



# EPHESUS

R E S T A U R A N T

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**TURKISH &  
GREEK CUISINE**

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**01803 294466**

## Cold Starters

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

- |  |                      |                       |
|--|----------------------|-----------------------|
| <b>1. Hummus</b> v   |                      | <b>£5.95</b>          |
| Mashed chickpeas, sesame seed oil, lemon juice & garlic                                |                      |                       |
| <b>2. Tzatziki</b> v   |                      | <b>£5.95</b>          |
| Finely chopped cucumber, yoghurt & garlic  |                      |                       |
| <b>3. Kisir</b> v  |                      | <b>£5.95</b>          |
| Cracked wheat with spring onions, chopped peppers & pomegranate molasses               |                      |                       |
| <b>4. Patlican Ezme</b> v  |                      | <b>£5.95</b>          |
| Smoked aubergine puree, mixed with yoghurt & garlic                                    |                      |                       |
| <b>5. Patlican Soslu</b> v   |                      | <b>£5.95</b>          |
| Aubergines, onions, mixed peppers, potatoes and carrots cooked in tomato sauce         |                      |                       |
| <b>6. Dolmades</b> v   |                      | <b>£5.95</b>          |
| Vine leaves, stuffed with rice, pine kernels, currants cooked in olive oil             |                      |                       |
| <b>7. Prawn Cocktail</b>   |                      | <b>£7.95</b>          |
| Cold water prawns served over crispy salad with marie rose sauce                       |                      |                       |
| <b>9. Cold Mixed Meze Platter</b> v  | <b>For one £9.95</b> | <b>For two £14.95</b> |
| Selection includes hummus, tzatziki, patlican ezme, patlican soslu, dolmades and kisir |                      |                       |

## Hot Starters

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

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|--|----------------------|-----------------------|
| <b>10. Homemade Tomato Soup</b> v  |                      | <b>£5.00</b>          |
| Homemade tomato soup topped with mozzarella cheese                               |                      |                       |
| <b>11. Muska Borek - Triopitta</b> v   |                      | <b>£6.50</b>          |
| Deep fried Greek feta cheese & spinach parcels                                   |                      |                       |
| <b>12. Sucuk</b>   |                      | <b>£6.50</b>          |
| Turkish grilled spicy sausage  |                      |                       |
| <b>13. Hellim</b>  |                      | <b>£6.50</b>          |
| Cyprus goat, sheep & cow's cheese  |                      |                       |
| <b>14. Mitit Kofte</b>   |                      | <b>£6.50</b>          |
| Lamb meat balls in spicy tomato sauce  |                      |                       |
| <b>15. Rulo Borek</b>  |                      | <b>£6.50</b>          |
| Deep fried spicy minced lamb filled filo pastry parcels                          |                      |                       |
| <b>16. Falafel</b> v   |                      | <b>£5.75</b>          |
| Mashed chickpeas and broad beans balls on the bed of hummus                      |                      |                       |
| <b>17. Albanian Liver</b>  |                      | <b>£8.75</b>          |
| Lamb liver pan fried with cumin and spices. Served over a red onion salad        |                      |                       |
| <b>Soslu Mantar</b>  |                      | <b>£7.75</b>          |
| A creamy mushroom with Turkish herbs   |                      |                       |
| <b>18. Calamari</b>  |                      | <b>£8.75</b>          |
| Deep fried baby squid rings, served with tartar sauce                            |                      |                       |
| <b>19. King Prawns</b>   |                      | <b>£8.75</b>          |
| Off the shell king prawns, pan fried & served in a creamy tomato sauce           |                      |                       |
| <b>20. Hot Mixed Meze Platter</b>  | <b>For one £9.95</b> | <b>For two £15.95</b> |
| Selection includes sucuk, hellim, rulo borek, falafel, mitit kofte & muska borek |                      |                       |

## Charcoal Fired Barbecue Dishes

All dishes are served with rice & salad garnish

<b>21.Adana Koftedes (From South East Turkey)</b> Minced lamb, slightly spicy, barbecued on the skewer	<b>£15.95</b>
<b>22.Ottoman Kanat</b> Marinated chicken wings, barbecued on the skewer	<b>£15.95</b>
<b>23.Adana Lokma Koftedes</b> Minced lamb, slightly spicy, barbecued on the skewer. Wrapped in a flatbread, cut in medallions & topped with spicy tomato sauce & yoghurt	<b>£16.50</b>
<b>24.Chicken Souflaki</b> Marinated pieces of chicken breast barbecued on the skewer	<b>£16.50</b>
<b>25.Lamb Souflaki</b> Marinated pieces of lamb, barbecued on the skewer	<b>£16.50</b>
<b>26.Mixed Souflaki</b> Marinated pieces of lamb and chicken breast, barbecued on the skewer	<b>£17.50</b>
<b>27.Diafora Izgara</b> Marinated lamb, chicken, Adana kofte & chicken wings, barbecued on the skewer	<b>£18.95</b>

