

ALLERGEN NOTICE

D – Dairy G – Gluten E – Eggs N – Nuts S – Sesame

All of our food is prepared in a kitchen where nuts, gluten and other allergens are handled. While we take every reasonable precaution, we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contamination. Please inform a member of our team of any allergies or dietary requirements before placing your order. We do not use MSG (C5H8NO4Na) on our food.

Soups

MERCİMEK ÇORBASI — <i>Lentil Soup</i> Red lentil soup, garnished with mint and lemon.	£8.50
BEYRAN A rich Antep speciality of tender lamb, rice, garlic and warming chilli, served piping hot.	£11.50
KELLE PAÇA — <i>Lamb Head & Trotter Soup</i> A traditional lamb broth with garlic, spices and herbs.	£11.00
YOĞURTLU PAÇA (D) — <i>Lamb Head & Trotter Soup</i> A traditional lamb broth with garlic, yoghurt, spices and herbs.	£11.00

Cold Meze

ÇİĞ KÖFTE (G) — <i>Spiced Bulgur Köfte</i> Raw minced lamb cured with Levantine spices, bulgur wheat, parsley, onions, garlic, tomato paste and olive oil.	£9.90
MUHAMMARA (G)(N) Roasted red pepper and walnut dip with breadcrumbs, garlic, chilli, olive oil and subtle spice.	£8.50
BABAGANUŞ — <i>Baba Ghanoush</i> Char-roasted aubergine, pepper, tomato, garlic, olive oil and pomegranate molasses.	£8.00
ACILI YOĞURT (ATOM) (D) — <i>Chilli Yoghurt Dip</i> Strained yoghurt topped with hot peppers, chilli and olive oil.	£8.90
HUMUS (S) Pureed chickpeas mixed with tahini, garlic and lemon juice.	£7.90
CACIK (D) — <i>Cucumber & Yoghurt</i> Strained yoghurt mixed with diced cucumber, garlic and herbs.	£7.90
ZEYTİNYAĞLI FASULYE — <i>Green Beans in Olive Oil</i> Runner beans braised in olive oil with tomatoes.	£7.90
MUTEBBEL MEZE (D) Smoky aubergine mash with yoghurt, garlic and pomegranate seeds.	£7.50
İMAM BAYILDI — <i>Stuffed Aubergine</i> Slow-cooked aubergine filled with tomato, peppers, onion and garlic.	£8.00
MERCİMEK KÖFTESİ (G) — <i>Red Lentil & Bulgur Patties</i> Lentil patties dressed with spring onions, bulgur wheat, pepper paste and Turkish spices.	£7.30
GİRİT MEZZESİ (D)(N) — <i>Cretan-Style Cheese Meze</i> A creamy blend of Turkish cheeses, herbs, pistachio and pine nuts.	£8.35

Hot Meze

FINDIK LAHMACUN (G) — <i>Mini Lahmacun</i> Small version of our traditional lahmacun.	£4.95
İÇLİ KÖFTE (G)(N) — <i>Stuffed Bulgur Croquettes</i> Minced lamb and nuts in a deep-fried bulgur wheat crust.	£8.50
FIRINDA HELLİM (D) — <i>Baked Halloumi</i> Halloumi baked in the oven, served with olive oil and parsley.	£9.50
CİĞER ŞİŞ — <i>Lamb Liver Skewers</i> Pan-fried lamb liver with spices, grilled over charcoal.	£9.90
FALAFEL (G) Deep-fried broad bean croquette.	£9.90
SİĞARA BÖREĞİ (G)(D) — <i>Crispy Cheese Rolls</i> Deep-fried filo parcels filled with goat's cheese and parsley.	£9.50
ÖZBEK MANTISI (G) — <i>Uzbek Dumplings</i> Hand-folded dumplings filled with seasoned lamb, onion and black pepper.	£11.95
ÖCCE (G)(E) Antep herb fritters of parsley, spring onion, fresh garlic, mint, egg and flour, fried until crisp.	£9.00
PAZI DOLMASI (G)(D) — <i>Stuffed Swiss Chard</i> Chard leaves stuffed with bulgur mixed with onions, garlic, tomato and pepper paste, served warm with yoghurt.	£8.70
KIYMALI PİRİNÇ BÖREĞİ (G) — <i>Minced Lamb Rice Pastry</i> Pastry filled with minced lamb, onion, rice and saffron, fried in the pan.	£8.90
SU BÖREĞİ (G)(D)(E) Layered boiled pastry filled with white cheese and parsley, baked with butter.	£8.50
CACIKLI ARAP KÖFTE (G)(D) Hazelnut-sized bulgur and minced-lamb koftes, boiled then served on sautéed spinach or chard with strained yoghurt and a hot sauce.	£9.00

