#### YOGURT DISHES SERVED WITH RICE OR SALAD

# SARMA CHICKEN BEYTI Marinated minced chicken breast with garlic and herbs, grilled and wrapped in lavash bread topped with special tomato sauce, drizzled melted butter served with yogurt

# SARMA ADANA KOFTE Marinated minced lamb with garlic and herbs, grilled and wrapped in lavash bread topped with special tomato sauce, drizzled with melted butter, served with yogurt

### LAMB SHISH WITH YOGURT Prime lamb cubes grilled, covered with yogurt and special tomato sauce, flavoured with butter sauce

24

21

21

15

#### CHICKEN SHISH WITH YOGURT Grilled chicken breast shish covered with yogurt and special tomato sauce flavoured with butter sauce

#### ADANA KOFTE WITH YOGURT Grilled spicy minced lamb covered with yogurt and special tomato sauce flavoured with butter sauce

#### PASTAS (Available spicy)

### CHICKEN PENNE CON POLLO Chicken breast, mushrooms, garlic, basil, pesto with cream and parmesan cheese

### SHRIMP PENNE CON POLLO Marinated shrimps, mushrooms, garlic in a special tomato sauce and white wine sauce topped with parmesan cheese

#### PENNE BABY CHICKEN SAUSAGES 15

Marinated baby sausages, mushrooms, garlic, basil, special tomato sauce, with parmesan cheese

#### PENNE VEG. TOMATO SAUCE (V) 15 Mixed penners shallots mushrooms basil in

Mixed peppers, shallots, mushrooms, basil in a special tomato sauce topped with parmesan cheese

#### PENNE VEG. CREAMY SAUCE (V)

Mixed peppers, shallots, mushrooms, garlic in a creamy sauce topped with parmesan cheese

#### **SEAFOOD DISHES**

LO	BSTER IN GARLIC BUTTER
Fre	shly prepared lobster cooked on charcoal
gril	l, garlic butter, parsley, lemon white wine
sau	se served with chips and salad

SEA BASS
Grilled whole sea bass seasoned with sea
salt, olive oil and lemon, topped with butter
sauce, served with salad

SALMON	
Grilled salmon over charcoal seasoned and	
marinated served with mash potato and	
asparagus	

# MONK FISH Seasoned and marinated with sea salt, olive oil, lemon, grilled over charcoal with vegetables, topped with butter garlic sauce, served with salad and chips

KING PRAWNS	
Seasoned and marinated king prawns on	
charcoal grill, topped with garlic butter sauce	
served with salad and chips	

CALAMARI	1
Fried squids served with homemade tartar	
cauce and calad	

MIX SEAFOOD
Charcoal grilled king prawns, salmon, monk
fish with mixed vegetables topped with garlic
butter sauce, served with salad and chips

SHRIMP CASSEROLE	2
(Available spicy)	
Shrimps with mushrooms, onions, mix	
peppers, garlic, white wine in special tomato	

sauce, served with salad or rice

#### **KIDS MENU**

OPTIONS WITH CHIPS OR SALAD (UNDER 12 ONLY)

CHICKEN BURGER	10
QUARTER POUNDER BURGER	10
CHICKEN NUGGETS	10
FISH FINGERS	10
CHICKEN SHISH	10
ADANA KOFTE (Slightly spicy)	10
CHICKEN WINGS	10

If you have any allergies or intolerance to any food, please speak to a member of staff. And we may assist you an optional menu according to your preferences.

