

## COLD STARTERS

<b>HUMUS VG</b>	5.95
Classic chickpeas purée with tahini, lemon, olive oil, and garlic.	
<b>MIXED OLIVES VG</b>	4.90
Marinated with herbs	
<b>C&amp;O SPECIAL V</b>	6.90
A delicious medley of creamy feta cheese with mixed peppers, cherry tomato olives, olive oil & cracked black pepper	
<b>CACIK V</b>	5.55
Yogurt with cucumber, mint, dill, and garlic	
<b>SAKSUKA VG</b>	5.95
Fried aubergines, peppers, and onions in tomato sauce	
<b>EZME VG</b>	5.95
Spicy tomato relish mixed with onion, peppers, parsley, garlic, drizzled with lemon juice and pomegranate drizzled	
<b>BABAGANOUSH V</b>	5.95
A smoky, velvety dip made from roasted aubergine, tahini, nuts garlic, yogurt, fresh lemon juice, and a hint of olive oil	
<b>TRIP TO PINE NUTS V</b>	5.95
Creamy yogurt, mixed with feta cheese, sun dried tomato, fried onion & added fried pine nuts on the top	
<b>CRISPY DREAM</b>	5.95
Chick peas, roasted chicken, onion, sweet corn, red pepper mixed with creamy garlic yogurt and dill serve with fried crispy pastry	
<b>MIXED COLD MEZE PLATER</b>	22.95
Hummus, cacik, babaganoush, ezme, shakshuka & mixed olives, (for 2 people)	

## HOT STARTERS

<b>MOZZARELLA STICKS V</b>	7.90
Golden-fried, crispy on the outside with gooey, melted mozzarella inside served garnish salad and sweet chilly sauce	
<b>SIGARA BOREK V</b>	7.90
Crispy golden filo pastry filled with feta cheese & parsley served with garnish salad sweet chilly sauce	
<b>HALLOUMI V</b>	7.90
Pan fried traditional halloumi cheese served with garnish salad	
<b>PACHANGA</b>	8.90
A Turkish pastry stuffed with pastrami, cheese, and peppers, then wrapped in delicate, flaky filo pastry and fried to golden Crispy, warm and melty inside served with garnish salad and sweet chilly	
<b>FALAFEL VG</b>	7.50
Crispy on the outside, tender on the inside, these golden-fried chickpeas patties bed of humus	
<b>SUCUK</b>	7.50
Spicy Turkish sausage, pan-fried served garnish salad	
<b>LAMB LIVER</b>	8.90
Pan-fried lamb liver with onion, peppers, and Turkish herbs	
<b>GARLIC KING PRAWNS</b>	7.90
Pan-fried king prawns cooked in garlic, butter, tomato, and a kick of Turkish spices	
<b>CALAMAR</b>	7.90
Breaded calamari, deep-fried, served with garnish salad and tartare sauce	
<b>MIXED HOT MEZE</b>	26.90
Halloumi, sucuk, sigara borek, falafel, pachanga, and calamari (for 2 people)	



## FROM THE CHARCOAL GRILL

ALL MEALS ARE SERVED WITH RICE AND SALAD

### LAMB

<b>LAMB SHISH</b>	21.90
Tender marinated lamb pieces cooked on the skewer over charcoal grill.	
<b>ADANA</b>	19.50
Traditional minced lamb kofte a blend of Turkish herbs and spices, cooked over charcoal grill.	
<b>LAMB RIBS</b>	21.90
Tender lamb ribs, marinated in a caramelizing the edges to finish	
<b>LAMB CHOPS</b>	24.90
Delicately seasoned lamb chops, cooked over Char-grilled tender.	
<b>LAMB SARMA BEYTI</b>	22.90
Adana cooked on charcoal grill rolled up in flatbread with mozzarella cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter	

