



MANTI Mini lamb stuffed dumplings topped with garlic yogurt, butter sauce and dry mint.	18.75
ICLI KOFTE Stuffed fine bulgur with minced lamb, minced onions, dressed with butter sauce. Served with yogurt.	18.75
SULU BOREK ✓ Dumplings stuffed with mash potatoes and spices, served with homemade tomato sauce, yogurt.	17.50



SHARING STARTERS

MEZZE PLATTER 1 Humus (VE - GF), shakshuka (VE - GF), kisir (V) and ispanak tarator (V - GF).	15.75	FOR TWO PEOPLE
MEZZE PLATTER 2 Humus (VE - GF), shakshuka (VE - GF), sarma (VE - GF), ispanak tarator (V - GF), babaganus (V - GF), kisir (VE).	18.75	FOR THREE - FOUR PEOPLE
HOT MEZZE PLATTER Calamari, Turkish beef sausage (GF), halloumi (V), sigara boregi (V), falafel (V) and humus (VE - GF).	20.75	FOR THREE PEOPLE
HOT & COLD MIX MEZZE PLATTER Humus (VE - GF), kisir (V), vine leaves, shakshuka (VE - GF), calamari, halloumi (V), sigara boregi (V).	19.95	FOR TWO - THREE PEOPLE

FAMILY SHARING PLATTERS	
HALA SPECIAL Lamb shish, chicken shish, Adana kebab (1 pcs), lamb ribs (4 pcs), grilled kofte (1 pcs), chicken kofte (1 pcs), chicken wings (8 pcs).	59.90
FOR TWO PEOPLE	
SPECIAL OFFER 1 + SMALL COLD MIX MEZE Lamb shish, chicken shish, Adana kebab (1 pcs), lamb ribs (8 pcs), grilled kofte (2 pcs), chicken kofte (2 pcs), chicken wings (8 pcs).	74.90
FOR THREE PEOPLE	
SPECIAL OFFER 2 + LARGE COLD MIX MEZE Lamb shish, chicken shish, Adana kebab (1 pcs), lamb ribs (8 pcs), grilled kofte (2 pcs), chicken kofte (2 pcs), chicken wings (8 pcs), lamb chops (4 pcs).	94.90
FOR FOUR-FIVE PEOPLE	

RED WINES

	GLASS	BOTTLE
KAVAKLIDERE ANGORA RED, TURKEY This mid-crimson with ruby colour heralds afresh bouquet. It has black cherry and mulberry fruit characters, with subtle spicy overtones.	7.50	22.95
KAVAKLIDERE YAKUT, TURKEY Yakut, the favourite red wine of Turkey. Yakut is distinctive red wine with rich aroma. Character very well balanced with its soft flavours of cherry and ripe tannins. It is very good match with any grilled meats.	7.50	23.95
RABOSO-MERLOT, CIELO, ITALY Blend of merlot and raboso grapes. Ruby red; on the nose raspberries and blueberries. Medium bodied, fruity and round.	8.50	24.90
PARINI MONTEPULCIANO D ABRUZZO, ITALY On the nose violet aromas. Together with touch of black tea leaf. On the palate it has red fruit profile- red berries, strawberries.	26.50	
LAS CONDES MERLOT, CHILE Full bodied red with approachable soft dark berry fruit, plenty of spice and ripe tannins on the finish.	33.00	
HUGONEL RIOJA JOVEN, SPAIN Made from the classic tempranillo grape, this young rioja is made in a vibrant and modern style. Plum and strawberry flavours combine with hints of vanilla. And spice in a ripe mouthful of fruit.	35.50	
SAGRADA MALBEC, ARGENTINA A harmonious and elegant wine, showing excellent density of fruit, complex minerality, great freshness and smooth tannins.	40.90	
PINOT NOIR LORON, FRANCE Light and fresh in style, with a perfumed aroma, but also showing some grip and crunch on the palate as well as a red-berry lusciousness.	46.50	

