



# EPHEsus

R E S T A U R A N T

---

**TURKISH &  
GREEK CUISINE**

**Early Bird Offer**

**Get 20% Off**  
your food bill

If you pay and vacate your table **before 7PM**

---

**01803 294466**

# Cold Starters

All cold starters are served with homemade bread - additional bread chargeable

- |   |  |
|---|--|
| <b>1. Hummus</b> v<br>Mashed chickpeas, sesame seed oil, lemon juice & garlic   | <b>£3.95</b>                               |
| <b>2. Tzatziki</b> v<br>Finely chopped cucumber, yoghurt & garlic   | <b>£3.95</b>                               |
| <b>3. Kisir</b> v<br>Cracked wheat with spring onions, chopped peppers & pomegranate molasses                                 | <b>£4.25</b>                               |
| <b>4. Patlican Ezme</b> v<br>Smoked aubergine puree, mixed with yoghurt & garlic  | <b>£4.50</b>                               |
| <b>5. Patlican Soslu</b> v<br>Aubergines, onions, mixed peppers, potatoes and carrots cooked in tomato sauce                  | <b>£4.50</b>                               |
| <b>6. Dolmades</b> v<br>Vine leaves, stuffed with rice, pine kernels, currants cooked in olive oil                            | <b>£4.50</b>                               |
| <b>7. Prawn Cocktail</b><br>Cold water prawns served over crispy salad with marie rose sauce                                  | <b>£4.95</b>                               |
| <b>8. Smoked Salmon</b><br>Smoked salmon served over crisp salad with marie rose sauce  | <b>£5.95</b>                               |
| <b>9. Cold Mixed Meze Platter</b> v<br>Selection includes hummus, tzatziki, patlican ezme, patlican soslu, dolmades and kisir | <b>For one £6.95</b> <b>For two £11.95</b> |

# Hot Starters

All hot starters are served with homemade bread - additional bread chargeable

- |   |  |
|---|--|
| <b>10. Homemade Tomato Soup</b> v<br>Homemade tomato soup topped with mozzarella cheese                               | <b>£4.25</b>                               |
| <b>11. Muska Borek - Triopitta</b> v<br>Deep fried Greek feta cheese & spinach parcels                                | <b>£4.50</b>                               |
| <b>12. Sucuk</b><br>Turkish grilled spicy sausage   | <b>£4.50</b>                               |
| <b>13. Hellim</b><br>Cyprus goat's cheese   | <b>£4.50</b>                               |
| <b>14. Mitit Kofte</b><br>Lamb meat balls in spicy tomato sauce   | <b>£4.50</b>                               |
| <b>15. Rulo Borek</b><br>Deep fried spicy minced lamb filled filo pastry parcels                                      | <b>£4.50</b>                               |
| <b>16. Falafel</b> v<br>Mashed chickpeas and broad beans balls on the bed of hummus                                   | <b>£4.50</b>                               |
| <b>17. Albanian Liver</b><br>Lamb liver pan fried with cumin and spices. Served over a red onion salad                | <b>£6.95</b>                               |
| <b>NEW Soslu Mantar</b><br>A creamy mushroom with Turkish herbs   | <b>£5.95</b>                               |
| <b>NEW Fishcake</b><br>Fishcake with a creamy mango sauce   | <b>£5.95</b>                               |
| <b>18. Calamari</b><br>Deep fried baby squid rings, served with tartar sauce  | <b>£6.95</b>                               |
| <b>19. King Prawns</b><br>Off the shell king prawns, pan fried & served in a creamy tomato sauce                      | <b>£6.95</b>                               |
| <b>20. Hot Mixed Meze Platter</b><br>Selection includes sucuk, hellim, rulo borek, falafel, mitit kofte & muska borek | <b>For one £6.95</b> <b>For two £12.95</b> |

