with bulgur, rice, salad & bread

CHICKEN SPECIAL (FOR 3 PEOPLE) 44.9

Chicken Doner, Baby Chicken, Chicken Shish, Chicken Beyti
and 8pcs Chicken Wings. Add Small Cold Meze for +£12

MIXED PLATTER (FOR 2-3 PEOPLE) 58.9

Lamb Doner, Chicken Doner, Chicken Shish, Chicken Beyti,
Adana Kebab, 4pcs Chicken Wings and 4pcs Lamb Ribs.
Small Mezes: Houmus, Cacik & Patlıcan Salad

FAMILY PLATTER (FOR 4 PEOPLE) 72.9

Lamb Doner, Chicken Doner, Chicken Shish, Lamb Shish,
Chicken Beyti, Adana Kebab, 8pcs Chicken Wings and 8pcs Lamb Ribs.
Small Mezes: Houmus, Cacik & Patlıcan Salad

GÜNEŞ JUMBO PLATTER FOR 5 PEOPLE 89.9

Lamb Doner, Chicken Doner, Lamb Shish, Chicken Shish,
Chicken Beyti, Adana Kebab, 8 pcs Chicken Wings,
8pcs Lamb Ribs and 4pcs Lamb Chops
Small Mezes: Houmus, Cacik & Patlıcan Salad

LOYALTY SPECIAL (FOR 6-7 PEOPLE) 115

Lamb Doner, Chicken Doner, Lamb Shish, Chicken Shish, Chicken Beyti,
Adana Kebab, 8 pcs Chicken Wings, Baby Chicken,
Quills, 8pcs Lamb Ribs and 4pcs Lamb Chops
Small Mezes: Houmus, Cacik & Patlıcan Salad

BREAKFAST

All breakfast served with complimentary Turkish tea or fresh mint tea. Breakfast served until 4 pm

MEDITERRANEAN BREAKFAST v d £13.9

Two free-range eggs, feta cheese,
sigara boregi, halloumi cheese, Turkish beef sau-
sage (sucuk), mini sausages,
grilled tomatoes, cucumber, olives,
butter, honey & Jam

GUNES BREAKFAST v d £14.9

Avocado, spinach, grilled tomato, 2 fried eggs,
feta cheese, humus, olives, butter, sigara boregi,
honey & kaymak, halloumi cheese, turkish beef
sausage

ENGLISH BREAKFAST £13.9

Baked beans, 2 Fried eggs, beef sausage, hash
brown, grilled mushroom, tomato and turkey

AMERICAN BREAKFAST £13.9

Turkish beef sausage, pancake with maple syrup
and 2 fried eggs

TURKISH EGGS (CILBIR) v d £12.9

Poached eggs with yogurt combined with fresh
herbs, garlic, butter and topped with avocado

CRUSHED AVOCADO v d 13.5

topped with poached eggs and grilled halloumi
served with chips

VEGGIE BREAKFAST v d £13.9

Avocado, spinach, grilled tomato, 2 fried eggs,
hashbrown, feta cheese, humus, olives, butter,
sigara boregi, honey & kaymak, halloumi cheese

MENEMEN v £12.9

Two free-range eggs, slowly cooked with
peppers and tomato
Add £2.95: Feta cheese, cheddar cheese or
mushroom

PLAIN OMELETTE v £9.9

Four free-range eggs

TURKISH BEEF SAUSAGE OMELETTE £12.9

KIDS BREAKFAST v £7.9

Two free-range eggs with baked beans and
two hash browns

PLATTER TO SHARE

Fried four free-range eggs, feta cheese, sigara boregi, hash browns, halloumi cheese,
Turkish beef sausage (sucuk), mini sausages, fresh tomatoes, avocado, cucumber, olives, nutella,
butter, honey & Jam, pepper, chips, mushroom, grilled aubergine, boiled eggs,
seasonal fruit, kaymak, molasses with tahini.

for 3 People £39.9 / for 6 People £78 (extra menemen is included)

