

COLD STARTERS

HUMMUS (V) (VF) (GF)	6.9
CACIK (V) (GF)	6.9
BABAGANOUSH (V) (GF) (VF)	6.9
TARAMA	6.9
MIXED OLIVES (V) (VF) (GF)	5.5
SHAKSHUKA (V) (VF) (GF)	6.9
COLD YAZ SELECTION	19.5
ASSORTMENT OF 5 COLD STARTERS SELECTED BY OUR CHEFS	

HOT STARTERS

HOT YAZ SELECTION	20.9
HALLOUMI, SUJUK, FALAFEL, CALAMARI, BOREK PASTRY, BONELESS CHICKEN WINGS	
SOUP OF THE DAY	7.9
PADRON PEPPERS (V) (VF) (GF)	6.9
PAN FRIED, SEASONED WITH MALDON SALT	
HUMMUS KAVURMA (GF)	8.9
TOPPED WITH FINELY DICED SUJUK	
GRILLED HALLOUMI (V)	8
CYPRIOT CHEESE	
SUJUK	8
GRILLED SPICY BEEF SAUSAGE	
GARLIC BREAD	7
TOPPED WITH MELTED MOZZARELLA CHEESE, SEASONED WITH MIXED HERBS	
BANG BANG PRAWNS	10.9
BATTERED CRISPY TEMPURA, SERVED WITH A YAZ-MADE SPICY DYNAMITE SAUCE	
CHILI GARLIC KING PRAWNS	9.9
PAN SAUTEED KING PRAWNS WITH GARLIC AND CHILI TOPPED WITH PARSLEY	
LAMB TACOS	9.5
SEASONED PULLED LAMB SERVED IN TACOS	
BONELESS CHICKEN WINGS	8.9
GLAZED WITH A SWEET CHILLI SAUCE	
CRISPY CALAMARI	9
SERVED WITH OUR SPECIAL TARTAR SAUCE	
BOREK PASTRY (V)	8.5
FETA AND PARSLEY FILLED PANKO PASTRY	
FALAFEL (V) (VF) (GF)	7
BROAD BEANS, CHICKPEAS AND VEGETABLE FRITTERS SERVED WITH HUMMUS	
CREAMY MUSHROOM	8.9
PAN FRIED IN A YAZ-MADE SAUCE TOPPED WITH MELTED CHEESE	
MEATBALLS	7.9
A BLEND OF LAMB AND BEEF, SEASONED WITH FRESH HERBS AND SIMMERED IN A RICH, FLAVORFUL TOMATO SAUCE	

MAINS

ALL CHARGRILLED YAZ CREATIONS ARE SERVED ON A SLICE OF BREAD WITH A SIDE OF PILAV OR BULGUR AND A SALAD GARNISH	
LAMB SHISH	26.9
MARINATED CHUNKY PIECES OF MIDDLE BEST CUT NECK LAMB, COOKED TO PERFECTION OVER HOT CHARCOAL	
MIXED SHISH	24.5
YOU MAY CHOOSE ONLY 2 MEAT TYPES FROM THE 3 AVAILABLE OPTIONS. MARINATED CHUNKY PIECES OF CHICKEN OR LAMB SHISH OR ADANA KOFTE COOKED TO PERFECTION OVER HOT CHARCOAL.	
LAMB RIBS	22.5
SPECIALLY MARINATED AND SUCCULENT RIBS COOKED TO PERFECTION OVER HOT CHARCOAL	
MIXED GRILL	30.9
THE BEST SELECTION OF CHUNKY MEATS FROM LAMB SHISH, CHICKEN SHISH, ADANA KOFTE, CHICKEN WINGS AND A LAMB CHOP ALL COOKED TO PERFECTION OVER HOT CHARCOAL	
CHICKEN SHISH	20
MARINATED CHUNKY PIECES OF CHICKEN, COOKED TO PERFECTION OVER HOT CHARCOAL	
ADANA KOFTE	19.5
HAND MINCED LAMB MIXED WITH RED PEPPERS, ONIONS, PARSLEY AND MIXED SPICES, COOKED TO PERFECTION OVER HOT CHARCOAL	
LAMB CHOPS	27.5
FOUR SUCCULENT BEST CUT LAMB CHOPS COOKED TO PERFECTION OVER HOT CHARCOAL	
GRILLED CHICKEN WINGS	18
SPECIALLY MARINATED WINGS, COOKED TO PERFECTION OVER HOT CHARCOAL	
WRAP BEYTI LAMB	21.9
ADANA KOFTE WRAPPED IN LAVASH BREAD THATS WARMED OVER HOT CHARCOAL, BUTTERED FOR FLAVOUR AND SERVED WITH A SIDE OF SPICED TOMATO SAUCE AND GARLIC YOGHURT	
LAMB SHANK	19
BEAUTIFULLY JUICY, SOFT AND TENDER. SERVED WITH MASHED POTATO AND YAZ-MADE TOMATO SAUCE	
CHICKEN A LA CRÉME	20.5
SAUTÉED CHICKEN WITH CREAMY SAUCE, MELDED WITH PORTOBELLO MUSHROOMS, SHALLOTS, GARLIC, MIXED HERBS AND PARMESAN CHEESE. SERVED WITH RICE	
KOFTE	18.5
GRILLED SPICED KOFTE KEBAB MADE WITH MINCED LAMB AND BEEF, SERVED WITH HERBS	

FISH

SEA BASS (GF)	21.5
PAN FRIED TO PERFECTION AND SERVED WITH SEASONAL VEGETABLES	
SALMON (GF)	21.5
PAN FRIED TO PERFECTION AND SERVED WITH SEASONAL VEGETABLES	
YOGURTLU KEBAB LAMB   CHICKEN   ADANA	26
SHISH SKEWER CHOPPED ON A BED OF BREAD TOPPED WITH TOMATO SAUCE AND YOGHURT ATHEN DRIZZLED WITH BUTTER	