## Charcoal Fired Barbecue Dishes

All dishes are served with rice & salad garnish

- |   |               |
|---|---------------|
| <b>21. Adana Koftedes (From South East Turkey)</b><br>Minced lamb, slightly spicy, barbecued on the skewer  | <b>£12.95</b> |
| <b>22. Ottoman Kanat</b><br>Marinated chicken wings, barbecued on the skewer  | <b>£12.95</b> |
| <b>23. Adana Lokma Koftedes</b><br>Minced lamb, slightly spicy, barbecued on the skewer. Wrapped in a flatbread, cut in medallions & topped with spicy tomato sauce & yoghurt | <b>£13.95</b> |
| <b>24. Chicken Souflaki</b><br>Marinated pieces of chicken breast barbecued on the skewer   | <b>£13.95</b> |
| <b>25. Lamb Souflaki</b><br>Marinated pieces of lamb, barbecued on the skewer   | <b>£13.95</b> |
| <b>26. Mixed Souflaki</b><br>Marinated pieces of lamb and chicken breast, barbecued on the skewer   | <b>£14.95</b> |
| <b>27. Diafora Izgara</b><br>Marinated lamb, chicken, Adana kofte & chicken wings, barbecued on the skewer  | <b>£16.95</b> |

Gluten Free & Vegan Menu available upon request

## Chef Specialities

All dishes are served with rice

- |   |               |
|---|---------------|
| <b>28. Lamb Guvec</b><br>Pieces of lamb cooked with onions, peppers, tomatoes, courgettes, aubergines, herbs & garlic, served in a homemade tomato sauce  | <b>£12.95</b> |
| <b>29. Chicken Guvec</b><br>Pieces of chicken breast, cooked with onions, peppers, tomatoes, courgettes, aubergines, herbs & garlic, served in a homemade tomato sauce                                      | <b>£12.95</b> |
| <b>NEW Ephesus Chicken</b><br>Pieces of chicken breast, cooked with onions, peppers, tomatoes, courgettes, aubergines, mushroom, cream, mozzarella cheese, herbs & garlic served in a homemade tomato sauce | <b>£13.95</b> |
| <b>30. Iskender (no rice)</b><br>Lamb or chicken souflaki served on a bed of chopped bread, topped with tomato sauce and Greek yoghurt  | <b>£13.95</b> |
| <b>31. Islim</b><br>Boneless lamb, wrapped in a fried aubergine slices & topped with grilled peppers, served with a homemade tomato sauce   | <b>£13.95</b> |
| <b>32. Lamb Moussaka</b><br>Layers of aubergines, courgettes, carrot, potatoes & minced lamb cooked in a homemade tomato sauce. Topped with bechamel sauce and cheese, and baked in the oven                | <b>£13.95</b> |
| <b>33. Kotopolo Corfu</b><br>Chicken breast stuffed with Greek feta cheese, spinach, fried onions & peppers. Topped with a homemade creamy tomato sauce and white wine                                      | <b>£13.95</b> |
| <b>34. Hunkar (Sultans Delight)</b><br>Lamb & vegetable casserole served on a bed of smoked aubergine puree mixed with Greek yoghurt and garlic   | <b>£13.95</b> |
| <b>35. Greek Beef Stifado</b><br>Tender beef slowly cooked with red wine and a touch of cumin   | <b>£13.95</b> |
| <b>36. Klefticos (Lamb Shank)</b><br>Knuckle of lamb on the bone, slowly baked with herbs & vegetables  | <b>£16.40</b> |

## Desserts

<b>37. Zorba</b> Greek yoghurt & honey topped with crushed mixed nuts	<b>£3.95</b>
<b>38. Homemade Rice Pudding</b> Oven baked and creamy rice pudding served with nuts and honey	<b>£4.95</b>
<b>39. Ice Cream (Mixed)</b>	<b>£4.95</b>
<b>40. Baklava</b> Traditional Middle Eastern pastry soaked in honey syrup with pistachio nuts	<b>£5.95</b>
<b>41. Chocolate Fudge Cake</b> Served with a choice of ice cream	<b>£5.95</b>
<b>42. Cheesecake</b> Served with a choice of ice cream	<b>£5.95</b>

