

COLD STARTERS

Cacik 5.4 v
Diced cucumber with creamy yoghurt, mint and a hint of garlic

Hummus 5.4 v
Crushed chickpeas with tahini, garlic, lemon juice and olive oil
Harissa + 1.0 - Kavurma + 3.0

Aubergine Salad 5.4
Chardgrill aubergine mashed, pepper, tahini, lemon juice, garlic, parsley and olive oil

Muhammara 5.4
Roasted tomato & red bell pepper paste with chili, parsley, walnut, pommagranate and spice mix

Ezme 5.4
Diced Tomato, cucumber, parsley, onion, chili, olive oil, lemon and pommagranate

Arthicoke 5.4
Stew with carrot, potato, green peas in olive oil served with dill leaves on top

Spicy Aubergine 5.4
Chardgrilled aubergine with chipotle chili yoghurt

Biber Borani 5.4
Roastes red capia pepper with yoghurt and garlic

Watermelon & Feta 5.4
With seasonal green & anchovy

Cold Meze Platter 13.5
A selection of 5 cold meze

SALAD

Mayhill's Salad 6.9
Seasonal mix greens, tulum cheese, golden raisin, pommagranate, figs, lemon Oil dressing

Greek salad 5.9
Tomato, cucumber, Red onion, pepper, Feta cheese, Parsley, Lemon juice and Olive oil

Avocado Salad 6.9
Gem Lettuce, Rocket Leaf, Cherry tomato, Orange segment, Avocado slice, red onion, Fresh Herbs Lemon Oil Dressing

Nicoise Salad 11.9
Tuna, baby gem lettuce French cream beans, tomato, capsicum peppers, anchovy, egg, baby potato, white wine vinegar

HOT STARTERS

Falafel 6.9 v
Fried ball made with spiced chickpea and tahini dressing

Sucuk 6.9
Special homemade beef sausage with mash potato

Halloumi 6.9 v
Pan fried halloumi with cherry tomato

Pacanga Borek 6.9
Pastrami and cheese filled philo pastry

Chicken Wings 5.9
5 pieces chargrilled chicken wings

Prawn Marinera 7.9
Prawn lightly sauteed in garlic, chili, basil, fennel seeds, cherry tomatoes, parsley, white wine, on a bed of lightly toasted ciabatta

Calamari 7.9
Parmesan and flour coated crispy calamari served with dipping mayonnaise and lemon wedge

Salmon Fish Cake 6.9
Potato, capers, parsley, dill, chives coated with bread crumbs served with salad

Mozzarella Baked 6.9
The mozzarella is baked so it melts on a bed of sautéed tomatoes and basil, with ciabatta to dip

Octopus 9.9
Orange and fennel flavored confit octopus served with sweet and sour eggplant sauteed (contains nuts)

Shearing Ocean Basket 16.9
Deep fired parmesan and flour coated crispy, prawns, calamari, white bite, baby octopus, muscles and sea bass fillet (2 people)

FROM THE SEA

Octopus 19.9
Orange and fennel flavored confit octopus served with sweet and sour eggplant sauteed (contains nuts)

Tiger Prawn 21.9
Oven cooked tiger prawn cook with chili butter and serve with samphire sauted

Seabass 18.9
Sea Bass with tomato salsa and rosemary garlic baby potato

Salmon 17.9
Salmon fillet with seasonal vegetable, mixed baby carrots, green beans, broccoli with olive oil mint lemon dressing

Cod Fillet 16.9
Pea stew with leek, pancetta & asparagus

Lobster & Pea Risotto 18.9
Lobster, Italian arbarino rice with parmigiana

Ocean Skewers 21.9
Salmon, monkfish, king prawns

Monk Fish 21.9
Char-grilled monkfish with salad & handcut chips

À LA CARTE

FROM THE CHARCOAL

Adana Kebab 16.9
Char-grilled minced lamb or Chicken

Chicken Shish 15.9
Char-grilled marinated chicken cubes on skewer

Lamb Shish 18.9
Char-grilled marinated lamb cubes on skewer

Chicken Wings 14.9
Char-grilled chicken wings on skewer

Lamb Ribs 17.9
Char-grilled lamb spare ribs skewer

Cyprus Style Kebab 18.9
Cop Shish Char-grilled marinated diced lamb cubes

Lamb Chops 21.9
Char-grilled seasoned tender lamb chops

Mixed Shish 19.9
Lamb Shish and Chicken Shish

Mix Grill 24.9
Lamb, chicken, adana shish, lamb chop, lamb ribs.

