



MENU

At the helm, diners can experience a menu featuring an array of classics with a contemporary and fresh twist. Ibos menu is a culinary balance of dishes as well as a collection of signature specials. Ibos bar holsters a wide variety of the most reputable brands of whisky, wine and spirits with a distinctive selection of hand crafted cocktails.

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 for 6 people and over.

Follow us on social media, to keep up to date with the latest events,
Entertainment and menus here at ibos

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www.ibosrestaurant.co.uk

COLD APPETISER

HUMMUS (V) 5.5
A blend of chickpeas, hint of garlic, lemon juice and extra virgin olive oil

CACIK (V) 5.5
Traditional homemade strained yogurt dip, with grated baby cucumber, garlic and extra virgin olive oil

PATLICAN SOSLU (V) 5.5
Aubergine, mixed peppers, onion and garlic cooked in special tomato sauce

PATLICAN EZME (V) 5.5
Aubergine, yogurt, garlic beaten with extra virgin olive oil

SPINACH TARATOR (V) 5.5
Fresh spinach with strained yogurt, hint of garlic and extra virgin olive oil

TURKISH OLIVES (V) 5.5
A bowl of marinated Turkish black olives

FETA CHEESE (V) 5.5
Special Turkish feta cheese served with tomato and cucumber

MIXED COLD MEZE (For 2 People) 15.5
Selection of humus, Turkish olives, cacik, patlican soslu, spinach tarator, patlican ezme

HOT APPETISER

IBOS SPICY MEAT BALLS	10.5
Prime lamb meat balls topped with special tomato sauce with mix peppers, onion, bullet chillies and garlic	
GRILLED HALLOUMI CHEESE (V)	7.5
Grilled Turkish cheese served with garnish	
SUCUK	7.5
Grilled spicy garlic beef sausage served with garnish	
TEMPURA PRAWNS	7.5
Crispy and crunchy coated tempura prawns served with sweet chilli sauce and garnish	
HOMEMADE FALAFEL (V)	7.5
Crushed chickpeas, broad beans, mixed vegetables and herbs shaped into Small balls, lightly fried, served with hummus and garnish	
SCAMPI	7.5
Crispy breaded scampi tails served with homemade tartar sauce and garnish	
SIGARA BOREK (V)	7.5
Pastry filled with feta cheese and spinach, lightly fried served with Sweet chilli sauce and garnish	
CHICKEN LIVER	7.5
Pan fried chicken liver with onions, seasoned and served with garnish	
WHITEBAIT	7.5
Deep fried whitebait coated in flour served with homemade tartar sauce and garnish	
BUTTERFLY PRAWNS	7.5
Crispy fried prawns served homemade tartar sauce and garnish	
CREAMY MUSHROOMS (V)	7.5
Freshly cooked button mushrooms in garlic cream topped with cheddar cheese	
MUSHROOM AND HALLOUMI	8.5
Pan fried seasoned mushrooms and halloumi cheese with spinach	
CALAMARI	9
Fried squids served with homemade tartar sauce and garnish	
SHRIMP SAGANAKI WITH SPINACH (Available spicy)	10.5
Lightly pan fried shrimps with white wine, tossed in a garlic butter and special tomato sauce topped with spinach	
MIXED SEAFOOD PLATTER (For 2 People)	18.5
Selection of calamari, whitebait, crispy butterfly prawns, buttered scampi, tempura prawns served with homemade tartar sauce and sweet chilli sauce	
MIXED HOT MEZE (For 2 People)	18.5
Selection of sucuk, hellim, siagara borek, calamari, homemade falafel	

CHARCOAL GRILL

CHICKEN SHISH Marinated cubes of chicken breast grilled on a skewer, served with salad and rice	18.9
ADANA KOFTE Slightly spicy marinated lamb mince with herbs grilled on a skewer served with salad and rice	17.9
CHICKEN BEYTI Slightly spicy minced chicken breast with garlic and herbs grilled on a skewer served with salad and rice	17.9
CHICKEN WINGS Marinated grilled chicken wings served with salad and chips	17.9
LAMB SHISH (Middle Neck) Prime cuts of marinated cubes of tender lamb grilled on a skewer served with salad and rice	24.9
TWO SHISH COMBO Choose your own two skewers from, chicken shish, lamb shish, chicken beyti and adana kofte all served with rice and salad	21.9
MIX THREE SHISH (For 1 Person) Marinated grilled lamb and chicken shish, adana kofte served with salad and rice	24.9
MIX CHICKEN KEBAB (For 1 Person) Marinated grilled chicken shish, chicken beyti, chicken wings served with rice and salad	21.9
LAMB RIBS Marinated grilled lamb ribs served with salad and rice	22.9
LAMB CHOPS Grilled tender 4 lamb chops seasoned served with salad and chips	26.9
MIX LAMB KEBAB (For 1 Person) Marinated grilled lamb shish, adana kofte, lamb chop, lamb ribs served with Salad and rice	25.9
LAMB CHOPS & LAMB RIBS Grilled lamb chops and ribs served with salad and chips	26.9
FILLET STEAK SHISH Fillet steak shish, marinated cubes of grilled steak on a skewer served with salad and chips	27.9
IBOS MIXED GRILL (FOR 1 PERSON) Marinated grilled lamb shish, chicken shish, adana kofte, lamb chop, chicken wing served with rice and salad	28.9