WHITE WINES

	GLASS	BOTTLE
KAVAKLIDERE ANGORA WHITE TURKEY Tropical fruits, revealing peach and apricot, white flowers, lively, round and well-balanced with intense and long lasting fruit flavours.	7.50	23.50
CHARDONNAY, BORON ITALY Light and crispy with notes of citrus and apple with some little nutty aftertaste, medium body, enjoyable lingering palate.	8.50	27.50
PINOT GRIGIO IGP CANTINA ITALY Pleasant, crisp and fruity with green apple nuances, dry and elegantly full bodied, velvety and well balanced.	8.00	33.00
KAVAKLIDERE CANKAYA TURKEY Lively, long with fruit flavours, mouth filling, well balanced.	8.00	25.50
ALBARINO VEIGA NAUM, GALICIA, SPAIN Pinchy, staunch citrus and briny aromas are gritty and lacking in fresh fruit notes. Tight citric acidity makes this austere, while juicy but bitter flavours of orange and lime are tangy but pithy-tasting on the finish.	44.90	
LAS CONDES SAUVIGNON BLANC, CHILE Pale lemon yellow this sauvignon blanc is a fresh young wine. It offers aromas of mint, melon and pineapple with refreshing citrus notes of lime and grapefruit. The palate is soft and fruity with a medium body and a well balanced acidity.	33.50	
PICPOUL DE PINET, PINET DE SOL, FRANCE Begins with aromas of green apple, lemon, pear and melon. It's definitely a nice bouquet but where this wine shines is when tasting. Snappy and very easy to drink white full of refreshing acidity, nice mineral notes and a wonderful texture. All the same fruit flavours from the nose (lots of lemon, melon and some green apple). Carry over when tasting where you'll also find hints of tropical fruit.	8.00	28.90

ROSE WINES

	GLASS	BOTTLE
PINOT GRIGIO BLUSH ITALY A pale blush colour, fruited and elegant, delicate, with a persistent fruit finish.	8.00	26.50
PARADISE POINT ZINFANDEL ROSE, USA A refreshing wine with aromas and flavours of strawberry, raspberry, sweet apple, citrus and hints of ruby grapefruit.	8.50	25.95
KAYRA KALECIK KARASI ROSE, TURKEY Strawberry, raspberry, orange blossom, jasmine and vanilla, concentrated red fresh fruit flavours. Matches with grilled and fried fishes, seafood casseroles, salmon, spicy and curry sauced chicken dishes, seafood pastas, light cheeses.	8.95	34.00

SPARKLING WINE & CHAMPAIN

	GLASS	BOTTLE
PROSECCO, ITALY A very fine, long lasting perlage, pronounced palate with acacia flowers, apples, lemon and grapefruit nuances. Full-bodied and rounded with fruity notes, well-balanced and tangy, it is pleasant and well-balanced on the palate.	9.90	34.50
MOET & CHANDON "BRUT" IMPERIAL, FRANCE Vibrant, generous and alluring, the Moët Impérial style is distinguished by a bright fruitiness with notes of green apple and white flowers	76.00	

COCKTAILS

MOJITO Classic / Passion Fruit / Watermelon / Strawberry, Fruit Rum, Lime, Mint, Sugar & Soda	12.50
MARGARITA Tequila, Cointreau & Lime	12.50
P. STAR MARTINI Vodka, Vanilla, Passion Fruit, Passoa	12.50
APEROL SPIRITS Prosecco, Aperol, Soda	12.50

SIGNATURE COCKTAILS

HAYAT Vodka, Watermelon, Strawberry & Fresh Mint	12.50
ROSE GIN TONIC Gin, Lemon, Cranberry, Rose Syrup	12.50
NEGRONI Gin, Campari, Vermouth	12.50
SEX ON THE BEACH Vodka, Tequila, Archers, Grenadine, Orange	12.50

MOCKTAILS

V. MOJITO Classic / Strawberry / Watermelon / Passion Fruit	10.50
RED LINE Cherry, Strawberry, Lemon, Watermelon	10.50
FLAMENCO FLY Redbull, Lime, Mint, Blue Curacao	10.50
VIRGIN PIÑA COLADA Pineapple, Coconut, Milk	10.50

BEERS & CIDERS

HEINEKEN	7.00
HEINEKEN NON ALCOHOLIC	5.50
EFES DRAFT 500 ML	7.50
BUDWEISER	6.50
TUBORG GOLD 500 ML	7.00
CORONA 330 ML	6.50
BEER ON TAP PINT	7.50
BEER ON TAP HALF PINT	5.50
KOPPARBERG	7.00
STRAWBERRY & LIME 500 ML	
KOPPARBERG MIXED FRUIT 500 ML	7.00
SHANDY	7.50