**Please ask for the daily dessert specials**

## Coffee

**Espresso £1.75 Double Espresso £2.05**  
A short, intensely flavoursome and rich coffee

**Cappuccino £2.70**

Espresso with smooth steamed foamed milk with a light dusting of cocoa

**Americano £2.50**

**Latte £2.70**

**Hot Chocolate £2.70**

Luxurious cocoa made with silky steamed milk finished with a light dusting of cocoa

**Liqueur Floater Coffee £5.50**

Irish Coffee - Jameson's Irish whiskey  
French Coffee - Brandy  
Calypso Coffee - Tia Maria  
Orange Coffee - Cointreau  
Bailey's Irish Cream Coffee

**Turkish Coffee £2.50**

Boiled in a special "Cezve" served black and sweetened to your taste

## Freshly Brewed Teas

**English Tea £2.30**

**Mint Tea £2.30**

**Apple Tea £2.30**

## Liqueurs

<b>Cointreau</b> 25ml	<b>£2.95</b>
<b>Amaretto</b> 25ml	<b>£3.50</b>
<b>Tia Maria</b> 25ml	<b>£3.50</b>
<b>Baileys</b> 50ml	<b>£3.50</b>
<b>Grand Marnier</b> 25ml	<b>£3.80</b>
<b>Courvoisier</b> 25ml	<b>£3.50</b>
<b>Remy Martin</b> 25ml	<b>£4.40</b>
<b>Metaxa (Greek Brandy) 5 Star</b> 25ml	<b>£4.10</b>
<b>Metaxa (Greek Brandy) 7 Star</b> 25ml	<b>£5.10</b>

## Seafood Dishes

All dishes are served with rice

- 43. Soslu Salmon** £14.95  
Pan fried fillet salmon, mixed pepper, onion, creamy homemade tomato sauce
- 44. Seafood Guvec** £16.95  
Mix of king prawn, prawn, mussels, octopus and calamari cooked with onion, peppers, garlic, tomato, cream topped with cheese and oven baked

## Vegetarian Dishes

All dishes served with rice

- 45. Falafel** v £10.95  
Mashed chickpeas and broad beans balls on the bed of humus served with zatziki salad
- 46. Iman Bayildi (Stuffed Aubergine)** v £10.95  
Aubergine filled with fried onions, peppers, garlic, herbs & topped with cheese & tomato sauce
- 47. Moussaka** v £11.95  
Layers of aubergines, courgettes, potatoes & carrots cooked in a light tomato sauce, topped with cheese & then baked

## Salad & Sides

- 48. Greek Salad** £5.95  
Salad leaves, olives, cucumber, tomatoes, onions, parsley & Greek feta cheese dressed in olive oil
- 49. Shepherds Salad** v £4.95  
Chopped onion, tomato, cucumber & parsley with an olive oil dressing
- 50. Pilaf Rice** £2.00
- 51. Pan Fried Baby Spinach & Onions** £3.95
- 52. Thick Cut Chips** £3.00
- 53. Basket of Homemade Bread** £1.95
- 54. Vegetable Skewers** £3.00

## Turkish & Greek Cuisine

Turkish & Greek cuisine is largely the heritage of Ottoman cuisine, which can be described as a fusion and refinement of Central Asian, Middle Eastern, Mediterranean and Balkan cuisines. Turkish & Greek cuisine has in turn influenced those and other neighbouring cuisines, including those of Western Europe. The Ottomans fused various culinary traditions of their realm with influences from Middle Eastern cuisines, along with traditional Turkic elements from Central Asia (such as yogurt), creating a vast array of specialities — many with strong regional associations.