EXTRAS

Fried Egg 1.5 / Scrambled Egg 1.5 / Baked Beans 1.9 / Mix Olives 4.5

Hash brown 1.9 / Maple Syrup 1.5 / Chocolate Nutella 1.5

BISCOFF FRENCH TOAST 13.9

Cinnamon sugar coated French toast
crumpets with a melting Biscoff



I LOVE CHOCOLATE 11.9

Pancakes with Nutella, Kinder Bueno,
bananas and seasonal fruits



FRENCH TOAST 12.9

French Toast with clotted cream and
Turkish fairy floss and seasonal fruits



THE FRENCH 13.9

French Toast with clotted cream and
Turkish fairy floss, seasonal fruits,
beef sausage and turkey bacon



Güneş

MENU

COLD STARTERS

- Mixed Olives VG** 4.9
- Feta Chees D** 4.9
- Patican Salad VG** 6.2
Sliced Aubergine, mixed peppers, onion with special tomato sauce
- Houmus VG** 5.9
Chickpeas puree with tahini, lemon juice, garlic and olive oil
- Kisir VG C** 5.9
Bulgur mixed with spring onion, celery, mixed peppers, parsley, mint, lemon & pomegranate juice
- Cacik V** 5.9
Fresh Mint, cucumber flavoured with yoghurt and sprinkling of garlic.
- Tarama** 5.9
Freshly prepared whipped cod roe
- Baba Ganoush V GF** 6.5
Smoked aubergine, pomegranate, garlic, tahini, parsley, lemon juice & olive oil
- Beetroot Pate V GF** 6.5
Roasted beetroot mixed with granded chickpeas, garlic and then topped with walnut.
- Sarma V GF N** 5.9
Stuffed vine leaves with rice, pine kernels, served with yoghurt

Cold Mixed Meze

- Small** 13.5
Hummus, Patican Salad & Beetroot Pate
- Large** 17.9
Hummus, Patican Salad, Kisir, Cacik & Baba Ganoush



FRESHLY PREPARED SALADS

- Ezme Salad V** 7.5
Chopped tomato, red onion, peppers, parsley, lemon juice with pomegranate dressing
- Traditional Greek Salad V GF D** 10.5
Beef tomato, cucumber, bell peppers, fresh parsley, Greek feta cheese, olives, extra virgin olive oil & lemon
- Chicken Caesar Salad with Avocado** 16.9
Cos lettuce, cucumber pickle, cherry tomatoes, croutons, parmesan and Caesar dressing.
- Fruity Goat Cheese Salad V N D** 12.9
Beetroot, dry apricot, mix lettuce cherry tomato, avocado & walnut



HOT STARTERS

- 2 Grilled Halloumi V GF D** 6.9
- Grilled Halloumi & Sucuk GF D** 7.9
- Halloumi Fritters D** 7.2
These homemade halloumi fries are double dipped in panko breadcrumbs for an extra crispy finish
- Houmus Kavurma** 8.9
Diced pan-fried lamb with a bed of houmus and herbs
- Falafel with Humus VG N** 6.5
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.
- Pastry (Sigara Borek) V D** 7.5
Halloumi, feta, fresh herbs in Turkish pastry. Served with sweet chilli sauce.
- Grilled Turkish Beef Sausage (Sucuk)** 6.9
- Imam Bayildi V** 7.5
Fried aubergine, onion, tomato, garlic & mixed peppers
- Garlic Mushroom V GF** 6.9
Butter, mix herbs & mozzarella cheese
- Chicken Dipper** 7.5
Marinated and deep fried chicken breast with sweet chilli sauce
- 3 Crispy King Prawns CR** 7.5
Dip fried panko coated king prawns. Served with sweet chilli sauce.
- Mozzarella Sticks** 6.5
Deep-fried breaded mozzarella sticks
- Pan Fried Chicken Liver GF** 7.5
Pan fried seasoned with Turkish spices
- 4 Garlic Prawns CR** 7.9
Pan fried prawns with tomato sauce & cream
- Deep Fried Fresh Calamari** 7.9
Marinated deep fried fresh squid rings. Served with tartar sauce.
- 5 French Goat's Cheese V N D** 8.5
Roasted apricot glazed goat's cheese, walnut served with beetroot & cherry tomatoes
- Whitebait F served with tartar sauce** 6.9
- Hot Mixed Meze**
Small 14.5
Large 19.95
Falafel, Calamari, Sigara Boregi, Sucuk & Halloumi