SCOTTISH STEAKS

FILLET STEAK SHISH Fillet steak shish, marinated cubes of grilled steak on a skewer served with salad and chips	27.9
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RIB EYE STEAK 300 GR Prime rib eye Scottish steak served with chips and mushrooms	29.9
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FILLET STEAK 250 GR Prime fillet Scottish steak served with chips and mushrooms	32.9
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CHOICE OF SAUCES

PEPPERCORN SAUCE Black peppercorn, shallots, brandy, mustard in a white wine creamy sauce	4.9
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MARIANA SAUCE Mushroom and shallots in a creamy white wine sauce	4.9
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SEAFOOD DISHES

SEA BASS Grilled whole sea bass seasoned with sea salt, olive oil and lemon, topped with butter sauce, served with salad	20.9
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SALMON Grilled Salmon over charcoal grill seasoned and marinated served with salad and garlic butter sauce	20.9
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KING PRAWNS Seasoned and marinated king prawns on charcoal grill, topped with garlic butter sauce served with salad and chips	25.9
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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	24.9
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CALAMARI Fried squids served with homemade tartar sauce and salad	18.9
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MIX SEAFOOD Charcoal grilled king prawns, salmon, monk fish with mixed vegetables topped with garlic butter sauce, served with salad and chips	25.9
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SHRIMP CASSEROLE <i>(Available spicy)</i> Shrimps with mushrooms, onions, mix peppers, garlic, white wine in special tomato sauce, served with salad or rice	21.9
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IBOS SIGNATURE DISHES

IBOS SPECIAL SPICY MEAT BALLS 20.9

Prime lamb meat balls topped with special tomato sauce with mixed peppers, onion, bullet chillies and garlic served with rice

MEAT MOUSSAKA 17.9

Layers of minced lamb, aubergine, carrots, potatoes, courgettes, topped with a béchamel sauce and melted cheese, served with salad or rice

CHICKEN A LA CREAM 20.9

Chicken breast, mushrooms and mixed peppers cooked in a white wine creamy sauce served with rice and chips

KLEFTIKO 23.9

Slowly roasted lamb shank, carrots celery, baby potatoes in a special tomato sauce red wine sauce served with rice

SHRIMP CASSEROLE *(Available spicy)* 21.9

Shrimps with mushrooms, onions, mix peppers, garlic, white wine in special tomato sauce, served with salad or rice

SARMA CHICKEN BEYTI 21.9

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 and rice

SARMA ADANA KOFTE 21.9

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 and rice

CHICKEN BEYTI WITH YOGHURT 21.9

Marinated minced chicken with garlic and herbs, grilled and wrapped in lavash bread topped with special tomato sauce, drizzled with melted butter, served with yogurt and rice

ADANA KOFTE WITH YOGURT 21.9

Grilled spicy minced lamb covered with yogurt and special tomato sauce flavoured with butter sauce, served with yogurt and rice

CHICKEN SHISH WITH YOGURT 21.9

Grilled chicken breast shish covered with yogurt and special tomato sauce flavoured with butter sauce, served with yogurt and rice

ALI NAZIK 21.9

Aubergine and garlic beaten in yogurt with grilled spicy minced lamb covered in special tomato sauce and butter sauce, served with yogurt and rice

VEGETARIAN DISHES

HOMEMADE FALAFEL	17.9
Crushed chick peas, broad beans, mixed vegetables and herbs shaped into small balls, lightly fried, served with salad and hummus	
VEGETARIAN MOUSSAKA	17.9
Layers of aubergine, potatoes, carrots, courgettes, peas, chick peas, mixed peppers topped with béchamel sauce and melted cheese, served with salad or rice	
PENNE PASTA	15.9
Penne with creamy sauce or special tomato sauce, served with parmesan cheese on top	
GRILLED VEGGIE KEBAB	18.9
Mixed vegetables cooked over charcoal grill served with pomegranate molasses, salad or rice	
GRILLED HALLOUMI KEBAB	21.9
Grilled halloumi cheese, mixed grilled vegetables cooked over charcoal grill served with pomegranate molasses, served with salad or rice	
VEGGIE CASSEROLE (SPICY AVAILABLE)	18.9
Pan fried mixed Vegetables, garlic in a special tomato sauce served with rice or salad	

