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REINA

TURKISH

FOOD
MENU

FINE TURKISH DINING



REINA

TURKISH

WELCOME TO REINA, WHERE THE RICH TRADITIONS OF
TURKISH CUISINE MEET WARM HOSPITALITY AND
ELEGANT DINING.

INSPIRED BY ITS NAME, MEANING “QUEEN”, REINA WAS
CREATED TO OFFER AN EXPERIENCE THAT FEELS TRULY
SPECIAL: EXQUISITE FOOD, ELEGANT DRINKS, AND
SERVICE THAT MAKES EVERY GUEST FEEL VALUED.

OUR CULINARY TEAM DRAWS INSPIRATION FROM
REGIONS ACROSS TURKEY, CRAFTING DISHES THAT
CELEBRATE VIBRANT INGREDIENTS, BOLD SPICES, AND
TIME-HONOURED COOKING TRADITIONS. FROM FRESHLY
PREPARED MEZE AND CHARCOAL-GRILLED KEBABS TO
COMFORTING STEWS AND INDULGENT DESSERTS, EACH
PLATE IS MADE WITH CARE, PASSION, AND
AUTHENTICITY.

TO ELEVATE YOUR DINING EXPERIENCE, OUR BAR
OFFERS A CAREFULLY CURATED COCKTAIL LIST
FEATURING TIMELESS CLASSICS AND UNIQUE HOUSE
SIGNATURES INFUSED WITH POMEGRANATE, ROSE, MINT,
AND AROMATIC SPICES.

REINA IS MORE THAN JUST A RESTAURANT; UPSTAIRS,
OUR STYLISH BAR HOSTS DJ NIGHTS, LIVE MUSIC, AND
EXCLUSIVE EVENTS, MAKING IT THE PERFECT
DESTINATION FOR CELEBRATIONS, GATHERINGS, AND
MEMORABLE EVENINGS.

WE LOOK FORWARD TO WELCOMING YOU AND SHARING
THE FLAVOURS, WARMTH, AND VIBRANT SPIRIT OF
TURKISH CULTURE.



REINA
TURKISH

OUR MENU

COLD MEZE

HUMMUS £7

A silky purée of chickpeas blended with tahini, lemon juice, and extra-virgin olive oil.

BABA GANOUSH £8

Smoky roasted aubergine combined with herbs, yoghurt, tahini, lemon, and olive oil.

SHAKSHUKA £7

Lightly fried aubergine and peppers gently baked in our signature tomato sauce.

CACIK £7

Cooling strained yoghurt infused with mint, dill, cucumber, olive oil, and a whisper of garlic.

KABAK TAHINI £8

Roasted courgette folded into tahini and yoghurt, brightened with lemon juice and olive oil.

MUHAMMARA £8

A deep, flavourful blend of walnuts and roasted red peppers enriched with pomegranate molasses and

HOT MEZE

HUMMUS KAVURMA £10

Creamy hummus adorned with sautéed lamb and toasted pine kernels

SPICY WINGS £9

Marinated chicken wings fried to crisp perfection, served with chilli sauce.

FRIED BRIE £10

Golden-fried brie in fine breadcrumbs, served with a delicate homemade berry compote

SUCUK TAVA £9

Chargrilled slices of delicately spiced beef sausage.

MANTAR SAUTÉ £9

Oyster mushrooms gently cooked with cream, parsley, and mozzarella.

SPICY FALAFEL £8

Handcrafted chickpea fritters served with smooth hummus.

SIGARA BÖREĞİ £8

Crisp filo cigars filled with leek and cheese, served with sweet chilli sauce.

GRILLED GOAT'S CHEESE £11

Lightly grilled goat's cheese finished with a sweet chilli glaze.

CHICKEN LIVER £9

Cumin-marinated chicken liver sautéed with red onion and cherry tomatoes.

HELLIM £8

Halloumi grilled to a golden, caramelised finish.

SEAFOOD MEZE

CALAMARI £10

Lightly floured, deep-fried pineapple-cut squid served with tartar sauce.

SAUTÉED KING PRAWNS £11

King prawns pan-fried with shallots, peppers, cherry tomatoes, ginger, oyster sauce, and cream.

CRISPY PRAWNS £11

Panko-coated king prawns served with sweet chilli sauce.

GRILLED SEA BASS FILLET £14

Grilled sea bass fillet served with classic tartar sauce.

MEZE PLATTER

COLD MEZE PLATTER £20

Hummus, Muhammara, Cacik, Shakshuka, Kabak Tahini.

