

## STARTERS

<b>SOUP OF THE DAY</b> <i>Please ask a member of our team for today's speciality</i>	8.9
<b>MEDITERRANEAN OLIVES</b> <b>VE</b> <i>Trio olives marinated with rosemary, thyme, garlic and lemon</i>	6.9
<b>HUMUS</b> <b>SE - VE</b> <i>Chickpeas blended with tahini, garlic and olive oil</i>	8.9
<b>CACIK</b> <b>D - V</b> <i>Finely diced cucumber mixed with hung yogurt, mint, garlic and olive oil</i>	9.9
<b>MUHAMMARA</b> <b>G - N - VE</b> <i>Chargrilled kapyra peppers blended with walnuts, sundried tomatoes and pomegranate molasses</i>	10.9
<b>PUMPKIN SINKONTA</b> <b>D</b> <i>Roasted pumpkin with caramelised onions, yogurt and pumpkin seeds</i>	9.9
<b>BABAGANUSH</b> <b>D - SE</b> <i>Charred aubergine puree, hung yogurt, tahini and garlic</i>	9.9
<b>MEDITERRANEAN CHEESE &amp; PESTO</b> <b>D</b> <i>Trio mediterranean cheese blended with freshly made basil pesto</i>	9.9
<b>DOLMA</b> <b>D - N</b> <i>Vine leaves filled with rice, sultanas, mint and pine nuts</i>	11.9
<b>CIZBIZ KOFTE</b> <b>G</b> <i>Grilled minced lamb and beef kofte served with a spring onion and potato salad</i>	14.9
<b>LIVER</b> <b>D</b> <i>Sautéed chicken liver with shallots, peppers and garlic butter</i>	12.9
<b>MUSHROOM &amp; HALLOUMI</b> <b>D - V</b> <i>Sautéed chestnut mushrooms with halloumi cheese</i>	11.9
<b>MANTI</b> <b>D - G</b> <i>Raviolini filled with minced lamb, served with hung yogurt and paprika butter</i>	15.9
<b>ARANCINI</b> <b>D - G</b> <i>Arborio balls with wild mushrooms and creamy mozzarella</i>	12.9
<b>BOREK</b> <b>D - G</b> <i>Filo pastry rolls filled with aged feta and spinach served with sweet chilli sauce</i>	12.9
<b>GARLIC PRAWNS</b> <b>D</b> <i>King prawns sautéed with garlic butter, parsley and lemon</i>	14.9
<b>CRISPY CALAMARI</b> <b>D - G</b> <i>Panko calamari with tartar</i>	12.9
<b>SCALLOPS</b> <b>D</b> <i>Pan seared scallops served with cauliflower puree, shallots and herb oil</i>	16.9

### ASSORTMENT OF COLD STARTERS

For two - 21.9

Humus, Cacik, Muhammara, Babaganush, Pumpkin Sinkonta and Cheese pesto  
*See above for the specific allergen*

### ASSORTMENT OF HOT STARTERS

For two - 28.9

Crispy Calamari, King Prawns, Borek, Mozzarella Sticks and Cizbiz Kofte  
*See above for the specific allergen*

# Kibele

## FROM THE GRILL

<b>LAMB SHISH</b> <b>D - G</b> <i>Prime cuts of lamb marinated with rosemary and thyme</i>	28.9
<b>CHICKEN SHISH</b> <b>D - G</b> <i>Cubes of chicken breast marinated with rosemary and thyme</i>	25.9
<b>SPICY SKEWERS</b> <b>D - G</b> <i>Choice of minced Lamb or Chicken kofte blended with our secret spice blend</i>	24.9
<b>LAMB RIBS</b> <b>D - G</b> <i>Seasoned with paprika and oregano</i>	26.9
<b>LAMB CUTLETS</b> <b>D</b> <i>Seasoned with paprika and oregano and served with oyster mushrooms and pureed potatoes</i>	30.9
<b>IZGARA KOFTE</b> <b>D - G</b> <i>Signature minced lamb and beef kofte blended with our secret spice mix</i>	24.9
<b>SARMA BEYTI</b> <b>D - G</b> <i>Grilled minced Lamb or Chicken beyti wrapped with freshly baked lavas and served with hung yogurt, tomato sauce, paprika butter and bulgur</i>	27.9
<b>MIXED GRILL</b> <b>D - G</b> <i>Lamb shish, chicken shish, spicy lamb and chicken skewers, lamb rib and lamb cutlet</i>	34.9

### JUST THE 2 OF US

Sharing platter for two **D - G** - 74.9 (bigger size available upon request)

Lamb shish, Chicken Shish, Spicy Skewers, Lamb Ribs, Chicken Wings  
and Lamb Cutlets served with Rice, Bulgur and Garden salad