Turkish & Greek cuisine varies across the countries. The cooking of Istanbul, Bursa, Izmir, and rest of the Aegean region inherits many elements of Ottoman court cuisine, with a lighter use of spices, a preference for rice over bulgur, koftes and a wider availability of vegetables stew turlu, eggplant, stuffed dolmas and fish. The cuisine of the Black Sea Region uses fish extensively, especially the Black Sea anchovy, has been influenced by Balkan and Slavic cuisine, and includes maize dishes. The cuisine of the southeast — Urfa, Gaziantep and Adana — is famous for its kebabs, mezes and dough-based desserts such as baklava, kadayıf and künefe.

Especially in the western parts of Turkey, where olive trees grow abundantly, olive oil is the major type of oil used for cooking. The cuisines of the Aegean, Marmara and Mediterranean regions are rich in vegetables, herbs, and fish. Central Anatolia has many famous specialties, such as keşkek (kashkak), mantı (especially from Kayseri) and gözleme.

A specialty's name sometimes includes that of a city or region, either in or outside of Turkey, and may refer to the specific technique or ingredients used in that area. For example, the difference between urfa kebab and adana kebab is the thickness of the skewer and the amount of hot pepper that kebab contains. Urfa kebab is less spicy and thicker than adana kebab.



All Major Credit/Debit Cards accepted

Menu descriptions may not list every individual ingredient. Customers concerned about the presence of allergens in our food are welcome to ask a member of staff for assistance when choosing their meal. Prices are inclusive of VAT. If you have any comments or suggestions our staff will be more than happy to receive them.

V - Denotes suitable for Vegetarians



**EPHESUS**  
RESTAURANT



# Having a Party?

## Make it an Ephesus Party

Turkish Greek food is ideal for parties, enjoy a selection of starters to share or choose from the full menu

Please ask a member of staff for more details

Big groups welcome with a pre-order

**01803 294466**

Find us on **facebook** Ephesus Torquay

Private hire available

**EPHESUS**  
RESTAURANT

## White Wine

### House White **£15.95**

175ml £4.50 250ml £5.50  
Elegant and fruity with a fresh, smooth and harmonial flavour

### Pinot Grigio (Italy) **£16.95**

175ml £4.75 250ml £6.00  
A careful blend of trebbiano and chardonnay grapes which produces a clean, crisp flavour

### Baron De Arignac (France) **£17.95**

Very popular wine - medium, sweet and packed with fruit

### Viognier Vin De France (France) **£19.95**

This superb wine has bags of exotic fruit aromas

### Retsina (Greece) **£19.95**

Fermented with aromatic juices of pines and takes a rich full-bodied taste

### Chardonnay (Italy) **£19.95**

Lightly fruity bouquet with pleasantly dry and smooth aromas

### Cankaya (Turkey) **£21.95**

This is a favourite white wine in Turkey, delicious with intense fruit flavour

### Sauvignon Blanc (Italy) **£23.95**

Dry and crispy exceptionally refreshing

### Chablis Victor Berard (France) **£35.95**

Ripe with hints of apples, leaf and honey.

## Red Wine

### House Red **£15.95**

175ml £4.50 250ml £5.50  
Superb Blend of Sangiovese, primitivo and negroamano grapes. Fresh fruity character

### San Giovese (Italy) **£16.95**

175ml £4.75 250ml £6.00  
Bright Ruby red colour, with smooth and harmonic with long lasting taste

### Baron De Ariganc (France) **£17.95**

From the South of France, carignan and granache produces a supple light, yet rounded wine, with hint of blackcurrant fruit

### Montepulciano D'Abbruzzo **£19.95**

Plums and cherries bouquet, with fruity, vigorous with a long and intense finish

### Yakut (Turkey) **£21.95**

This Turkish wine has a unique character, flavours of plum and spices

### Othello (Greece) **£21.95**

Very popular Greek wine with nice fruity flavour

### Chianti D.O.C.G. (Italy) **£21.95**

Most popular Italian wine, it has a dry smooth, fruity flavour and pleasant long finish

### Faustino Rivero Rioja (Spain) **£23.95**

A bright wine with red berry aromas and a note of liquorice

### Châteauneuf-du-Pape (France) **£36.95**

A full-bodied, spicy, robust wine with a deep colour

## Rose Wine

### Pinot Grigio Rose **£16.95**

175ml £4.50 250ml £5.75  
Fruit and pleasant bouquet, with dry harmonic and delicate taste