SPIRITS

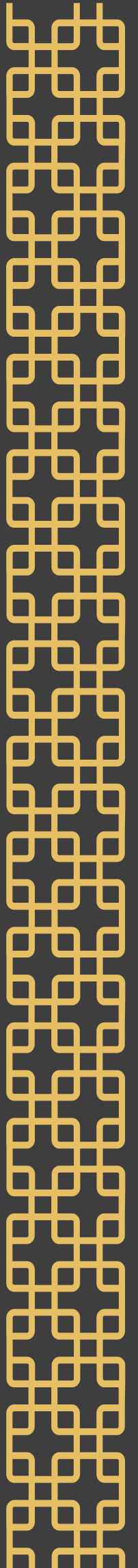
	SINGLE	DOUBLE	BOTTLE
WHISKEY			
GENTLEMAN JACK	6.50	8.50	90.00
JAMESON	6.50	8.50	75.00
CHIVAS REGAL	6.50	8.50	90.00
JACK DANIEL'S	6.50	8.50	75.00
BLACK LABEL	6.50	9.50	90.00
BLUE LABEL	-	-	300.00
VODKA			
SMIRNOFF	5.50	7.50	70.00
ABSOLUT	6.50	7.50	70.00
BELVEDERE VODKA	7.50	8.50	90.00
GREY GOOSE	6.50	8.50	90.00
CIROC	7.50	9.00	90.00
COGNAC			
COURVOISIER	6.50	8.50	90.00
HENNESSY	6.50	8.50	90.00
MARTELL	6.50	8.50	90.00
REMY MARTIN V.S.O.P	6.50	8.50	90.00
RUM & GIN			
GORDON'S GIN	6.00	8.50	75.00
BACARDI	6.00	8.50	75.00
GORDON'S PINK	6.50	8.50	75.00
BOMBAY	6.50	8.50	75.00
TANQUERAY	6.50	8.50	75.00

TURKISH SPIRITS

	DOUBLE	20CL	35CL	70CL
YENİ RAKI	7.50	22.00	33.50	56.50
YENİ RAKI UZUN DEMLEME	9.50	-	-	82.00
TEKİRDAG GOLD	9.50	31.90	41.90	68.50
TEKİRDAG	8.50	-	37.00	61.90
BEYLERBEYİ GÖBEK RAKI	9.50	-	51.00	90.00
LIQUEURS			SINGLE	DOUBLE
TIA MARIA			6.50	8.50
KAHLUA			6.50	8.50
BAILEYS			6.50	8.50
DISARONNO			6.50	8.50
CHAMBORD			6.50	8.50

SOFT DRINKS

COKE	3.85	ŞALGAM TURNIP JUICE	3.50
DIET COKE	3.85	PINEAPPLE JUICE	3.65
COKE ZERO	3.85	APPLE JUICE	3.65
FANTA	3.85	CHERRY JUICE	3.65
SPRITE	3.85	CRANBERRY JUICE	3.65
STILL/SPARKLING WATER SMALL	2.95	MIX JUICE	3.65
STILL/SPARKLING WATER LARGE	5.50	FRESH ORANGE JUICE	4.50
AYRAN HOME MADE YOGURT		JUG OF FRESH ORANGE JUICE	15.00
DRINK WITH SALT	3.50	JUG OF AYRAN	10.50
RED BULL	3.50	JUG OF JUICE	10.00
		<small>PINEAPPLE, CRANBERRY, APPLE, CHERRY, MIXED JUICE</small>	



COLD STARTERS

HUMMUS ^{VE - GF}
Classic middle eastern blend of chick peas, tahini and a hint of garlic with olive oil and lemon juice.

ISPANAK TARATOR ^{V - GF}
Freshly chopped spinach, creamy yogurt, a hint of garlic and olive oil.

SAKSUKA ^{VE - GF}
Gently cooked aubergine with diced potato, mixed peppers, onions and herbs. Finished in a authentic tomato sauce.

CACIK ^{V - GF}
Finely chopped cucumber, fresh herbs and a hint of garlic in creamy yogurt.

TARAMA
Freshly prepared whipped cod roe.