### CHICKEN

<b>CHICKEN SHISH</b>	20.90
Chunks of succulent chicken breast marinated in a Turkish herbs, cooked on the skewer over charcoal grill	
<b>CHICKEN BEYTI</b>	18.90
Minced chicken kofte with, parsley and a blend of Turkish herbs and spices	
<b>CHICKEN WINGS</b>	17.90
Marinated chicken wings cooked over charcoal grill	
<b>CHICKEN SARMA BEYTI</b>	21.90
Minced Chicken with garlic and parsley rolled up in flatbread with mozzarella cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter	
<b>MIXED GRILL</b>	28.90
Flame-grilled tender lamb shish, Chicken shish and Adana shish, Lamb chops	
<b>LAMB AND CHICKEN SHISH</b>	26.90
Tender marinated lamb and chicken pieces cooked on the skewer over charcoal grill	

### COMBINATION

<b>SHARING PLATTER FOR 2</b>	58.90
A combination of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana, and Chicken Beyti	
<b>SHARING PLATTER FOR 4</b>	108.90
A combination of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana, and Chicken Beyti	

## TURKISH TRADITIONAL DISHES

ALL MEALS ARE SERVED WITH RICE AND SALAD

### LAMB GUVEC

Tender cuts of lamb seared and sautéed with mushrooms, peppers, tomatoes, and aromatic herbs. Infused with garlic, onions, and served in a traditional clay pots, melted cheese on top

### CHICKEN GUVEC

Tender cuts of chicken seared and sautéed with mushrooms, peppers, tomatoes, and aromatic herbs infused with garlic, onions, and served in a traditional claypots, melted cheese on top

### VEGETABLE GUVEC V

Cooked vegetable aubergine, courgette, peppers, onions and mushroom in a rich anatolian sauce served in a traditional claypots, melted cheese on top

### KLEFTICO

Slow-braised lamb shank, fall-off-the-bone tender, simmered in a rich tomato sauce and herb jus. Served over mashed potatoes with seasonal vegetables

### LAMB MOUSSAKA

A traditional Mediterranean dish made with fried aubergines, potatoes, carrots, courgettes, onions, and minced lamb, topped with a thick layer of Bechamel sauce and melted mozzarella cheese

### IMAM BAYILDI VG

A classic Ottoman dish of silky roasted aubergine stuffed with a Savory mix of caramelized onions, tomatoes, and garlic, chickpeas

### VEGETABLE KEBAB V

Grilled skewers of marinated seasonal vegetables seasoned with Turkish spices

### CREAMY STIR FRIED LAMB

Tender strips of marinated lamb wok-tossed with crisp seasonal, carrot, green beans, courgette, onion and mushroom in a creamy savory soy- sauce

### CREAMY STIR FRIED CHICKEN

Tender strips of marinated chicken wok-tossed with crisp seasonal, carrot, green beans, courgette, onion and mushroom in a creamy savory soy- sauce

### CHICKEN COKERTME

Pan-seared marinated chicken over crispy shoestring potatoes, finished with garlic yogurt and a spiced tomato-butter sauce

### LAMB COKERTME

Pan-seared marinated lamb over crispy shoestring potatoes, finished with garlic yogurt and a spiced tomato-butter sauce

## SIDES

### CHIPS V

Topped with sea salt

### RICE V

Plain white basmati rice

### MASHED POTATO V

Freshcreamy butter mashed potatoes

### MIXED SALAD VG

Lettuce, grated carrot, redcabbage, rocket & pomegranate dressing

### SAUTED VEGETABLE V

Broccoli, carrot, cauliflower sauted garlic and salt

## FROM THE SEA

**TIGER PRAWN** 22.90

Pan fried tiger prawns cooked with rich creamy butter, mushroom, ginger, garlic, caper, cherry tomato and sun-dried tomato & sprinkle of spring onion, served with rice

**MIXED SEAFOOD GUVEC** 22.90

A delightful medley of fresh shrimp, calamari, mussels, and flaky fish, all slow-cooked in a fragrant, herb-infused tomato sauce. Served bubbling hot in a traditional clay pot melted cheese on top served with rice