### Rose Zinfandel (California) **£15.95**

175ml £4.25 250ml £5.50  
This delicious zinfandel display ripe strawberries and raspberry fruit aromas

## Champagne & Sparkling Wine

### Prosecco Emotivo (Italy) **£23.95**

200ml £6.50 Added 25ml of chambord **£2.00**  
This classic Prosecco has bright strong colour with lively aromas of intense vine fruits- naturally balanced and graceful

### Emotive Sparkling Rose (Italy) **£23.95**

Packed full of fresh red berries- a great dryer style fizz

### Paul Langier **£45.95**

A top cuvee blended from Pinot Noir, Pinot Meunier and Chardonnay A stylish dry wine with ripe fruit and a biscuity finish. Full flavoured

### Veuve Clicquot **£69.95**

Golden yellow with a foaming necklace of tiny bubbles, with initial reminiscences of white fruits and raisins, then of vanilla and later of brioche

## Beers

Efes Draft	Half Pint	£2.20	Pint	£4.40
Carlsberg	Pint			£3.95
Thatchers	500ml			£3.95
Koppaberg	500ml			£4.50
Efes	330ml Bottle			£3.50
Mythos	330ml Bottle			£3.50

## Soft Drinks

Apple & Mango	(R)	£2.50	(L)	£3.50
Orange & Passionfruit	(R)	£2.50	(L)	£3.50
Apple Juice	(R)	£2.50	(L)	£3.50
Orange Juice	(R)	£2.50	(L)	£3.50
Cranberry Juice	(R)	£2.50	(L)	£3.50
Tonic Water	(R)	£2.50	(L)	£3.50
Slim Line Tonic	(R)	£2.50	(L)	£3.50
Pepsi	(R)	£2.50	(L)	£3.50
Diet Pepsi	(R)	£2.50	(L)	£3.50
Orange Tango	(R)	£2.50	(L)	£3.50
Lemonade	(R)	£2.50	(L)	£3.50
Mineral Water	(R)	£1.50	(L)	£3.50
Sparkling Water	(R)	£1.75	(L)	£3.50

## Raki

Shot	25ml			£3.50	
Bottle		35cl	£28.00	70cl	£50.00

## Shots

Ouzo	25ml	£2.95
Sambuca	25ml	£2.95
Tequila	25ml	£2.95
Lemon Cello	25ml	£2.95
Jagermeister	25ml	£2.95
Apple Sour	25ml	£2.95

## Spirits

Smirnoff Vodka	25ml	£2.95
Absolut Blue Vodka	25ml	£3.40
Bacardi	25ml	£2.95
Lambs Navy Rum	25ml	£2.95
Captain Morgan Spiced	25ml	£3.30
Gordon's Gin	25ml	£2.95
Plymouth Gin	25ml	£3.20
Bombay Gin	25ml	£3.50
Hendricks's Gin	25ml	£4.10
Bells	25ml	£2.95
Jameson's	25ml	£3.10
Jack Daniels	25ml	£3.45
Southern Comfort	25ml	£2.95
Johnnie Walker Black Label	25ml	£4.00
Archers	25ml	£2.95
Malibu	25ml	£2.95
Cointreau	25ml	£2.95
Amaretto	25ml	£3.50
Tia Maria	25ml	£3.50
Chambord	25ml	£3.50
Baileys	50ml	£3.50
Martini	50ml	£3.50
Cianzano	50ml	£3.50
Port	50ml	£3.50
Grand Marnier	25ml	£3.80
Courvoisier	25ml	£3.50
Remy Martin	25ml	£4.40
Metaxa (Greek Brandy) 5 Star	25ml	£4.10
Metaxa (Greek Brandy) 7 Star	25ml	£5.10

## Malt Whisky

Laphroaig	25ml	£3.90
Glenfiddich	25ml	£4.20