HOT MEZE PLATTER £22

Spicy Falafel, Halloumi, Sigara Böreği, Sucuk, Spicy Wings, Calamari.

MAIN COURSES

TURKISH BARBEQUE

ADANA KÖFTE	£20
Hand-minced lamb seasoned with herbs and peppers, charcoal-grilled and served with rice and salad.	
LAMB SHISH	£22
Tender marinated lamb pieces cooked over charcoal. Served with rice and salad.	
CHICKEN SHISH	£18
Chargrilled marinated chicken breast served with rice and salad.	
CHICKEN WINGS	£17
Charcoal-grilled marinated wings served with fries and salad.	
LAMB CHOPS	£25
Thyme-marinated lamb chops grilled over charcoal, served with baby potatoes and salad.	
LAMB RIBS	£22
Thyme-marinated lamb ribs slow-charred over charcoal, served with baby potatoes and salad.	
MIXED SHISH	£22
selection of two between lamb shish, chicken shish or Adana köfte, served with rice and salad.	
MIXED GRILL	£27
An indulgent selection of lamb shish, chicken shish, and Adana köfte, served with rice and salad.	

SPECIAL KEBABS

SARMA BEYTI	£22
Minced lamb kebab wrapped in tortilla with salsa, served with rice and salad.	
ISKENDER	£22
Your choice of lamb shish, chicken shish, or Adana köfte over crispy Turkish bread pieces, finished with cool yoghurt and warm tomato-butter sauce	
SIRLOIN SHISH	£25
Marinated sirloin cuts charcoal-grilled and served with fries and salad.	
SKIRT STEAK	£28
Tender marinated skirt steak accompanied by baby potatoes and salad.	

HOUSE SPECIALS

ANATOLIAN LAMB SHANK	£23
Slow-braised lamb shank cooked with dates and chickpeas, served over creamy mashed potatoes.	
ELBASAN TAVA	£23
Tender lamb baked with carrots and onions in tomato sauce, topped with béchamel and cheese. Served with salad.	
CREAMY SPINACH CHICKEN	£21
Pan-seared chicken with spinach, onions, and cherry tomatoes in a velvety garlic cream sauce, finished with parmesan and served with mashed potatoes.	
ALI NAZIK	£25
Your choice of grilled lamb shish, chicken shish Adana köfte, served over a bed of smoked aubergine puree and finished with traditional butter sauce.	

SEA FOOD DISHES

SEAFOOD TAVA

£24

A sophisticated medley of pan-fried mixed seafood cooked with ginger, oyster sauce, peppers, shallots, and a delicate touch of garlic. Simmered in a rich tomato sauce and finished with fresh cream. Served with rice.

GRILLED SEA BASS

£25

Grilled, boneless sea bass, served with sautéed potatoes and a fresh seasonal salad.

SALMON & PRAWN SHISH

£25

Succulent grilled salmon paired with king prawns, served with baby potatoes and sautéed spinach.

SWORDFISH STEAK

£27

Grilled, boneless swordfish steak on a velvety creamy mushroom sauce, served with smooth mashed potatoes.

VEGETARIAN DISHES

ROASTED BUTTERNUT SQUASH

£18

Roasted butternut squash presented with spinach, pine nuts, parmesan, rice, and salad.

İMAM BAYILDI

£17

A whole aubergine filled with onions, tomatoes, pine nuts, and currants, slowly cooked in olive oil. Served with rice and salad.

SPINACH & GOAT

£17

CHEESE CRÊPE

Layers of sweet potato, aubergine, courgette, and quinoa enriched with béchamel and cheese. Served with salad.

SALADS

GRILLED CHICKEN SALAD

£15

Succulent grilled chicken with greens, avocado, cherry tomatoes, pickled onion, cucumber, and red cabbage.

MEDITERRANEAN SALAD

£12

A refreshing mix of greens with avocado, cherry tomatoes, cucumber, feta, pickled onion, and red cabbage.

SPICY FALAFEL &

£14

HALLOUMI SALAD

Sautéed baby spinach and shallots wrapped in a delicate crêpe topped with grilled goat cheese. Served with light salad.

SIDE DISHES

FETA SALAD

£6

TOMATO & ONION SALAD

£5

SAUTÉED POTATOES

£6

MASHED POTATOES

£5

RICE

£5

SKIN-ON FRIES

£5

SAUTÉED SPINACH

£6