

COLD STARTERS

HUMMUS 	4.5
Chickpeas, tahini, lemon juice, garlic & herbs	
OLIVES 	4.5
Combination of green & black olives with a hint of herbs & spices	
TARAMASALATA 	4.5
Specially prepared cod roe with lemon juice & olive oil	
CACIK 	4.5
Combination of yoghurt, cucumber, mint, garlic & olive oil	
BABAGANOUSH  	5.5
Charcoal smoked aubergine with grilled peppers, garlic, tahini, lemon juice, yoghurt and a hint of spice	
SAKSUKA 	5.5
Combination of aubergine, peppers, tomatoes, onions, oven roasted in our home made tomato sauce	
PRAWN COCKTAIL 	6.5
Prawn cocktail on a bed of lettuce & avocado	
EFESUS MIX COLD MEZE	18
Hummus, cacik, saksuka, babaganoush, taramasalata	

SIDES

SEASONED CHUNKY CHIPS	3.5
CHEESY SEASONED CHUNKY CHIPS	4.5
CHICKEN STRIPS 6pcs	7.5
CHICKEN NUGGETS 10pcs	6.5
MASHED POTATO	4.5
RICE	3.5
COUS COUS	3.5
TURKISH BREAD	2

SALADS

TURKISH SHEPHERD SALAD	8
Freshly chopped tomato, cucumber, onion and parsley.	
GREEK SALAD	10
Feta cheese, tomatoes, cucumber, lettuce, red onion, mixed peppers, red cabbage, carrot, mixed olives in olive & pomegranate dressing	
HALLOUMI SALAD	12
Grilled halloumi, tomatoes, cucumber, lettuce, red onion, mixed peppers, red cabbage, carrot, mixed olives in olive oil & pomegranate dressing	
CHICKEN CEASER SALAD	12
Grilled chicken breast, lettuce, red cabbage, carrot, cucumber, croutons, parmesan in homemade caesar dressing	
AVOCADO SALAD	10
Mixed leaves, buffalo mozzarella cheese, cherry tomatoes, avocado finished with a drizzle of olive oil	10
EZME SALAD	
Chopped Red onion, tomato, parsley, chilli peppers	



HOT STARTERS

HALLOUMI  	7
Grilled Cypriot cheese	
SUJUK	6
Grilled Turkish spicy beef sausage	
FALAFEL 	6.5
Homemade falafel served on bed of hummus	
SAUTEED GARLIC MUSHROOMS  	6.5
Pan fried mushrooms with a hint of garlic, double cream & herbs	
SAUTEED GARLIC MUSHROOM & HALLOUMI	7
Hot pan fried mushrooms & Cypriot cheese in a special garlic saute  	
CREAMY GARLIC MUSHROOM  	7
Hot pan fried mushrooms in special creamy cheesy sauce	
FETA BOREK   	7
Deep fried filo pastry with feta cheese, spinach & herbs	
PAN FRIED LAMB LIVER  	6
Pan fried lamb liver tossed with onions, parsley, butter & herbs	
CALAMARI 	7
Specially marinated deep fried fresh pieces of squids served with tartar sauce	
BREADED KING PRAWNS 	7
Served with chilli sauce	
GOAT CHEESE  	7
Grilled goat cheese served with mixed salad, jam & walnuts	
EFESUS MEATY HUMUS	7
Traditional hummus topped with pan fried lamb pieces	
EFESUS MIX HOT MEZE	18
Selection of sujuk, falafel, halloumi, feta borek & calamari	

BURGERS

ALL BURGERS SERVED WITH BRIOCHE BUN WITH SEASONED CHUNKY CHIPS & COLESLAW, ADD BACON TO ANY CHOICE OF BURGER FOR AN ADDITIONAL £1	
HOMEMADE BURGERS	14.5
100% BRITISH BEEF, LETTUCE, ONIONS, CHEESE & BURGER SAUCE	
CRISPY CHICKEN BURGER	14.5
CRISPY, GOLDEN BREADED CHICKEN BREAST TENDER, LETTUCE, ONIONS & MAYO	
GRILLED CHICKEN BURGER	14.5
GRILLED CHICKEN BREAST, LETTUCE, ONIONS & MAYO	
GRILLED HALLOUMI BURGER	14.5
GRILLED HALLOUMI, AVOCADO, SALAD & SAUCE	