#### **VEGETARIAN DISHES**

VEGETARIAN MOUSSAKA Layers of aubergine, potatoes, carrots, courgettes, peas, chick peas, mixed peppers topped with béchamel sauce and melted cheese, served with salad or rice	17
HOMEMADE FALAFEL Crushed chick peas, broad beans, mixed vegetables and herbs shaped into small balls, lightly fried, served with salad and hummus	17
<b>VEGGIE KEBAB</b> Mixed vegetables cooked over charcoal grill served with pomegranate molasses, salad or rice	17

### HALLOUMI KEBAB Grilled halloumi cheese, mixed grilled vegetables cooked over charcoal grill served with pomegranate molasses, salad or rice

SAUCE
(Available spicy)
Mixed peppers, shallots, mushrooms, basil in
a special tomato sauce topped with parmesan

PENNE WITH SPECIAL TOMATO

PENNE WITH CREAMY SAUCE	15
Mixed peppers, shallots, mushrooms, garlic	
in a creamy sauce topped with parmesan	
cheese	

#### **SIDE DISHES**

RICE (V)	4
BREAD	
CHIPS (V)	4
CHEESY CHIPS	
ASPARAGUS (V)	
MASH POTATO (V)	4
BULLET CHILLI PEPPERS (V)	4
<b>DESSERTS</b>	
DRINKS	
CANS Coke, diet coke, fanta, perrier	
BOTTLE OF DRINK	4



## Take Away Menu DELIVERY & COLLECTION



#### RESTAURANT POLICY

If you have any allergies or intolerance to any food, please speak to a member of staff.

And we may assist you an optional menu according to your preferences.

Discretionary service charge of 10% will be added

#### **ORDER ONLINE**

20% OFF COLLECTION ORDERS WWW.IBOSRESTAURANT.CO.UK

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11A HIGH STREET, HITCHIN, SG5 1BH

