

ANATOLIA

KITCHEN & BAR

BOTTOMLESS BRUNCH

12 - 5 PM EVERY DAY (90 MINUTES)
FREE Selected Unlimited Drinks and 3 Selected Tapas

£38.99 per person

OLIVE MISTE (V)(GF)

A mix of Italian olives served with balsamic vinegar, olive oil and crispy tortilla chips.

TZATZIKI (V)(GF)

Greek yoghurt, cucumber and garlic.

HUMMUS (V)(GF)

Homemade blend of chickpeas, tahini, cumin and olive oil.

GARLIC & CHILLI MUSHROOMS (GF)

Mushrooms, fresh garlic, rosemary, chilli and chives.

PATATAS BRAVAS (V)(GF)

Deep-fried potatoes served with tomato sauce.

MAC & CHEESE CROQUETTES (V)

Mac & cheese croquettes served with sweet chilli sauce.

PANKO HALLOUMI (V)

Panko-coated halloumi, served with sweet chilli sauce.

HONEY FETA - DEEP FRIED (V)

Feta cheese baked with honey, served warm.

CALAMARI

Panko coated squid served with herb aioli.

CHICKEN SKEWERS (GF)

Deep-fried chicken skewers served with house sauce.

MEATBALLS (GF)

Spicy lamb meatballs served in tomato sauce, topped with cheese.

CHICKEN LIVERS (GF)

Sautéed chicken livers with onion and garlic in a light house sauce.

CHICKEN WINGS (GF)

Chef's special marinated chicken wings.

SUCUK

Grilled Turkish spicy beef sausage served with chilli and house sauce.

CREAMY GARLIC MUSHROOMS (GF)

Fresh mushrooms served in a herb cream sauce.

PRAWN SAGANAKI (GF)

Tiger prawns in tomato sauce with spinach and pickled peppers.

GAMBAS (GF)

King prawns cooked with garlic, chilli and olive oil.

PEMBE KADIN PINK LADY (V)(GF)

Beetroot, yoghurt, garlic and salt.

GREEK SALAD (V)(GF)

Mixed olives, feta cheese, tomato, cucumber, red onion, olive oil, oregano and pomegranate molasses.

SAKSUKA (V)(GF)

Fried aubergine and peppers served with homemade tomato and garlic.

CRISPY CHICKEN

Crispy coated chicken pieces served with sweet chilli sauce.

Sides

GARLIC BREAD / GARLIC BREAD WITH CHEESE / SWEET POTATO FRIES
SKINNY FRIES / HOUSE SALAD

Drinks

COCKTAILS

Pornstar Martini / Espresso Martini
French Martini / Aperol Spritz / Tropical Mango

WINES

House White / House Red / House Rosé / Prosecco

DRAFT BEERS

EFE'S / PERONI / ASAHI

Bottled Beer

CORONA / MORETTI

SPIRITS WITH MIXER

Bacardi / Malibu / Vodka

Tonic or Lemonade

KOPPARBERG / PERONI 0.0 (ALCOHOL FREE)

30-32 Market St, Chorley, PR7 2SE T: 01257 228992 W: anatoliabarkitchen.co.uk

Please advise your server of any allergies. Not all ingredients are listed and we cannot guarantee allergen-free dishes. (GF) - gluten free (V) - vegetarian

ANATOLIA

KITCHEN & BAR

LUNCH MENU

AVAILABLE UNTIL 4PM

3 Small Plates

16.95

Served with warm Turkish bread

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Mushrooms, fresh garlic, rosemary, chilli and chives.

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CALAMARI

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SAKSUKA (V)(GF)

Fried aubergine and peppers served with homemade tomato and garlic.

CRISPY CHICKEN

Crispy coated chicken pieces served with sweet chilli sauce.

Bruschetta

TOMATO CONFIT

10.95

Tomatoes, garlic & thyme, olive oil.

MOZZARELLA PESTO

10.95

Tomatoes, mozzarella, pesto, basil, balsamic.

BURRATA & POMEGRANATE

10.95

Burrata, pomegranate, basil, balsamic.

WILD MUSHROOM & EGG

10.95

Wild mushrooms, scrambled.

WILD MUSHROOM FRICASSEE

10.95

Wild mushrooms, garlic, thyme, white truffle glaze.

FRIED EGG & ASPARAGUS

10.95

Fried egg, asparagus, turkey bacon, avocado.

GOAT CHEESE & HONEYCOMB

10.95

Goat cheese, fig jam, honeycomb, pistachios.