VEGETARIAN SHARING MEZE

For 2 people

Cacik
Humus
Taze Fasulye
Halloumi
Mercimek Kofte
Sigara Borek
Occe
Falafel

£21.95

MIXED SHARING MEZE

For 2 people

Cacik
Humus
Taze Fasulye
Halloumi
Mercimek Kofte
Sigara Borek
Sucuk · Occe
Falafel

£27.95

Chefs Recommendation

STARTERS	
İÇLİ KÖFTE	£8.50
MERCİMEK KÖFTE	£7.30
ÇİĞ KÖFTE	£9.90
CİĞER ŞİŞ	£9.90
MAINS	
ŞİŞ KEBAB	£26.00
SOĞAN KEBAB	£24.50
TANDIR İÇ PİLAV	£28.00
PİLİÇ IZGARA	£24.95
KÜLBASTI	£28.50
Mains are served with bulgur pilaf, piyaz and charcoal-roasted pepper.	

Lahmacun

ANTEP LAHMACUN (G) A thin Levantine flatbread topped with minced lamb, garlic, peppers, tomatoes and parsley.	£8.90
SOĞAN LAHMACUN (G) — <i>Onion Lahmacun</i> A thin Levantine flatbread topped with minced lamb, onions, peppers, tomatoes and parsley.	£8.90
VEGAN LAHMACUN (G) Quinces, sweet potato, parsley, onion and tomato sauce.	£8.90
FINDIK LAHMACUN (G) — <i>Mini Lahmacun</i> Small version of our traditional lahmacun.	£4.95

Pide

BEYAZ PEYNİRLİ PİDE (G)(D) — <i>Feta & Halloumi Pide</i> Oven-baked pide topped with Turkish white cheese, halloumi, parsley and butter.	£16.50
KUŞBAŞI PİDE (G) — <i>Diced Lamb Pide</i> Diced lamb marinated in pepper paste, with tomatoes, green peppers, onions and seasoning.	£18.50
PASTIRMALI PİDE (G)(D)(E) — <i>Pastrami & Cheese Pide</i> Turkish pastirma, melted cheddar, egg and butter.	£18.90
TARHUN OTLU PİDE (G)(D) — <i>Tarragon Pide</i> Tarragon, halloumi, spring onion and parsley.	—

Mains

KUZU ŞİŞ KEBAP — <i>Lamb Shish</i> Lamb cubes marinated in pepper paste, garlic, oil and spices.	£26.00
KASAP KÖFTE — <i>Butcher's Meatballs</i> Rustic grilled lamb meatballs with garlic, parsley, cumin and black pepper.	£24.50
ADANA KEBAP — <i>Adana Kebab</i> Minced lamb, red pepper and parsley kofte seasoned with chilli-flake oil.	£24.50
SULTANAHMET KÖFTE (G) Beef meatballs with breadcrumbs, onion, garlic and bicarbonate of soda.	£24.50
TAVUK ŞİŞ — <i>Chicken Shish</i> Cubes of chicken breast marinated in pepper paste, garlic, oil and spices.	£24.50
KÜLBASTI — <i>Cutlet</i> Grilled rib-eye steak, simply finished with olive oil, salt and black pepper.	£28.50
PİLİÇ IZGARA — <i>Grilled Chicken</i> Chargrilled chicken breast marinated with garlic, cumin, black pepper and tomato.	£24.95
DÖNER KEBAP (D) Traditional slow-roasted lamb and beef doner, seasoned with onion, yoghurt and black pepper.	£26.00
PATLICAN KEBAP — <i>Aubergine Kebab</i> Chargrilled minced lamb koftes and sliced aubergine.	£27.50
İSKENDER KEBAP (G)(D) — <i>Iskender Kebab</i> Sliced doner served over warm pide with tomato sauce, yoghurt and melted butter.	£26.00