SOUPS

- Lentil Soup Mercimek VG D C** 6.9

KIDS MENU 9.9

Served with Capri-Sun

Chicken Wings / Chicken Nuggets

Fish Finger / Meat (Lamb or Chicken) & Chips

Served with chips OR rice

FROM THE CHARCOAL BARBECUE

All our Kebabs are served with bulgur, rice & salad

- | | | |
|---|-------------|-------------|
| | Regular | Large |
| Lamb or Chicken Doner D | 15.9 | 15.9 |
| Lamb or Chicken slices layered on one huge skewer and then slowly cooked for maximum tongue bursting flavours | | |
| 7 Mixed Doner D | 15.9 | 15.9 |
| Lamb and Chicken doner | | |
| Meat and Chips D | 15.9 | 15.9 |
| Lamb and Chicken doner served with chips | | |
| Lamb Shish Kebab | 15.9 | 19.9 |
| Marinated fillet of lamb, grilled to delight on skewer | | |
| Chicken Shish | 13.9 | 18.9 |
| Chicken breast marinated with blend of herbs and Turkish spices | | |
| 8 Chicken Wings | 16.9 | 16.9 |
| Marinated chicken wings cooked on charcoal grill | | |
| Baby Chicken | 16.9 | 16.9 |
| Marinated whole baby chicken cooked on charcoal grill, served with chips | | |
| Quils | 16.9 | 16.9 |
| Seasoned whole quils cooked on charcoal grill, served with chips | | |
| Lamb Ribs | 19.9 | 19.9 |
| Marinated spare lamb ribs on charcoal grill. | | |
| Adana Kebab | 14.9 | 17.9 |
| Skewered minced lamb seasoned with pepper & thyme | | |
| Mix Shish (Lamb & Chicken) | 18.9 | 18.9 |
| Half portion lamb shish, half portion chicken shish | | |
| 9 Lamb Chops | 23.9 | 23.9 |
| Tender lamb chops seasoned and grilled over charcoal. | | |
| 10 Chicken Beyti N | 15.9 | 18.5 |
| Minced chicken, fresh herbs, garlic. | | |
| 11 Combination Kebab | 23.9 | 23.9 |
| Lamb doner, Chicken doner & Chicken shish | | |
| Cheff Special | 26.5 | 26.5 |
| Lamb shish chicken shish & lamb kofte | | |
| 12 Mixed for 1 | 27.9 | 27.9 |
| Lamb shish, chicken shish, 2pcs lamb chops | | |
| Mix Koftes | 17.9 | 17.9 |
| One skewer Adana & one skewer Chicken Beyti | | |



KEBABS WITH YOGHURT

All our Kebabs are served with bulgur, rice & salad

- 14 Lamb or Chicken Iskender Kebab D** 19.9
Sliced lamb or chicken doner on a bed of bread, Topped with tomato sauce and yoghurt than drizzled with butter and herbs
- Lamb or Chicken Sarma Beyti D** 21.9
Specially prepared minced lamb or chicken meat and herbs on skewers, char grilled, wrapped in thin bread with cheddar cheese, served with butter, yoghurt and tomato sauce.
- Fistik Kebab / Pistachio Kebab D** 23.9
Specially prepared, char-grilled minced chicken or lamb wrapped in thin homemade bread with cheddar cheese. Then cooked in a oven to perfection and topped with yoghurt, tomato sauce, pistachio, drizzled with butter and bulgur
- Kebabs with Yoghurt Sauce D** 22.9
Lamb / Chicken / Adana
Choice of your shish skewer chopped on a bed of bread, topped with tomato sauce, and yoghurt then drizzled with butter.
- Ali Nazik Lamb OR Chicken** 23.9
Char grilled aubergines with garlic and yoghurt, topped with your choice of meat and butter



