



## COLD MEZZE

All Mezze served with flat bread

**COLD MEZZE PLATTER** (M) (M)  
6 different cold mezze  
9.95

**HUMMUS** (V) (M) (M)  
A classic favourite made from puréed chickpeas, tahini paste, lemon, olive oil and garlic  
3.95

**TZATZIKI** (V) (M)  
Greek yoghurt with chopped cucumber, mint, olive oil and a hint of garlic.  
3.90

**POTATO SALAD** (V) (M) (M)  
Mild spicy potato, prepared with tomatoes, pepper, onions, parsley, herbs and olive oil  
3.90

**CHEFS OWN SALAD** (V) (M) (M)  
Finely diced potatoes, carrots, sweetcorn, gherkins, lemon juice tossed in mayonnaise and double cream  
3.90

**KISIR** (V) (M) (M)  
Bulgar wheat with finely chopped red pepper, gherkins, spring onions, fresh parsley and coriander  
3.90

**SAKSUKA** (V) (M) (M)  
Fried aubergine, red & green peppers and onions in a tasty yet delicately balanced sauce, which gives this popular dish its unique flavours  
3.90

**BABAGANUSH** (V) (M)  
Grilled aubergines, garlic, tahini and Greek yogurt  
4.50

**GRILL MIX** (V) (M) (M)  
Grilled zucchini, eggplant, potatoes, hot peppers and served with homemade tomato sauce  
3.90



**ATOM** (V) (M) (M)  
Greek yogurt and garlic topped with pan fried sundried chilli, peppers and olive oil  
4.50

**GRILLED PEPPER** (V) (M)  
Grilled peppers with olive oil, cream cheese and Greek yogurt  
3.90

**HAYDARI** (V) (M)  
Greek yogurt with finely chopped dill, garlic, mint and feta cheese  
3.90

**AHTAPOT SALATASI** (V) (M)  
Marinated octopus in lemon sauce and extra virgin olive oil  
5.95

**MUSHROOM TZATZIKI** (V) (M) (M)  
Stir fried mushrooms mixed with salt, black pepper, onions, lemon juice, Greek yogurt, garlic and topped with chilli pepper  
4.50

**CRETAN MIX** (V) (M) (M)  
Traditional Greek feta cheese and curd cheese mixed with garlic, parsley, dill, walnut, olive oil and served with a chilli pepper  
4.50

**ISPANAK TARATOR** (V) (M)  
Fresh spinach with a hint of garlic & Greek yogurt  
3.90



## HOT MEZZE

**HOT MEZZE PLATTER** (M) (M)  
6 different hot mezze  
11.50

**HUMMUS KAVURMA** (V) (M) (M)  
Hummus topped with sautéed lamb, pine nuts and pure butter  
5.50

**GRILLED HALLOUMI** (V) (M) (M)  
Grilled halloumi cheese served with garnish  
4.85

**DOLMADAKIA** (V) (M) (M)  
Steamed vine leaves stuffed with rice, spring onion and dill, drizzled in fresh lemon  
4.50

**SIGARA BOREK** (V) (M) (M)  
Light filo pastry rolls filled with feta cheese and mint. Served with a light mayonnaise and herb dressing  
4.85

**FALAFEL** (V) (M) (M)  
Balls of chickpeas, broad beans, fresh vegetables, garlic, coated with sesame seeds and deep fried. With a tangy chutney and yogurt sauce  
4.85

**POTATO KOFTEDES** (V) (M)  
Boiled potatoes minced and mixed with spices and herbs  
4.95

**SUCUK** (M) (M)  
Turkish sausages chargrilled, served with a side salad  
4.95

**TURKISH MANTI** (V) (M)  
Turkish ravioli, creamy yogurt and garlic sauce, topped with pan fried minced lamb, finely chopped onions and parsley  
5.50

**ARNAVUT CIGERI** (V) (M)  
Fresh lamb liver cubes lightly floured in herbs, pan fried with butter and served with an onion salad  
5.50

**OCTOPUS STI SKARA** (V) (M)  
Fresh grilled octopus seasoned with olive oil, red wine vinegar and oregano  
8.95

**CALAMARI AL GRILL** (V) (M)  
Whole fresh calamari cooked on a charcoal grill. Dressed with chopped parsley a touch of orange olive oil and lemon sauce  
7.95