Antep Specials

FISTIK KEBAB (D)(N) — <i>Pistachio Kebab</i> Minced lamb slathered with melted cheese and finely ground Antep pistachio nuts.	£24.50
SOĞAN KEBABI — <i>Onion Kebab</i> Chargrilled minced lamb koftes and shallots served with a pomegranate sauce.	£24.50
ALTI EZMELİ ŞİŞ Chargrilled lamb shish served on a tomato sauce.	£28.00
ALTI EZMELİ KIYMA Chargrilled minced lamb kebab served on a tomato sauce.	£28.00
ALİ NAZİK (D) Aubergine mash with yoghurt, garlic and minced lamb cooked with Turkish herbs on top.	£28.50
ANTEP PİRZOLA (D) — <i>Antep Lamb Chops</i> Lamb chops marinated with pepper paste, garlic, onion and milk, then grilled.	£29.50
ANTEP DOLMASI — <i>Antep Stuffed Vegetables</i> Peppers and aubergines filled with minced lamb, rice, pepper, tomato paste, garlic and onion.	£26.00
YUVALAMA (D)(G) Antep yoghurt soup with lamb, chickpeas and rice balls on top, finished with mint and butter.	£24.00
TANDIRLI ETLİ İÇ PİLAV (N) — <i>Turkish Pilaf with Slow-Cooked Lamb</i> Tandoor rice with lamb shoulder, pine nuts, currants, raisins and onion.	£28.00

Salads

ÇÖKEKLİ SALATA (D) — <i>Turkish Curd Cheese Salad</i> Fresh tomato, cucumber and peppers with Turkish çökelek cheese, mint, chilli, olive oil and pomegranate molasses.	£9.90
GAVURDAĞI SALATASI (N) — <i>Antep Walnut Salad</i> Fresh tomato, cucumber and parsley tossed with walnuts, pomegranate and olive oil.	£12.90
ÇOBAN SALATA — <i>Shepherd's Salad</i> Tomato, cucumber, onion, peppers and parsley with pomegranate molasses and olive oil.	£9.00
MEVSİM SALATASI — <i>Seasonal Salad</i> Crisp lettuce, tomato, red cabbage and carrot dressed with olive oil and pomegranate molasses.	£8.50

Sides

FİRİK PİLAVI (G) (D) — <i>Freekeh Pilaf</i> Freekeh with bulgur, butter and chickpeas.	£7.00
MERCİMEKLİ PİLAV (G) (D) (E) — <i>Lentil Pilaf</i> Bulgur and lentil pilaf with butter and a fried egg.	£7.00
PERDE PİLAV Baldo rice, boiled peas, small onion and mushroom.	£7.00
KARIŞIK SEBZE — <i>Mixed Vegetables</i> Broccoli, carrot, courgette, sweetcorn, cauliflower and edamame.	£7.00
CHIPS Crisp fried potatoes.	£6.00

How we cook

*Kebabs grilled over real charcoal.
Tava dishes, lahmacun and bread
baked in our wood-fired oven.
Dishes prepared fresh, daily.*



Dear Guest,

Welcome to Antepliler. At Antepliler we serve dishes originating from Gaziantep, a city and settlement in Turkey's South Eastern Region. Being on the silk route, the region has a huge diversity and fusion of cultures and its cuisines from all over the world and the region is known as "Food Paradise". At Antepliler we are proud to be the only restaurant in the UK representing this region's authentic cuisine.

We pride ourselves in serving dishes only home made and prepared with the freshest ingredients daily. All our kebabs are grilled on real charcoal flames, tava dishes, lahmacun and bread in our wood fire oven.

Enjoy your meal and have a pleasant dine out.

Antepliler
RESTAURANT