VEGETARIAN DISHES

All vegetarian dishes are served with bulgur, rice & salad

- Stuffed Aubergine V** 15.9
Fried aubergine, onion, tomato, garlic, mixed peppers topped with melted cheddar cheese.
- Veggie Moussaka V** 15.9
Aubergine, potatoes, courgette, green peppers, mushrooms & onion cooked in oven with bechamel sauce (cheese) served with bulgur & rice.
- Veggie & Halloumi Kebab V** 17.9
Grilled mixed peppers, halloumi, mushroom, onion, courgette & aubergine with tomatoes sauce.
- Veggie Iskender V D** 15.9
Grilled peppers, onion, tomato, courgette & aubergine on a bed of bread, topped with tomato sauce, yoghurt and then drizzled with butter, served with bulgur & rice
- 15 Falafel with Humus Main VG N** 14.9
Chickpeas, broad beans, garlic, spices, fresh herbs, tahin. Served with baby potatoes and mixed seasonal vegetables.
- 16 Imam Bayildi VG** 14.9
Delicately fried aubergine stuffed with mixed peppers, onions, garlic cooked in olive oil baked in oven & topped with tomato sauce.
- Veggie Sarma Beyti** 17.9
Mushrooms, mix peppers, onions & aubergine, garlic, ginger wrapped in a thin homemade bread with cheddar cheese. Served with yoghurt.

HOUSE SPECIALS

Mediterranean Grilled Chicken D 17.5

Lean chunks of chicken breast, cooked with creamy mushroom sauce. Served with mash potato

Kleftico D 15.9

Slow cooked lamb shank, with Mediterranean aromatic spices, seasonal vegetables, green beans, spinach & v mash potato

FISH AND SEAFOOD DISHES

- 17 Whole Grilled Sea Bass F** 21.9
Served with baby potato, seasonal vegetables, home-made tartar sauce
- 18 Grilled Salmon F** 21.9
Served with baby potato, seasonal vegetables, home-made tartar sauce
- Grilled King Prawns F CR** 22.9
Served with mash potato, seasonal vegetables, home-made tartar sauce & garlic butter
- Sautéed King Prawn F CR** 21.9
Tomato paste, mushroom, green, red peppers, onion, garlic, cooked in & garlic butter
- Calamari M** 18.9
Served with chips & home-made tartar sauce
- 19 Fish Platter (for 2-3 people) F** 54.95
Grilled Salmon, Whole Seabass, 2pcs Calamari, 2pcs Crispy Prawns, 2pcs King Prawns, Whitebait, served with baby potato and seasonal vegetables



BURGERS

- Chicken Burger D** 10.95
Chicken fillet with lettuce, tomato, cheese, mayonnaise served with chips
- Beef Burger D** 1/4 9.90 1/2 11.9
Beef burger, roasted onion, cheese, lettuce, tomato, burger sauce, served with chips
- Halloumi & Avocado Burger V D** 9.9
Grilled halloumi, roasted, peppers and avocado, served with chips



CHOICE OF SIDE DISHES

- Sautéed Spinach 3.9 / Basmati Rice 4.5 / Bulgur 4.5 / Grilled Onion 4.5**
- Chips 4.5 / Sauté Baby Potatoes 3.5 / Mashed Potatoes 3.5 / Bullet Chili 3.90**

FOOD ALLERGY: **V: Vegetarian** / **VG: Vegan** / **GF: GLUTEN FREE** / **D: Dairy**
N: Nuts / **F: Fish** / **S: Soya** / **C: Celery** / **M: Molluscs** / **CR: Crustaceans**