STEAKS

RIB EYE STEAK	26
RIB EYE STEAK SERVED WITH FRIES, CHERRY TOMATOES, PORTOBELLO MUSHROOM & ASPARAGUS	
T-BONE STEAK	30
SERVED WITH FRIES, CHERRY TOMATOES, PORTOBELLO MUSHROOMS & ASPARAGUS	
LAMB STEAK	26
LAMB STEAK COOKED WITH RED WINE, MASHED POTATO, SPINACH SERVED WITH GRAVY	

MAINS

ALL MAINS ARE SERVED WITH CHOICE OF RICE, HOUSE SIDE SALAD AND FLAT BREAD, ALL MAINS ARE COOKED OVER OUR HOT CHARCOAL GRILL TO ADD A DISTINCT, SMOKY FLAVOUR TO YOUR DISH

LAMB SKEWER	20
Prime cuts of marinated lean and tender cubes of lamb	
CHICKEN SKEWER	18
Marinated chunky pieces of chicken full of flavour	
ADANA KOFTE	17
Spicy minced meat, red peppers, onions, parsley & mixed herbs	
MIXED SKEWER	19
A mix of chicken & lamb skewers	
LAMB CHOPS	24
Lamb cutlets seasoned with mixed herbs & spices	
LAMB RIBS	20
Tender lamb ribs that are seasoned & chargrilled	
CHICKEN WINGS	17
Chicken wings marinated in our signature sauce	
CHICKEN BEYTI	18
Chargrilled spicy marinated minced chicken breast, seasoned with garlic	
EFESUS MIX	25
A mixed grill featuring a selection of our 3 shish meats	

VEGETARIAN

FALAFEL	12
Combination of chickpeas, carrot, onion, broad beans, sesame seeds with herbs, deep fried served on bed of hummus with rice & salad	
VEGETARIAN MOUSSAKA	14
Layers of aubergines, potatoes, courgettes, onions & peppers topped with bechamel sauce. Cooked in the oven within our special tomato sauce served with rice & salad	
VEGETARIAN KEBAB	13
Grilled aubergine, mushrooms, courgette, onions, peppers, Cypriot halloumi cheese mixed with herbs and a touch of cold press olive oil and special tomato sauce served with rice & salad	

SEAFOOD Served with chips & mix vegetable

CALAMARI	14
Specially marinated deep fried fresh pieces of squids,tartar sauce	
SEA BASS FILLET	19
Pan fried fresh sea bass fillet marinated in lemon juice, herbs & touch of olive oil	
WHOLE SEA BASS	21
Fresh whole sea bass marinated in lemon juice, herbs & touch of olive oil grilled with special seasoning on a charcoal	
SALMON FILLET	19
Grilled fillet	
KING PRAWN SAUTE	19
Pan fried king prawns with peppers, onion, tomatoes & special tomato sauce	

EFESUS SIGNATURE WRAPS

OUR SIGNATURE TURKISH WRAPS FEATURE A SELECTION OF PERFECTLY FLAVOURED MEATS, SERVED HOT FROM OUR CHARCOAL GRILLS. THE WRAPS INCLUDE A BASE OF CREAMY HUMMUS AND A CRUNCHY, FRESH SALAD FILLING. SERVED WITH A SIDE OF SEASONED CHUNKY CHIPS, COLESLAW, GARLIC MAYO & CHILLI SAUCE