Alinazik 19.9
Chargrilled aubergines with garlic and yoghurt, topped with lamb cubes

Halep Kebab 17.9
Lean tender minced lamb skewered and grilled over charcoal, chopped on a bed of bread, topped with tomato sauce then drizzled with butter

Chicken Beyti 16.9
Char-grilled minced Chicken rolled in lavas bread topped with yogurt and tomato sauce and spicy butter

Lamb Beyti 17.9
Char-grilled minced lamb rolled in lavas bread topped with yogurt and tomato sauce and spicy butter

Seftali Kebab 16.9
Traditional Turkish Cypriot meatballs, lamb and beef minced meat mixed with spices, parsley and onion

Incik-Kleftico 15.9
Slow cooked lamb shank in carrot, tomato, onion, and oregano juice served on a bed of mash potato

Mix Grill Plater 74.9 (4 people)
Adana, lamb shish, chicken shish, lamb ribs, lamb chops & chicken wings

All our charcoal dishes are served with salad and either a choice of bulgur or rice

MAYHILL'S STEAKS

Fillet Steak 26.0
250 gr Scottish fillet steak

Newyork steak 26.0
325 gr Scottish Sirloin

All the steaks serve with grilled seasonal vegetables and peppercorn sauce

T-bone Steak 29.0
400 gr Scottish T-bone steak

Tomahawk 44.0
Aproximately 1,1 kg Scottish Tomahawk, slice and serve with garlic rosemary flavoured butter

Dallas Steak 29.0
400 gr bone in Scottish Rib eye steak

Lokum beef 26.0
Sliced Scottish beef fillet, cook with garlic & rosemary flavoured butter

SIDES

Seasonal Veg 5.9
Chardgrilled and seasoned

Mashed Potato 4.9
Rosemary garlic flavored

Spinach 4.9
Sautéed garlic spinach with olive oil

Hand Cut Chips 4
French Fries 4
Mixed herbs

Bulgur 3.5
Rice 3.5

Zucchini 4
Pan fried with butter seasoning and fresh mint

PASTA

Seafood Linguine 19.9
Prawns, squid, octopus and mussels in a cherry tomato and chili sauce with white wine and garlics

Lobster Linguine 20.9
Lobster meat with homemade tomato sauce made with crab meat, chili garlic basil and cherry tomato

BURGERS

Mayhill's Burger 13.9
Special homemade burger patty, brioche bun, caramelized onion, lettuce, tomato, gherkins & French fries
Add cheese for 1.20

Chicken Burger 12.9
Marinated chicken fillet, brioche bun, caramelized onion, lettuce, tomato, gherkins & French fries
Add cheese for 1.20

VEGETARIAN

Califlower Steak 14.9 w
Very rich flavor veggie dish, serve olives pistou & porcini mushroom sauted

Carrot Garden 14.9 v
Roasted and flavored colourful carrots, with ferro salad and yoghurt vinegrate dressing

Vegetarian Kebab 14.9 w
Charcoal grilled aubergine, seasonal veg, olive oil and sour pommagranate

Zucchini Pasta 14.9 v
Large penne pasta Zucchini, chili garlic butter, spinach balls and parmesan

WINE

RED WINE

	Country	175ml	BTL
Podere Montepulciano d'Abruzzo, Umani Ronchi, Abruzzi	Italy	7.5	29
Prunus Dro Tinto	Portugal	8.0	31
Promesa Rioja Crianza	Spain	8.5	33
Nativus Kalecik Karasi	Turkey	9.0	35
Corralillo Cabernet Sauvignon, Matetic Vineyards, Maipo Valley	Chile		39
Altura Malbec, Norton	Argentina		46
Shay's Flat Vineyard Shiraz, Tournon, Victoria	Australia		48
Château Cissac, Haut-Medoc	France		59
Marchese Antinori Chianti Classico Riserva, TT	Italy		75
Barolo Bussia, Prunotto	Italy		115

WHITE WINE

	Country	175ml	BTL
Mount Holdsworth Sauvignon Blanc, Wairarapa,	New Zealand	7.5	29
Prunus Dao Branco	Portugal	8.0	31
Pinot Grigio Riserva, Mezzacorona	Italy	8.5	33
Nativus Narince	Turkey	9.0	35
Casal Caeiro Albarino Sobre Lias	Spain		37
High Road Eden Valley Chardonnay, Langmeil	Australia		39
Gavi di Gavi La Meirana, Broglia	Italy		42
Chablis, Domaine Jean-Marc Brocard	France		54
Sancerre, Domaine Cherrier	France		59
Chassagne-Montrachet blanc, Thomas Morey	France		90

ROSE WINE

	Country	175ml	BTL
Poggio Alto Pinot Grigio Rose	Italy	6.5	25
Regaleali Le Rose, Tasca	Italy	7.5	29
M de Minuty Cotes de Provence Rose	France	9.5	37
Rock Angel, Cotes de Provence Rose	France		65

SPARKLING

	Country	125ml	BTL
Casa Canevel Prosecco Extra Dry	Italy	7.0	32
Marchese Antinori Franciacorta Cuvee Royale	Italy		51
Moet	France		90
Bollinger Special Cuvee	France		90
Dom Perignon	France		210
Krug Grande Cuvee	France		240
Louis Roederer Cristal	France		290

SPARKLING ROSE

	Country	BTL
Marchese Antinori Rose Franciacorta	Italy	65
Laurent-Perrier Rose	France	90
Moet Rose	France	90
Dom Perignon Rose	France	350

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Please note that, all dishes and ingredients are subject to change, since our kitchen is based on fresh and seasonal ingredients. The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance, please advise a member of staff who will be pleased to assist you.

A discretionary 12.5% service charge will be added to the final bill

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