PASTAS *(Spicy Available)*

CHICKEN PENNE	15.9
Chicken breast, mushrooms, garlic, basil, pesto with cream, served with parmesan cheese on top	
PENNE VEGETARIAN TOMATO SAUCE (V)	15.9
Mixed peppers, shallots, mushrooms, basil in a special tomato sauce, served with parmesan cheese on top	
PENNE VEGETARIAN CREAMY SAUCE (V)	15.9
Mixed peppers, shallots, mushrooms, garlic in a creamy sauce, served with parmesan cheese on top	
SHRIMP PENNE	18.9
Marinated shrimps, mushrooms, garlic in a special tomato sauce and white wine sauce, served with parmesan cheese on top	

SIDE DISHES

CHEESY CHIPS	5.5
CHIPS (V)	4.5
RICE (V)	4.5
BULLET CHILLI PEPPERS (V)	4.5
SIDE SALAD	3.5
BREAD	3.5
MIXED VEG	8.5

KIDS MENU

OPTIONS WITH CHIPS OR RICE (UNDER 12 ONLY)

CHICKEN BURGER	10
CHICKEN NUGGETS	10
CHICKEN SHISH	10
SCAMPI	10
ADANA KOFTE (Slightly spicy)	10
CHICKEN BEYTI	10



LUNCH MENU £13.90

TWO COURSE OF YOUR CHOICE FROM
MONDAY TO FRIDAY 12 PM - 3.30 PM

Except Special Days

A SELECTION OF STARTERS, MAINS & DESSERT

COLD & HOT APPETISERS

HUMMUS (V)

A blend of chickpeas, hint of garlic, lemon juice and extra virgin olive oil

CACIK (V)

Traditional homemade strained yogurt dip, with grated baby cucumber, garlic and extra virgin olive oil

PATLICAN SOSLU (V)

Aubergine, mixed peppers, onion and garlic cooked in special tomato sauce

PATLICAN EZME (V)

Aubergine, yogurt, garlic beaten with extra virgin olive oil

SPINACH TARATOR (V)

Fresh spinach with strained yogurt, hint of garlic and extra virgin olive oil

TURKISH OLIVES (V)

A bowl of mixed marinated jumbo olives

GRILLED HALLOUMI CHEESE (V)

Grilled Turkish cheese served with garnish

SUCUK

Grilled spicy garlic beef sausage served with garnish

WHITEBAIT

Deep fried whitebait coated in flour served with homemade tartar sauce and garnish

HOMEMADE FALAFEL (V)

Crushed chickpeas, broad beans, mixed vegetables and herbs shaped into Small balls, lightly fried served with hummus and garnish

BUTTERFLY PRAWNS

Crispy fried prawns served homemade tartar sauce and garnish

MAIN COURSE

CHICKEN BEYTI

Slightly spicy minced chicken breast with garlic and herbs grilled on a skewer served with salad

CHICKEN SHISH

Marinated cubes of chicken breast grilled on a skewer, served with salad

CHICKEN WINGS

Marinated grilled chicken wings served with salad

ADANA KOFTE

Slightly spicy marinated lamb mince with herbs grilled on a skewer served with salad

CHICKEN A LA CREAM

Chicken breast, mushrooms and mixed peppers cooked in a white wine creamy sauce served with rice

PENNE PASTA

Choice of Chicken or Vegetarian

Penne with creamy sauce or special tomato sauce, served with parmesan cheese on top

MEAT MOUSSAKA

Layers of minced lamb, aubergine, carrots, potatoes, courgettes, topped with a béchamel sauce and melted cheese, served with salad

VEGETARIAN MOUSSAKA

Layers of aubergine, potatoes, carrots, courgettes, peas, chick peas, mixed peppers topped with béchamel sauce and melted cheese, served with salad

SALMON

Grilled salmon over charcoal seasoned and marinated served with salad

HOMEMADE FALAFEL

Crushed chick peas, broad beans, mixed vegetables and herbs shaped into small balls, lightly fried, served with salad and hummus

CALAMARI

Fried squids served with homemade tartar sauce and salad

DESSERTS

TRIPLE CHOCOLATE BROWNIE

| CHEESECAKE

| SELECTION OF ICE CREAM