SARMA ^{V - GF}
Vine leaves filled with mixture of rice and mixed herbs, served with yogurt.

BABAGANUS ^{V - GF}
A smokey flavoured puree of aubergine, garlic, yogurt and sharpened with lemon.

IMAM BAYILDI ^{V - GF}
Aubergine filled with fresh tomatoes, onions, green peppers and a hint of garlic.

KISIR ^{VE}
Crushed wheat, celery, mixed herbs, red and green pepper, parsley, spring onions and tomato sauce.

BEYAZ PEYNIR ^V
Feta cheese.

PEMBE PRENSES ^V
Beetroots mixed with a hint of garlic, mayonnaise, yogurt and olive oil.

ATOM ^V 
Fresh yogurt mixed with a hint of garlic, aubergine and spicy chilli oil on top.

SOUPS

MERCIMEK ^V
Red lentil soup

TAVUK ^V **PACA CORBASI**
Creamy chicken soup Meat soup

YAYLA ^V **YOGURTLU PACA CORBASI**
Yogurt soup with rice and dry mint. Meat soup with yogurt

TURKISH PIZZA

LAHMACUN ^V
Very thin traditional Turkish pizza covered with seasoned minced lamb, onion, fresh tomatoes and parsley.

ISPANAKLI PIDE ^V
Spinach with mixed peppers onion and feta cheese.

KUSBASLI PIDE
Diced lamb with mixed peppers, parsley and tomato.

KIYMALI
Minced lamb, onions, fresh tomatoes, mixed peppers and parsley.

TAVUKLU
Diced chicken, fresh tomato, mixed peppers and parsley.

SUCUKLU
Turkish beef sausage and cheddar cheese.

PEYNIRLI ^V
Feta cheese with mixed peppers and parsley.

SEBZELI PIDE ^V
Pide with mixed vegetables and cheddar cheese.

KASARLI ^V
Pide with cheddar cheese.

ADD EGG TO ANY PIDE

HOT STARTERS

MANTI
Mini lamb –stuffed dumplings topped with garlic yogurt and butter sauce with dry mint.

ICLI KOFTE
Stuffed fine bulgur with minced lamb, minced onions, dressed with red butter sauce. Served with yogurt and hot pepper pickles.

SULU BOREK ^V
Dumplings stuffed with mash potatoes and spices, served with yogurt.

SIGARA BOREGI ^V
Cigar shaped pastries made with a thin flaky fillo dough filled with parsley and feta cheese.

HALLOUMI ^V
Grilled Cypriot halloumi cheese.

CALAMARI
Marinated fresh squid served with tartar sauce.

ARNAVUT CIGERI
Pan fried liver coated in flour served with finely chopped red onions and parsley.

SUCUK ^{GF}
Lightly grilled Turkish beef sausage.

HUMUS KAVURMA
Humus with pan fried tiny lamb cutlets.

FALAFEL ^V
Deep fried chick peas, broad beans, coriander, parsley and fresh herbs served with humus.

KARIDES ^{GF}
Pan fried prawns in a authentic tomato and garlic butter sauce.

CRISPY KING PRAWNS
King prawns bread crumbs served with sweet chilli sauce or tartar sauce and lemon.

MUSHROOM AND HALLOUMI ^V
Lightly pan fried mushroom and halloumi cheese cooked with garlic and spices.

KOPOGLU ^V
Stir fried vegetables as aubergine, courgettes, mixed peppers topped with garlic yogurt and tomato sauce.

CHEF’S SPECIALS

INCIK (KLEFTIKO)
A traditional slow roasted tender lamb shank braised on the bone, with celery, Peppers and onions. Served with mash potato and rice.

SARMA BEYTI (LAMB / CHICKEN)
Fresh minced lamb/chicken blended with garlic and spices wrapped in fresh baked flat bread, dressed with homemade tomato sauce and drizzled with melted butter, served with yogurt and mix rice.

YOGURTLU ADANA
Seasoned minced lamb on skewer. Served with yogurt.

YOGURTLU KUZU SHISH
Prime cuts of marinated lamb char-grilled on a skewer. Served with yogurt.

YOGURTLU TAVUK SHISH
Prime cuts of succulent chicken breast seasoned and char-grilled on a skewer. Served with yogurt.