LAMB SKEWER	15
CHICKEN SKEWER	15
ADANA KOFTE	15
MIXED SKEWER	15
HALLOUMI SKEWER	13

YOGHURT DISHES

SARMA CHICKEN BEYTI	18
Minced chicken fused with red peppers, fresh parsley and mixed spices then wrapped in lavash bread & cooked on a grill, served with thick creamy yoghurt, halep sauce & butter	
SARMA ADANA BEYTI	18
Minced lamb fused with red peppers, fresh parsley and mixed spices in lavash bread & cooked on a grill served with thick creamy yoghurt, halep sauce & butter	
YOGHURTLU CHICKEN SHISH	19
Specially prepared cubes of chicken grilled and served on a crispy bread topped with yoghurt, halep sauce and a touch of butter	
YOGHURTLU LAMB SHISH	20
Specially prepared cubes of lamb grilled and served on a crispy bread topped with yoghurt, halep sauce and a touch of butter	
ISKENDER	17
Spicy minced lamb grilled on a skewer served on a crispy bread topped with yoghurt, halep sauce & a touch of butter	
LAMB ALI NAZIK	21
Marinated cubes of lamb served on a bed of specially prepared smoked aubergine with garlic, butter & hint of herbs	
CHICKEN ALI NAZIK	21
Marinated cubes of chicken served on a bed of specially prepared smoked aubergine with garlic, butter & hint of herbs	

CHEF SPECIAL

MEAT MOUSSAKA	16
Layers of aubergines, potatoes, courgettes, onions & peppers topped with bechamel sauce and specially prepared minced lamb. Cooked in the oven within our special tomato sauce served with rice & salad	
LAMB CASSEROLE	16
Freshly diced lamb meat with onion, pepper, tomato & mushroom cooked in clay pot with a home made sauce & hint of garlic served with rice	
CHICKEN CASSEROLE	15
Freshly diced chicken meat with onion, pepper, tomato & mushroom cooked in clay pot with a home made sauce & hint of garlic served with rice	
CHICKEN A LA CREAM	17
Chicken cook with spinach, mixed pepper, mushroom and cream served with rice	

PASTAS

PENNE NAPOLITAN

Tomato sauce, garlic, parsley and parmesan cheese

PENNE VEGETARIAN

Mixed peppers, mushrooms, shallots, spinach, cherry tomatoes with cream & tomato sauce

SPICY SEAFOOD LINGUINE

White wine, red chilli, baby and butterfly king prawns, calamari, salmon with tomato sauce

CHICKEN PENNE

Chicken escalope served on penne pasta in a double cream with mushroom, spinach, mixed peppers & parmesan

PENNE ARABIATA

Tomato sauce, spicy, mixed olives

LINGUINE VEGETARIAN

Mixed peppers, mushroom, spinach & tomato sauce

14

14

15

14

14

14

KIDS MENU

All kids meals are served with chips

CHICKEN NUGGETS

CHICKEN WINGS

CHICKEN BURGER

CHICKEN STRIPS

CHICKEN SHISH

9.5

9.5

9.5

9.5

9.5



DESSERTS

BAKLAVA

KAZANDIBI

TIRAMISU

CHEESECAKE

BANOFEE PIE

SUTLAC

SORBET ICE CREAM

7

7

7

7

7

6

6



EFESUS PLATTERS

ALL MAINS ARE SERVED WITH CHOICE OF RICE, HOUSE SIDE SALAD AND FLAT BREAD, ALL MAINS ARE COOKED OVER OUR HOT CHARCOAL GRILL TO ADD A DISTINCT, SMOKY FLAVOUR TO YOUR DISH

CHICKEN PLATTER

SERVES 2 TO 3 PEOPLE

Combination of chicken skewer, chicken wings & chicken beyti

45

LAMB PLATTER

SERVES 2 TO 3 PEOPLE

A combination of lamb skewer, adana kofte, 4 lamb chops & 4 lamb ribs

55

EFESUS MINI PLATTER

SERVES 2 TO 3 PEOPLE

A combination of all meat including lamb and chicken skewer, adana kofte, lamb ribs, chicken wings

65

EFESUS MEGA PLATTER

SERVES 4 TO 5 PEOPLE

A combination of all meat including 2 lamb and 2 chicken skewer, 2 adana kofte, lamb ribs, chicken wings, 4 lamb chops

85



ALLERGY & INTOLERANCES

If you have any allergies or dietary requirements, please see allergen chart and inform a member of staff. Our vegetable cooking oil contains soy bean oil. If you want vegan options please ask a waiter before placing an order.

VEGAN



SESAME



FISH



MAY CONTAIN WHEAT



WHEAT



DAIRY



VEGETARIAN



NUTS



U DESIGN 07516143901

EFESUS KITCHEN

Menu

OPENING HOURS
MON - SUN : 12 - 10pm

www.efesuskitchen.co.uk

01376 561 168

Coggeshall Road, Bradwell, Braintree CM77 8ED