Cold Starters

Houmous Pureed chickpeas, tahini, olive oil, lemon juice and g	6.5 garlic
Beetroot Salad (Pembe Sultan) Oven roasted beetroot, natural strained yoghurt, a hint of garlic, extra virgin olive oil and walnut	6.5
Cacik (Tzatziki) Cucumber, mint and a hint of garlic in strained yoghurt, olive oil	6.5
Feta Cheese Served with chef's design	6.5
Iman Bayildi , Onion, garlic, red and green pepper, pine nuts, olive oil, aubergine and tomato sauce	6.5
Yaprak Sarma	6.5
Patlican Soslu (Sauced Aubergine) Dip fried aubergine cubes cooked with onions, peppers and our special tomato sauce	6.5
Green Beans Onions, tomatoes, olive oil, garlic	6.5
Prawn Cocktail Prawn cocktail served on a bed of shredded lettuce and homemade cocktail sauce	7.5

MIXED COLD PLATTER

Houmous, Beetroot Salad, Sauced Aubergine, Mixed Olives, Green Beans

17

Vegetarian

Mixed Olives

rogoranari	
Vegetarian Moussaka Aubergine, pototo, courgette, carrot, mushrooms, chickpeas, onions, peas, mixed peppers, bechamel sauce with cheese and tomato sauce, served with rice and salad	19
Falafel	15
Vegetarian Kebab Grilled mixed vegetables with tomato sauce, served with rice	15
Halloumi Kebab Grilled halloumi cheese, red and green pepper, served with rice and salad	19
Mucver O Courgette, feta cheese, flour, parsley, mixed & deep fried, served with salad	15
Iman Bayildi 🅖 🖶	17

aubergine and tomato sauce, served with rice and salad

Hot Starters

Hot Starters	
Mucver 0 7. Courgette, feta cheese, flour, parsley, mixed & deep frie	~
Muska Boregi 7. Pastry filled with feta cheese and spinach	5
Falafel 7. Chickpeas, broad peas and vegetable fritters served with houmous	5
Halloumi Grilled halloumi cheese 7.	5
Garlic Mushroom Sliced mushrooms pan fried with butter, cheese double cream and herbs 7.	5
Halloumi Mushroom Sliced mushrooms pan fried with butter and halloumi cheese and herbs	8
Sucuk Grill 7. Grilled spicy Turkish sausage	5
Halloumi & Sucuk Grilled halloumi cheese and spicy Turkish sausage	8
White Bait Served with homemade tartar sauce 8.	5
Pan Fried Houmous Small pan fried lamb pieces served on a bed of houmou	8 JS
Pan Fried Lamb Liver Pan fried lambs liver served with red onions and parsle	8 ey
Pan Fried Prawns Peeled tiger prawns, garlic and tomato sauce	5
Calamari 8.	5

MIXED HOT PLATTER

Fried fresh squid served with homemade tartar sauce

Halloumi, Sucuk, Muska Boregi, Falafel, Calamari, Mucver

19

Salads

Shepherd's Salad Diced tomatoes, cucumber, parsley, onions and olive oil dressing	9
Greek Salad Diced tomatoes, cucumbers, feta cheese, olives, parsley, onions and olive oil dressing	10
Avocado Salad Avocado with tomatoes and green leaves	10
Goat Cheese Salad Mixed greens, goat cheese, walnuts, cherry tomato, pomegranate, mixed sauce	12

Kebabs

All of our kebabs are served with rice and salad
Lamb Shish Char-grilled lean tender lamb skewers
Chicken Shish Char-grilled lean chunks of chicken breast skewer
Special Chicken Char-grilled lean chunks of chicken breast skewer with peppers, mushrooms
Mixed Shish (Choice of and 2 shish) Lamb Shish • Chicken Shish • Adana Chicken Beyti char-grilled
Adana Char-grilled lean tender minced lamb skewers
Chicken Beyti

Marinated minced chicken seasoned with garlic and char-grilled

Chicken Wings	(Spicy available)
Marinated and char-	grilled chicken wing

Lamb	Ribs
Char-ari	illed tender lan

Laurah Chara	
Lamb Chops	

Mix	кed	Kel	oak	5	

Grilled Fish

Sea Bass Filleto Char-grilled sea bass filleto

Salmon	
Char-grilled salmon served with s	pinac
anian a rad nannara	

King Prawn:	S
Char-grilled king	g prawns w
aarlic and herb	5

Rice (

Monk Fish Kebab
Char-grilled monk fish with mushroom
green and red peppers on skewers

Mixed Seafood Skewer

House Specials

Iskender Char-grilled lean tender minced lamb skewers, served

Chicken Shish with Yoghurt Sauce Char-grilled lean tender chicken on skewers, served on toasted bread with special tomato sauce with yoghurt	21.5
and melted butter sauce	

Lamb Shish with Yoghurt Sauce Char-grilled lean tender lamb on skewers, served on toasted bread with special tomato sauce with yoghurt

Sarma Chicken Beyti
Specially prepared and char-grilled minced chicken
skewers wrapped in thin home made bread topped

Ali Nazik
Charcoal grilled smokey flavoured pureed
auberaine with voahurt and garlic tonned with

chopped lamb shish, butter sauce

Lamb Casserole (Kuzu Guvec)
Tender lamb pieces, mushrooms, peppers, tomatoes
and onions topped with chef's special tomato sauce
cooked in a pan

Chicken Casserole (Tavuk Guvec)	
Tender chicken pieces, mushrooms, peppers,	
tomatoes and onions topped with chef's specie	al
tomato sauce cooked in a pan	

Prawn Casserole (Karides Guvec) tomatoes and onions topped with chef's special

Meat Moussaka
Minced lamb, with aubergine, potato, courgette
carrot, mushrooms, onions, peas, mixed peppers
bechamel sauce with cheese and tomato sauce

Lamb Shank (Kleftiko - Incik)

Chicken Princess	
Mini chicken fillets sautéed with mushrooms, garlic,	

YAPRAK

Cold Mix Meze (Served as a starter)

HOUSE SPECIAL

Lamb Shish, Chicken Shish, Adana, Chicken Beyti, Chicken Wings served with Rice, Chips & Salad

65

FAMILY SPECIAL

(for 4 people)

Cold Mix Meze

Lamb Shish, Chicken Shish, Adana, Chicken Beyti, Lamb Ribs. Chicken Wings, Lamb Chops served with Rice, Chips & Salad

110

Kids Meal

22

24

Chicken Nuggets Chicken Wings Chicken Shish Chicken Tenders

In Yaprak Restaurant, where you can experience the most distinguished examples of rich Turkish Cuisine, meals are prepared with carefully selected ingredients and special recipes.

Tasty traditional Turkish foods and a warm welcoming, cosy atmosphere for all-day dining!

Gluten Free Options Available

Side Orders

24

22

0.0.0			
Bread 🕖	2	Bulgur 🅖	3.5
Chili - garlic sauce	2.5	Strained Yoghurt 🥖	3.5

Chips (



/yapraklocksheath

Please speak to a staff member if you have any food allergies /intolerances.

10% discretionary service charge will be added onto your bill