HALEP KEBAP
Minced lamb on a bed of crouton bread, fresh tomato sauce Drizzled with melted butter.

ALTI EZMELI KUZU SHISH
Lean tender cubes of lamb skewered and grilled over charcoal, chopped On grilled tomatoes and green peppers.

ALI NAZIK CHICKEN
Chicken shish smoked aubergine puree and creamy yogurt dressed with sizzling butter.

ALI NAZIK LAMB
Lamb shish smoked aubergine puree and creamy Yogurt dressed with sizzling butter.

CHICKEN KEBABS

ALL SERVED WITH MIX RICE AND SALAD

CHICKEN SHISH ^{SMALL} ^{LARGE}
17.50 22.25
Prime cuts of succulent chicken breast seasoned And char-grilled on a skewer.

CHICKEN WINGS
19.50
Marinated chicken wings grilled over charcoal.

PERI PERI CHICKEN WINGS
21.25
Marinated chicken wings with peri peri sauce grilled over charcoal.

PERI PERI CHICKEN SHISH
23.25
Prime cuts of succulent chicken breast with Peri peri sauce slow char-grilled on a skewer.

CHICKEN PIRZOLA
22.50
Marinated charcoal grilled chicken leg and thigh.

LAMB KEBABS

ALL SERVED WITH MIX RICE AND SALAD

ADANA KOFTE ^{SMALL} ^{LARGE}
17.50 22.25
Seasoned minced lamb on skewer

LAMB SHISH
17.50 22.25
Prime cuts of marinated lamb char-grilled on a skewer

ÇÖP SHISH
17.50 22.25
Lean and tender small cubes of lamb char-grill on skewer

IZGARA LAMB KOFTE
17.50 22.25
Fresh prime lamb, finely chopped and mixed With peppers and fresh herbs

LAMB RIBS
22.50
Char-grilled lamb ribs, seasoned

LAMB CHOPS
26.50
Char-grilled tender lamb cutlets, seasoned

MIXED COMBINATIONS

ALL SERVED WITH MIX RICE AND SALAD

LAMB SHISH & CHICKEN SHISH
22.50

LAMB SHISH & ADANA
22.50

CHICKEN SHISH & ADANA
22.50

MIXED SHISH
28.25
Lamb shish, Chicken shish, Adana

BURGERS

HALA BEEF BURGER
15.50
Our classic beef burger served with cheese and curly fries.

HALA CHICKEN FILLET BURGER
15.50
Grilled breast of chicken served with curly fries.

HALA BH BURGER
16.50
Our beef burger served with halloumi cheese and curly fries.

HALLOUMI VEGGIE BURGER
14.50
Halloumi cheese burger served with curly fries.

CHICKEN NUGGETS
11.90
Chicken nuggets served with curly fries.

DAILY STEW

PLEASE ASK A MEMBER OF THE STAFF FOR TODAY'S SPECIAL'S.

NEW in HALA

CREAMY CHICKEN PENNE ^{SMALL} ^{LARGE}
16.00
Penne with chicken, spring onion, creamy sauce ,spices and basil

VEGETARIAN TAGLIATELLE ^{SMALL} ^{LARGE}
15.00
Tagliatelle with tomato souce, Chery tomatoes, spices, Parmesan cheese and basil

FISH

ALL SERVED WITH SAUTEED VEGETABLES AND SALAD

SEA BASS
24.25
Charcoal Grilled

SALMON
24.25
Charcoal Grilled

SALADS

EZME SALAD ^{VE}
7.50
Finely chopped tomato, onion, red pepper, parsley, red chilli flakes, olive oil and pomegranate dressing (spicy option available).

GREEK SALAD ^V
8.50
Feta cheese, tomato, cucumber, red onion & olive oil.

COBAN SALAD ^{VE}
7.50
Freshly chopped tomato, cucumber, onion and parsley.

CHICKEN SALAD
14.50
Flat grilled chicken breast served with freshly prepared salad, cherry tomatoes, herbs and pesto sauce.

GRILLED ONION ^{VE}
4.95
Char-grilled onion served hot with pomegranate sauce and turnip juice.

VEGETARIAN / VEGAN DISHES

FALAFEL ^{VE}
17.50
Deep fried chick peas, broad beans, coriander, parsley and fresh herbs served with humus and mixed rice

VEGAN / VEGETARIAN KEBAB ^{VE}
19.25
Grilled aubergine, mushroom, mixed peppers, dressed with homemade tomato sauce served with chips or rice.