Gluten Free & Vegan Menu available upon request

## Chef Specialities

All dishes are served with rice

<b>28.Lamb Guvec</b> Pieces of lamb cooked with onions, peppers, tomatoes, courgettes, aubergines, herbs & garlic, served in a homemade tomato sauce	<b>£15.50</b>
<b>29.Chicken Guvec</b> Pieces of chicken breast. cooked with onions, peppers, tomatoes, courgettes, aubergines, herbs & garlic, served in a homemade tomato sauce	<b>£15.50</b>
<b>Ephesus Chicken</b> Pieces of chicken breast, cooked with onions, peppers, tomatoes, courgettes, aubergines, mushroom, cream, mozzarella cheese, herbs & garlic served in a homemade tomato sauce	<b>£15.95</b>
<b>30.Iskender</b> Sliced lamb souflaki served on a bed of chopped bread, topped with tomato sauce and garlic yoghurt.	<b>£15.95</b>
<b>31.Islim</b> Boneless lamb, wrapped in a fried aubergine slices & topped with grilled peppers, served with a homemade tomato sauce	<b>£15.95</b>
<b>32.Lamb Moussaka</b> Layers of aubergines, courgettes, potatoes & minced lamb cooked in a homemade tomato sauce. Topped with bechamel sauce and cheese, and baked in the oven	<b>£15.95</b>
<b>33.Kotopolo Corfu</b> Chicken breast stuffed with Greek feta cheese, spinach, fried onions & peppers. Topped with a homemade creamy tomato sauce and white wine	<b>£16.50</b>
<b>34.Hunkar (Sultans Delight)</b> Lamb & vegetable casserole served on a bed of smoked aubergine puree mixed with Greek yoghurt and garlic	<b>£15.95</b>
<b>35.Greek Beef Stifado</b> Tender beef slowly cooked with red wine and a touch of cumin	<b>£15.95</b>
<b>36.Klefticos (Lamb Shank)</b> Knuckle of lamb on the bone, slowly baked with herbs & vegetables	<b>£18.95</b>

## Seafood Dishes

All dishes are served with rice

- 44.Soslu Salmon** £17.95  
Pan fried fillet salmon, mixed pepper, onion, creamy homemade tomato sauce
- 45.Seafood Guvec** £17.50  
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

- 46.Falafel v** £13.95  
Mashed chickpeas and broad beans balls on the bed of humus served with zatziki salad
- 47.Iman Bayildi (Stuffed Aubergine) v** £13.95  
Aubergine filled with fried onions, peppers, garlic, herbs & topped with cheese & tomato sauce
- 48.Moussaka v** £14.95  
Layers of aubergines, courgettes, potatoes & cooked in a light tomato sauce, topped with cheese & then baked
- 49.Vegetarian Souflaki v** £15.50  
Selection of vegetable cooked on charcoal served with rice. **Add grilled Houlumi £2.95**

## Salad & Sides

- 50.Greek Salad** £7.95  
Salad leaves, olives, cucumber, tomatoes, onions, parsley & Greek feta cheese dressed in olive oil
- 51.Shepherds Salad v** £6.50  
Chopped onion, tomato, cucumber & parsley with an olive oil dressing
- 52.Pilaf Rice** £2.95
- 54.Thick Cut Chips** £3.95
- 55.Basket of Homemade Bread** £2.95

## 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 Turkish 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, kadayif 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 specialities, 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. Please note our kitchen is not nut and gluten free.



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

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## Desserts

<b>37.Zorba</b> Greek yoghurt & honey topped with crushed mixed nuts	<b>£5.50</b>
<b>38.Homemade Rice Pudding</b> Oven baked and creamy rice pudding served with nuts and honey	<b>£5.50</b>
<b>39.Ice Cream (Mixed)</b>	<b>£5.95</b>
<b>40.Baklava</b> Traditional Middle Eastern pastry soaked in honey syrup with pistachio nuts	<b>£6.95</b>
<b>41.Chocolate Fudge Cake</b> Served with a choice of ice cream	<b>£6.95</b>
<b>42.Cheesecake</b> Served with a choice of ice cream	<b>£6.95</b>
<b>43.Chocolatini Cocktail</b> Baileys, Tia Maria and chocolate	<b>£7.50</b>

Please ask for the daily dessert specials

## Coffee

**Espresso £2.00 Double Espresso £2.50**  
A short, intensely flavoursome and rich coffee

### **Cappuccino £3.20**

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

### **Americano £2.80**

### **Latte £3.20**

### **Hot Chocolate £3.30**

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

### **Liqueur Floater Coffee £6.50**

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

### **Turkish Coffee £2.80**

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

## Freshly Brewed Teas

**English Tea £2.60**

**Mint Tea £2.60**

**Apple Tea £2.60**

**Green Tea £2.60**

## Liqueurs

**Cointreau 25ml £4.25**

**Amaretto 25ml £4.25**

**Tia Maria 25ml £4.25**

**Baileys 50ml £4.25**

**Grand Marnier 25ml £4.75**

**Courvoisier 25ml £4.50**

**Remy Martin 25ml £5.50**

**Metaxa (Greek Brandy) 5 Star 25ml £5.00**

**Metaxa (Greek Brandy) 7 Star 25ml £6.00**