CREAM CHEESE & STRAWBERRY

10.95

Cream cheese, strawberries, mint, chia, honey.

POACHED EGG

10.95

Poached egg, spinach.

SMOKED SALMON & CAVIAR

10.95

Smoked salmon, cream cheese, dill, caviar.

SMOKED SALMON & CUCUMBER

10.95

Smoked salmon, cucumber, lemon.

TUNA CHERRY SALMON

10.95

Tuna, cherry tomatoes, capers.

SHRIMP SCAMPI

10.95

Shrimps, garlic, parsley, red pepper flakes.

Main Meals

CHICKEN SHISH (GF)

8.99

Chicken breast marinated with blend of herbs and Turkish spices. Served with rice.

LAMB SHISH KEBAB (GF)

12.99

Marinated fillet of lamb, grilled on skewer. Served with rice.

ADANA KEBAB (GF)

8.99

Minced lamb blended with herbs and mild spices, skewered and cooked over charcoal. Served with rice.

VEG MOUSSAKA (V)(GF)

8.90

Oven-baked layers of aubergines, carrots, courgettes and potatoes in a rich creamy béchamel sauce, topped with grated mozzarella cheese. Served with rice.

LAMB MOUSSAKA (GF)

9.90

Oven-baked layers of aubergines, carrots, courgettes, potatoes and minced lamb in a rich creamy béchamel sauce, topped with grated mozzarella cheese. Served with rice.

FILLET OF SEABASS (GF)

12.95

Freshly grilled sea bass fillet seasoned with olive oil and Mediterranean herbs. Served with chips.

SALMON FILLET (GF)

10.95

Charcoal-grilled salmon fillet with lemon and herbs for a light, fresh taste. Served with chips.

Sides

SWEET POTATO FRIES (GF)

4.99

Crispy sweet potato fries.

SKINNY FRIES (GF)

3.95

Crispy skinny fries.

TURKISH RICE (GF)

3.50

Traditional Turkish-style rice.

Garlic Bread 12 inch

GARLIC BREAD (V)

7.90

Freshly baked 12" garlic bread.

GARLIC BREAD WITH CHEESE (V)

8.90

Freshly baked 12" garlic bread topped with melted cheese.

House Special Salads

SHEPHERDS SALAD (V)(GF)

7.99

Tomato, cucumber, onion, parsley, olive oil, lemon and pomegranate molasses.

ANATOLIA CHICKEN

12.95

CAESAR SALAD (GF)

Baby gem lettuce, cherry tomatoes, cucumber, chicken, parmesan and Caesar dressing.

Gyros & Wraps. Greek Pita

GRILLED CHICKEN WRAP (GF)

10.99

Grilled chicken breast, lettuce and garlic mayo.

FALAFEL & HALLOUMI WRAP (V)

10.99

Served with sweet chilli hummus and lettuce.

CRISPY CHICKEN WRAP

10.99

Southern fried chicken breast, lettuce, tomato and BBQ aioli.

CHICKEN GYROS WRAP (GF)

11.99

Grilled chicken breast, mozzarella cheese, lettuce, tomato and cucumber, red onion and sweet chilli sauce.

LAMB FILLET GYROS (GF)

12.99

Grilled lamb fillet, lettuce, tomato and cucumber, onion, mint yoghurt and sweet chilli sauce.

HALLOUMI GYROS (V)

9.90

Fried halloumi cheese, rocket, red onion, sun-dried tomato, sweet chilli and pomegranate syrup, lettuce, tomato and cucumber.

Kids Menu

9.50

All kids meals include a soft drink.

PENNE POMODORO (V)

Penne pasta served with tomato sauce.

CHICKEN NUGGETS & CHIPS

Chicken nuggets served with chips.

CHICKEN BURGER & CHIPS

Chicken burger served with chips.

KIDS MARGHERITA PIZZA (V)

Tomato sauce and mozzarella cheese.

Desserts

Each Dessert 6.50

WARM BAKLAVA

Traditional layered pastry with pistachio and honey syrup, served warm.

STICKY TOFFEE PUDDING

Rich sponge cake with dates, topped with warm toffee sauce and vanilla ice cream.

CHEESECAKE

Made fresh daily. Ask your server for today's flavour.

TIRAMISU

Classic Italian dessert with layers of espresso-soaked sponge and mascarpone cream.

CRÈME BRÛLÉE

Rich custard topped with a caramelized sugar crust.

HANDMADE ITALIAN ICE CREAM

(3 scoops) Choose from vanilla, chocolate or strawberry.

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