**SEA BASS FILLETS** 22.90

Crispy pan-fried sea bass with a tender, flaky center, served with mashed potatoes, seasonal vegetables, and hollandaise sauce

**SALMON FILLET** 23.50

Crispy, golden-brown salmon fillet with a tender, juicy center, served with mashed potatoes, seasonal vegetable and hollandaise sauce

**GRILLED TIGER PRAWN** 22.90

Juicy tiger prawns marinated with garlic, lemon, and herbs, then grilled over an open flame served chips and salad

## SALAD DISHES

**GRILLED HALLOUMI SALAD** 15.90

Grilled halloumi cheese served atop a bed of crisp mixed greens, cherry tomatoes, red onions, and cucumbers

**GRILLED CHICKEN SALAD** 16.90

Tender chunks of marinated grilled chicken breast served over a bed of crisp mixed greens, cherry tomatoes, cucumbers, red onions, and peppers

**GRILLED SALMON SALAD** 19.90

Grilled Salmon served atop a bed of crisp mixed greens, cherry tomatoes, red onions, and cucumbers

## BURGERS

**LAMB BURGER** 16.90

A homemade lamb burger, melted cheese, onions, pickles, lettuce, tomato

**C&O FALAFEL BURGER** **VG** 14.90

C&O Veggie Burger Freshly homemade falafel, topped with hummus, lettuce, tomato and cornichon pickle in a glazed brioche bun served with crispy golden chips

## STEAKS

ALL MEALS ARE SERVED WITH CHIPS, GRILLED MUSHROOM AND TOMATOES.

**RIB-EYE STEAK 12oz** 33.90

Ribeye, flame grilled over charcoal for flavour and tenderness

**SIRLOIN STEAK 12oz** 32.90

Cut of tender sirloin, grilled over charcoal

+2.50 ADD YOUR SAUCES:  
MUSHROOM • HOLLANDAISE

## PASTA

**TAGLIATELLE CHICKEN** 16.90

Silky ribbons of tagliatelle pasta tossed in a rich, creamy alfredo sauce made with butter, mushroom, parmesan cheese & touch of cream

**PENNE ARRABIATA** **V** 15.50

Spicy tomato garlic sauce with fresh herbs, al dente penne pasta tossed in a fiery blend of ripe tomatoes, garlic, chili flakes, finished with fresh chopped black olive parmesan cheese

**SPAGHETTI AL NERO MIXSEA FOOD** 20.90

Black squid spaghetti enveloped in a rich, creamy, tossed with a selection of fresh seafood and garlic

## KIDS MENU

**CHICKEN SHISH** 9.90

Premium chicken chunks marinated in gentle herbs then grilled over charcoal flame, served with chips or rice

**KIDS LAMB BURGER** 9.90

A homemade mini lamb burger, melted cheese, onions, pickles, lettuce, tomato, served with chips

**CHICKEN BEYTI** 9.90

Minced chicken kofte with parsley and a blend of Turkish herbs & spices

**CRISPY FISH FINGERS** 9.90

Crispy fish fingers made with flaky white fish in a golden breadcrumbs coating served with chips

## SPECIAL LUNCH MENU

AVAILABLE FROM MONDAY TO FRIDAY • 12PM TO 3PM

### STARTERS

CACIK  
HUMMUS  
SAKSUKA  
BABAGANOUSH  
SUCUK  
HALLOUMI  
FALAFEL

### MAINS

CHICKEN COKERTME  
PENNE ARRABIATA  
LAMB MOUSSAKA  
CHICKEN SHISH  
ADANA, GRILLED  
HALLOUMI SALAD  
GIRILLED CHICKEN SALAD

1 COURSE 13.95 • 2 COURSE 15.95

**VG** VEGETARIAN

**VG** VEGAN

 NUTS

Allergen information is available upon request. Please ask a member of staff. Please always inform your server of any allergies or intolerances before placing your order. Always Ask staff about allergens before tasting dishes you have not ordered. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Prices include 20% VAT. A discretionary optional gratuity of 10% will be added to your bill.



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