CASSEROLE	Chicken 18.9   Lamb 21.9
DICED CUBES, ONIONS, PEPPERS, MUSHROOMS AND TOMATOES, SERVED WITH PILAV RICE	

COKERTME	Chicken 17.5   Lamb 18.5
A BED OF YOGHURT, TOPPED WITH LAMB OR CHICKEN CUBES FINISHED WITH GREAT FRIED POTATO STRIPS	

PASTA

PENNE ARRABBIATA (V)	15.9
SPICY TOMATO SAUCE WITH OLIVES AND CHEF'S SPECIAL SPICES	
CHICKEN ALFREDO	17.9
CREAMY WHITE SAUCE COOKED BROCCOLI, MUSHROOM AND PESTO	
PRAWN PASTA	19.9
TAGLIATELLE PASTA IN A SPICY AND ZESTY TOMATO SAUCE WITH FRESH VEGETABLES	

SALADS

FETA SALAD (V) (GF)	7.9
LARGE FETA CHUNKS ON A BED OF TOMATO, CUCUMBER, RED ONION AND PARSLEY	
SPICY EZME SALAD (V) (VF)	7.9
VERY FINELY CHOPPED SPICY SALAD WITH A SWEET TANGY POMEGRANATE MOLASSES KICK	
CHICKEN CAESAR SALAD	14.9
CHARGRILLED CHICKEN, CAESAR DRESSING, MIXED LETTUCE, CROUTONS AND PARMESAN CHEESE	

BURGERS (SERVED WITH FRIES)

CHEESE BURGER	17
PRIME BEEF PATTY, CHEESE, MIX LETTUCE, TOMATOES, CARAMELIZED ONIONS, PICKLED GHERKINS AND YAZ-MADE BURGER SAUCE	
CHICKEN BURGER	17.5
GRILLED CHICKEN BREAST, MIXED LETTUCE, TOMATOES, PICKLED GHERKINS AND CARAMELIZED ONIONS TOPPED WITH YAZ-MADE BURGER SAUCE	
VEGAN BURGER (V) (VF)	15.5
YAZ-MADE VEGAN BURGER PATTY WITH MIXED LETTUCE, TOMATOES, PICKLE GHERKINS, CARAMELISED ONIONS, SMASHED AVOCADO, VEGAN MAYONNAISE	

STEAKS

ALL STEAKS ARE ACCOMPANIED BY YOUR CHOICE OF SAUCE. CHOOSE FROM:	
PEPPERCORN SAUCE OR CREAMY MUSHROOM SAUCE	
ARGENTINIAN RIB-EYE 300 GR	34
A SUCCULENT 29 DAY DRY AGES RIB-EYE OF BEEF, COOKED TO YOU'RE PREFERENCE, SERVED WITH ASPARAGUS, TENDERSTEM BROCCOLI AND MASH OR FRIES	
ARGENTINIAN SIRLOIN 300 GR	30
A SUCCULENT 29 DAY DRY AGES SIRLOIN OF BEEF, COOKED TO YOU'RE PREFERENCE, SERVED WITH ASPARAGUS, TENDERSTEM BROCCOLI AND MASH OR FRIES	

TOMATOES, SERVED WITH PILAV RICE  
(GF) GLUTEN FREE - (V) VEGETARIAN -  
(VF) VEGAN FRIENDLY - (N) CONTAINS NUTS

VEGETARIAN

VEGAN GRILL (V) (VF) (GF)	15.9
CHARGRILLED MIXED SEASONAL VEGETABLES SERVED WITH SALAD	
FALAFEL & HALLOUMI SALAD (V)	15.9
FRESHLY PREPARED, LIGHT, BURSTING WITH VIBRANT AND FRESH FLAVOURS	
STUFFED AUBERGINE (V)	15.9
OVEN-BAKED AUBERGINE, STUFFED WITH VEGETABLES AND HALLOUMI, TOPPED WITH MELTED MOZZARELLA. SERVED ON A YAZ-MADE TOMATO SAUCE WITH A SIDE OF RICE AND SALAD	
VEGETARIAN MOUSSAKA (V)	16.9
LAYERS OF POTATO, AUBERGINE, COURGETTES, PEPPERS, CARROTS, GREEN LENTILS, AND FETA. TOPPED WITH BECHAMEL SAUCE. SERVED ON A YAZ-MADE TOMATO SAUCE WITH A SIDE OF RICE AND SALAD.	

YAZ PLATTERS

PLATTER FOR FOUR	99.9
A DELICIOUS MIX OF ALL SIGNATURE GRILLED MEATS, COOKED TO PERFECTION, FOR FOUR TO SHARE. COMPLEMENTARY MEZE, RICE, BULGUR AND SALAD.	
PLATTER FOR SIX	129.9
A DELICIOUS MIX OF ALL SIGNATURE GRILLED MEATS, COOKED TO PERFECTION, FOR SIX TO SHARE. COMPLEMENTARY MEZE, RICE, BULGUR AND SALAD.	

SIDES

PILAV RICE (V)	3.9
BULGUR RICE (V)	3.9
STEAK CUT CHIPS (V) (VF)	4.5
FRENCH FRIES (V) (VF)	3.9
MAC & CHEESE (V)	6.5
GRILLED ASPARAGUS (V) (VF) (GF)	6
MASHED POTATO (V)	4.5
MIXED SEASONAL VEGETABLES (V)	6.9



FOR ANY ALLERGY OR DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF THE TEAM. A DISCRETIONARY 10% WILL BE ADDED TO YOUR BILL.

~ Paz ~