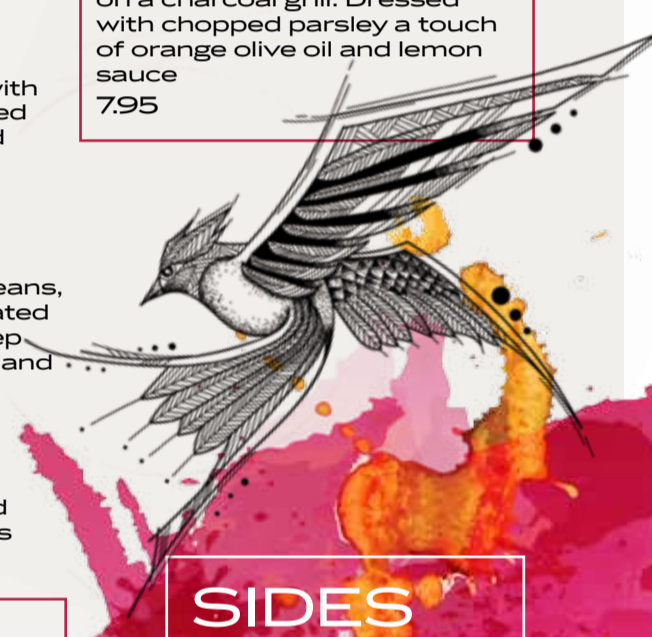
## SIDES

**BREAD** (V) (M)  
Plain ciabatta  
1.50

**SAUCE** (V) (M)  
Ali-Oli or bravas  
1.50

**RICE** (V) (M)  
2.50

**POTATOES** (V) (M)  
2.50



## SHARE THE FLAVOUR

In true Turkish, Greek and Spanish style, they love a party. If you're celebrating a special occasion and dining in a large group, our sharing platters make for the ideal choice. There's something for everyone on our menu

**TAPAS BANQUIT** (MIN 4 PERSONS) | 17.95pp  
Combine seventeen dishes from our tapas section with the icon (TB)

**MEZZE BANQUIT** | 22.95  
Combine three dishes from cold and three dishes from our hot mezze sections (This offer excludes octopus sti skara, but can be added at a £1.50 charge)

**SEN SEAFOOD SELECTION** | 24.95  
Select any four fish dishes from the hot mezze or tapas section of the menu

**PLATTER I** (2 PERSONS) | 17.95pp  
Hummus, Tzatziki, Saksuka, Dolmadakia, Kisir, Ispanak Tarator, 2 Lamb Chops, 4 Chicken Wings, 1 Skewer Lamb Shish, 1 Skewer Chicken Shish, 1 Skewer Adana

**PLATTER II** (4 PERSONS) | 16.95pp  
Grill -1 Portion Lamb ribs, 1 Portion Chicken Wings, 1 Portion Adana, 1 Skewer Lamb Shish, 1 portion Chicken Shish

## TAPAS

Spanish cuisine consisting of small sophisticated portions packed full of flavour