COLD APPETISER		HOT APPETISER		CHARCOAL GRILL		CHEF'S SPECIAL DISHES	
HUMUS (V) A blend of chickpeas, hint of garlic, lemon juice and extra virgin olive oil	5	IBOS SPICY MEAT BALLS Prime lamb meat balls topped with special tomato sauce with mix peppers, onion, bulle	10 t	Marinated cubes of chicken breast grilled on	IBO		00
				a skewer, served with salad and rice LAMB SHISH		IBOS SPECIAL SPICY MEAT BALLS Prime lamb meat balls topped with special	20
CACIK (V) Traditional homemade strained yogurt dip, with grated baby cucumber, garlic and extra virgin olive oil	5	chillies and garlic  GRILLED HALLOUMI CHEESE (V)	7	Prime cuts of marinated cubes of tender lamb grilled on a skewer served with salad & rice	23	tomato sauce with mixed peppers, onion, bullet chillies and garlic served with rice	
		Grilled Turkish cheese served with garnish SUCUK	7	FILLET STEAK SHISH (COOKED MEDIUM)	26	CHICKEN A LA CREAM Chicken breast, mushrooms and mixed	20
TARAMA Fresh cod roe dip beaten with olive oil and	5	Grilled spicy garlic beef sausage served with garnish		Marinated cubes of grilled steak on a skewer served with salad and chips	20	peppers cooked in a white wine creamy sauce served with rice and chips	
lemon		SUCUK AND HALLOUMI	7		21		red
PATLICAN SOSLU (V) Aubergine, mixed peppers, onion and garlic cooked in special tomato sauce	5	Grilled sucuk and hellim cheese served with garnish  BABY CHICKEN SAUSAGES	7	A combination of lamb and chicken shish served with salad and rice	47	Slowly roasted lamb shank, carrots celery, baby potatoes in a special tomato sauce re	
				ADANA KOFTE Slightly spicy marinated lamb mince with herbs	17	wine sauce served with rice	
PATLICAN EZME (V) Aubergine, yogurt, garlic beaten with extra virgin olive oil	5	Baby chicken and turkey sausages pan fried served with garnish		grilled on a skewer served with salad & rice			17
					17	Layers of minced lamb, aubergine, carrots, potatoes, courgettes, topped with a	
SPINACH TARATOR (V)	5	HOMEMADE FALAFEL (V) Crushed chickpeas, broad beans, mixed vegetables and herbs shaped into small balls lightly fried, served with hummus & garnish	7	Slightly spicy minced chicken breast with garlic and herbs grilled on a skewer served with salad and rice		béchamel sauce and melted cheese, served with salad or rice	rved
Fresh spinach with strained yogurt, hint of				LAMB CHOPS	25	LAMB CASSEROLE	22
garlic and extra virgin olive oil		SIGARA BOREK (V)	7	Grilled tender 4 lamb chops seasoned served		(Available spicy)	
YAPRAK SARMA (V)(N)	5	Pastry filled with feta cheese and spinach, lightly fried served with sweet chilli sauce and garnish	/	with salad and chips	20	Slow cooked diced prime lamb with mushrooms, onions, mix peppers in special	
Vine leaves sautéed with rice, onion, mint, dill, parsley, nuts cooked in olive oil				LAMB RIBS  Marinated grilled lamb ribs served with salad and rice	20	tomato sauce, served with salad or rice	
FETA CHEESE (V)	5	CALAMARI Fried squids served with homemade tartar sauce and garnish	9		17	CHICKEN CASSEROLE	18
Special Turkish feta cheese served with tomato and cucumber				Marinated grilled chicken wings served with salad and chips		(Available spicy) Slow cooked diced chicken breast with mushrooms, onions, mix peppers in special	cial
MIXED OLIVES (V) A bowl of mixed marinated jumbo olives	5	SHRIMP SAGANAKI WITH FETA	10	CHICKEN LEG FILLET  Marinated grilled chicken leg fillets served	17	tomato sauce, served with salad or rice	
YOGURT (V)	5	(Available spicy) Lightly pan fried shrimps with white wine, tossed in a garlic butter and special tomato sauce topped with feta		with salad and rice			21
A bowl of plain Turkish homemade yogurt				MIX CHICKEN KEBAB (FOR 1 PERSON) Marinated grilled chicken shish, chicken	21	(Available spicy) Shrimps with mushrooms, onions, mix peppers, garlic, white wine in special tomato	
	14	SAGANAKI CHEESE (V)	10	beyti, chicken wings and chicken leg fillet served with rice and salad		sauce, served with salad or rice	
Selection of humus, tarama, cacik, patlican soslu, spinach tarator, patlican ezme		Flaming Turkish parmesan cheese finishing with brandy			25	IBOS SALAD Bowl of special salad, combination of chick	17 ken
		LAMB LIVER	7	lamb chop, lamb ribs served with salad & rice		breast, halloumi cheese, olives, extra virgin	
<b>SIDE SALADS</b>		Pan fried lamb liver and onions served with garnish		MIX THREE SHISH (FOR 1 PERSON)  Marinated grilled lamb and chicken shish, adana kofte served with salad and rice	24	oil dressed with pomegranate sauce	
FETA SALAD (V) Feta cheese, tomato, cucumber, parsley, onion, olives finished with extra virgin olive	8	WHITEBAIT Deep fried whitebait coated in flour served with homemade tartar sauce and garnish	7		27		
				Marinated grilled lamb shish, chicken shish, adana kofte, lamb chop, chicken wing served			
oil and pomegranate sauce		CREAMY MUSHROOMS (V)	7	with rice and salad		CHOICE OF SAUCES	
COBAN SALAD (V)	8	Freshly cooked button mushrooms in garlic cream topped with cheddar cheese		CCOTTICLI CTEANS		PEPPERCORN SAUCE	4
Finely chopped tomatoes, onion, parsley, lemon finished with extra virgin olive oil and		HUMMUS KAVURMA	8	SCOTTISH STEAKS		Black peppercorn, shallots, brandy, mustard	Ī
pomegranate sauce		Hummus topped with pan fried marinated	0	FILLET STEAK 250 GR Prime fillet Scottish steak served with chips	31	in a white wine creamy sauce	
GREEN SALAD (V)	8	diced lamb		and asparagus		MARIANA SAUCE	4
Lettuce, cucumber, parsley, green peppers, rocket finished with extra virgin olive oil and pomegranate sauce		MIXED HOT MEZE (FOR 2 PERSON) Selection of sucuk, hellim, siagara borek, calamari, homemade falafel	17	RIB EYE STEAK 300 GR Prime rib eye Scottish steak served with chips and asparagus	28	Mushroom and shallots in a creamy white wine sauce	