## STEAKS & SIGNATURES

<b>FILLET MIGNON</b> <b>D - G</b> <i>250g Approx. Served with oyster mushrooms, baby vegetables, pureed potatoes and green peppercorn sauce</i>	45.9
<b>RIB EYE</b> <b>D - G</b> <i>350g Approx. Served with oyster mushrooms, baby vegetables, pureed potatoes and shallot gravy</i>	40.9
<b>NEW YORK STRIP</b> <b>D - G</b> <i>350g Approx. Served with oyster mushrooms, baby vegetables, pureed potatoes and green peppercorn sauce</i>	38.9
<b>CAFE DE PARIS</b> <b>D - G</b> <i>Steak in cafe de paris sauce served with thin cut fries</i>	38.9
<b>COKERTME</b> <b>D - G</b> <i>Signature minced lamb and beef selection accompanied with sliced steak, chargrilled and served on pita, yogurt, tomato sauce, matchstick potatoes and drizzled with paprika butter</i>	36.9
<b>BEEF RIBS</b> <b>D - G</b> <i>Slow roasted beef ribs on the bone drizzled with truffle gravy and served with parmesan rockets</i>	34.9
<b>MEYVELI KUZU</b> <b>D - G - N</b> <i>Braised lamb cooked with pears, chestnuts, plums, almonds and apricots served with pearl barley</i>	28.9
<b>CHICKEN WITH TRIO MUSHROOMS</b> <b>D</b> <i>Grilled chicken thighs served with mushrooms sauce and pureed potatoes</i>	28.9
<b>KIBELE'S BURGER</b> <b>D - G</b> <i>9oz wagyu beef patty, applewood smoked cheese, crispy lettuce, caramelised red onions, pickled cucumber and truffle mayo served with fries</i>	22.9

## LIGHT MEALS

<b>CHICKEN &amp; AVOCADO SALAD</b> <b>D - G - N</b> <i>Grilled chicken breast, mixed leaves, avocado, cherry tomatoes, croutons, parmesan and walnuts dressed with mustard vinaigrette</i>	21.9
<b>BURRATA SALAD</b> <b>D - G</b> <i>Creamy burrata with cherry tomatoes, avocado, mixed leaves and crispy pita dressed with herb oil</i>	19.9
<b>KIBELE'S SALAD BOWL</b> <b>SE</b> <i>Grilled salmon on mixed leaves, quinoa, beetroot humus, pickles, radish and sesame oil, dressed with a ginger and lemon dressing</i>	19.9
<b>GOAT'S CHEESE &amp; FIG SALAD</b> <b>D</b> <i>Grilled goat's cheese with honey glazed fig, artichokes, mixed leaves, beetroot, sundried tomatoes and honey mustard dressing</i>	18.9
<b>AEGEAN SALAD</b> <b>D</b> <i>Feta, tomatoes, cucumber, red onion, peppers, olives and parsley dressed with olive oil, lemon and thyme dressing</i>	16.9

## FROM THE GARDEN

<b>MUSAKKA</b> <b>D - G</b> <i>Layers of aubergine, courgettes, carrots and potatoes topped with bechamel</i>	21.9
<b>IMAM BAYILDI</b> <b>VE - G - N</b> <i>Boat of aubergine filled with seasonal vegetables and pine nuts. Served with bulgur</i>	19.9
<b>GRILLED VEGETABLES</b> <b>D</b> <i>Skewered seasonal grilled vegetables with halloumi cheese</i>	21.9

## FROM THE SEA

<b>SALMON</b> <b>D</b> <i>Salmon served with stir fried vegetables and lemon butter sauce</i>	27.9
<b>SEABASS</b> <b>D</b> <i>Fillets of seabass served with pureed potatoes and caper sauce</i>	28.9
<b>SEAFOOD CASSEROLE</b> <b>D</b> <i>Mixed seafood casserole cooked with mushrooms, onions and peppers in a tomato and basil sauce</i>	26.9

## SIDES

<b>Bread</b>	2.9	<b>Tenderstem Broccoli</b>	7.9
<b>Rice</b>	4.9	<b>Pureed Potatoes</b>	6.9
<b>Bulgur</b>	4.9	<b>Baby Potatoes</b>	7.9
<b>Chips</b>	6.9	<b>Garlic Mushrooms</b>	6.9
<b>Stir Fried Vegetables</b>	7.9	<b>Garden Salad</b>	5.9

#### ALLERGEN INFORMATION

V	Suitable for vegetarians	Please be advised that most of our dishes can be made Gluten-Free and Dairy-Free upon request.
VE	Suitable for vegan	
N	Includes nuts	If you have any allergens please ask a member of our team before ordering and make sure a verbal confirmation is given that is suitable for your consumption.
G	Includes gluten	
D	Includes dairy	
SE	Contains sesame	

Prices include 20% VAT. Discretionary 12.5% optional gratuity will be added to your bill.