VEGETARIAN SARMA BEYTI ^V
19.25
Stir fried vegetables wrapped in tortilla bread with cheddar cheese toasted on charcoal dressed with homemade tomato sauce and sizzling butter served with mix rice.

VEGETARIAN MOUSSAKA ^V
19.25
Aubergine, potato, mixed peppers, onion, Topped with mozzarella cheese and bechamel sauce. All cooked in the oven served with mixed rice

IMAM BAYILDI ^{V - GF}
19.25
Aubergine filled with fresh tomatoes, onions, mixed peppers and a hint of garlic, Served with mix rice and yogurt.

SIDES

RICE ^{SMALL} ^{LARGE}
4.50 4.95
CHIPS ^{SMALL} ^{LARGE}
4.95 5.50

BULGUR ^{SMALL} ^{LARGE}
4.50 5.50
CURLY CHIPS ^{SMALL} ^{LARGE}
5.50 6.50

OLIVES ^{SMALL} ^{LARGE}
4.50 5.50
SAUTEED VEGETABLES ^{SMALL} ^{LARGE}
5.50 6.50

YOGURT ^{SMALL} ^{LARGE}
4.50 5.50
MAC & CHEESE ^{SMALL} ^{LARGE}
8.25 9.50

BREAKFAST MENU

BREAKFAST SERVED 8AM – 4PM / FIRSTTEA COMPLIMENTARY

GOZLEME

Freshly made filled fillo pastries

ISPANAKLI ^{SMALL} ^{LARGE} **KASARLI** ^{SMALL} ^{LARGE}
5.95 6.95 5.95 6.95
With spinach With cheddar cheese

KIYMALI ^{SMALL} ^{LARGE} **KARISIK** ^{SMALL} ^{LARGE}
6.95 7.95 6.95 7.95
With minced meat With spinach and cheese

PATATESLI ^{SMALL} ^{LARGE} **MY MIX** ^{SMALL} ^{LARGE}
5.95 6.95 5.95 6.95
With potato With three toppings

PEYNIRLI ^{SMALL} ^{LARGE}
5.95 6.95
With feta cheese

TURKISH SINGLE BREAKFAST ^{SMALL} ^{LARGE}
16.50 17.50

Fresh tomato, cucumber, mix olives, egg (upon request), halloumi, Turkish beef sausage, cottage cream, honey, jam, sigara boregi, mushrooms, fresh homemade yogurt, feta cheese.

HALA SHARING BREAKFAST ^{SMALL} ^{LARGE}
38.50 43.50

Fresh tomato, cucumber, egg (upon request), honey, cottage cream, jam, tahini & grape molasses, butter, mix olives, fresh homemade yogurt, cemen, cokelek, sigara boregi, halloumi, Turkish beef sausage, potato vedges, feta cheese, cheddar cheese, topil cheese, tel cheese, orgu cheese, grilled mushrooms, peppers and halva. (ADD MENEMEN £8.00)
(£12.50 IS CHARGED FOR EACH PERSON TO BE ADDED AFTER TWO PEOPLE.)

MENEMEN

MENEMEN ^{SMALL} ^{LARGE}
11.50 12.50
Omelette with tomato and peppers

SUCUKLU MENEMEN
12.50
With Turkish Beef Sausage

KASARLI MENEMEN
12.50
With cheddar cheese

PEYNIRLI MENEMEN
12.50
With Feta cheese

YUMURTA

SUCUKLU YUMURTA
12.50
Turkish beef sausage with eggs.

MANTARLI YUMURTA
12.50
Mushrooms with eggs.

Please ask a member of our team before ordering if you have any food allergies or intolerance. Nuts and flour are used in our kitchen, and despite efforts to prevent cross-contamination any of our dishes may contain traces of nuts and gluten. Prices includes 20% vat. Discretionary optional gratuity of 10 % will added to your bill For parties of 8 or more this charge is mandatory. If you have any allergens please make sure that your server knows and has given a verbal confirmation that it's suitable for your consumption.

V : suitable for vegetarians
VE: Suitable for vegans
N: Contains nuts
GF: Gluten free