# SEN

TAPAS • MEZZE • GRILL

## MAIN DISHES

All main dishes served with fried potato, or bulgar wheat

**AZEITUNAS ALINADAS (V)**  
Marinated olives, mixed peppers, sliced lemon and olive oil  
2.45

**PAN AJILLO (V)**  
Garlic bread  
2.95

**PAN AJILLO CON QUESO (V)**  
Ciabatta garlic bread with cheese  
3.95

**BEREJENAS FRITAS (V)**  
Deep fried sliced aubergines, drizzled with honey  
4.35

**PIMIENTOS FRITOS (V)**  
Deep fried with Mediterranean green chillies, served with garnish and sea salt  
4.50

**POTATAS ALI-OLI (V)**  
Fried potatoes and garlic mayonnaise  
4.55

**POTATAS BRAVAS (V)**  
Fried potatoes with a hot spicy tomato sauce  
4.55

**POLLO MARBELLA**  
Chicken breast cooked with paprika, chorizo, peppers, onion, white wine and cream  
4.95

**CHAMPINONES AL AJILLO (V)**  
Mushrooms cooked in garlic, fresh herbs and white wine  
4.95

**ALBONDIGAS**  
Meatballs in a homemade tomato and garlic sauce  
4.95

**CHORIZO AL VINO BLANCO**  
Spanish chorizo sausage with onions and white wine  
5.25

**ESPINCAS SACRAMENTO (V)**  
Spinach cooked with sultanas, onions, cream and mozzarella cheese  
5.50

**MORRONES ASADOS (V)**  
Oven baked sweet red peppers stuffed with spinach, in a creamy sauce topped with cheese  
5.95

**POLLO CROQUETTES**  
Deep fried chicken fillet coated in bread crumbs, topped with ali-oli sauce  
5.95

**POLLO AL AJILLO**  
Cubes of chicken breast in a garlic and white wine sauce  
5.95

**POLLO CLIVE**  
Cubes of chicken breast in a tomato and coriander chilli sauce  
5.95

**LOMO DE CERDO MARINIER**  
Pork loin marinated in olive oil, lemon juice and garlic. Cooked on a charcoal grill  
5.95

**MEDALLONES**  
Sliced pork fillets with tomato and sweet chilli sauce  
5.95

**GAMBAS CON AJO Y LIMA**  
Peeled king prawns cooked in olive oil, white wine, garlic, chilli, parsley and lime  
6.95

**MEJILLONES DE LA CASA**  
Fresh mussels cooked in garlic, onions, red and green peppers, mild chillies and cream  
7.50

**GAMBAS AL AJILLO**  
King prawns sautéed in garlic white wine with a hint of chilli  
6.50

**FRITOS BLANCO ESPADIN**  
Deep fried flour coated whitebait  
5.95

**CALAMARES A LA ROMANA**  
Calamari rings coated in flour and fried  
5.95

**JUDIAS PICANTES (V)**  
Broad beans, onion, mixed pepper and sautéed with garlic  
4.25

**LAMB MOUSSAKA**  
Layers of potato, aubergine, lamb, tomato and a cheesy béchamel sauce  
12.95

**CHICKEN WINGS**  
Marinated chicken wings cooked over a charcoal grill  
11.50

**ADANA**  
Lean and tender minced lamb with mixed fresh herbs and spices, skewered and cooked over a charcoal grill  
11.95

**CHICKEN BEYTI**  
Minced chicken kofte with onion, parsley and Turkish herbs  
11.95

**LAMB SHISH**  
Lean and tender cubes of lamb cooked on the skewer over charcoal grill  
13.95

**CHICKEN SHISH**  
Large tender chunks of marinated chicken cooked on the skewer over a charcoal grill  
12.95

**BEYTI SARMA**  
Lamb with mint and parsley rolled up in flatbread. Sliced into pinwheels with yogurt, special tomato sauce and butter  
12.95

**LAMB CHOPS**  
Marinated lamb chops cooked over a charcoal grill (4 pieces)  
13.50

**SEN GRILL SPECIAL**  
A selection of chicken shish, lamb shish, chicken wings, chicken beyti and lamb chops  
16.95

**SALMON ASADO**  
Fresh salmon fillet, baked in the oven with green asparagus, cheese and cream  
13.95

**LEVREK**  
Marinated whole sea bass cooked on a charcoal grill served with fried potatoes and a crispy green salad  
14.95

**GREEN SALAD**  
Mix lettuce, parsley, red cabbage, cucumber, radish rocket, olive oil and pomegranate sauce  
6.50

**POLLO AL HORNO**  
Pan fried breast of chicken, spinach and sultanas in cream topped with mozzarella and cheddar. Served with fried potatoes or rice  
13.50

**MOUSSAKA (V)**  
Oven baked courgettes, aubergine, potatoes, carrots topped with a bechamel sauce and cheese.  
12.50

**MANTARLI GUVEC (V)**  
Mushrooms cooked with onion, red peppers, green peppers, cream and baked with mozzarella cheese. Served with rice  
12.50

**KLEFTIKO - RECOMMENDED**  
Shank of lamb marinated with our chefs secret herbs. Potato, carrot, onion, and haricot beans. Slow cooked for perfection. Served with bulgar wheat  
13.95

**IMAM BAYILDI (V)**  
Stuffed aubergine with onions, peppers, fresh tomatoes, chickpeas and halep sauce. Topped with cheese.  
12.95

**ALTI EZMELI**  
Adana kebab served on a bed of buttery grilled onions, peppers and tomatoes  
13.50

**LAMB RIBS**  
Succulent lamb ribs grilled over a charcoal grill  
12.95

## FISH

**PRAWN GUVEC**  
King Prawns, mixed peppers, onions, fresh tomato and garlic cooked in a creamy rich tomato sauce. Served with rice or potato  
14.95

**CALAMARI AL GRILL**  
Whole fresh calamari cook on a charcoal grill. Dressed with chopped parsley a touch of orange olive oil and lemon sauce  
13.95

## SALAD

**COBAN SALATA**  
Anatolian shepherd's salad with parsley, tomatoes, red onion and cucumber dressed with olive oil and pomegranate sauce  
6.50

**GREEK SALAD**  
Diced tomato, green peppers, parsley, cucumber, olive oil with feta cheese  
7.95