HOT & COLD MEZE

CACIK £6.00

Yogurt dip with diced cucumber, garlic and mint (v) (GF)

HAYDARI £6.00

Yogurt dip with garlic and dil (v) (GF)

HUMMUS £6.00

Smooth pureed chickpeas with tahini, garlic and lemon (vg) (GF)

SAKSUKA £6.00

Fried aubergine with rich homemade tomato sauce with peppers and onions. Served warm (vg)

SIGARA BOREK £6.50

Crispy pastry parcels filled with creamy feta and parsley (v)

SUCUK £6.50

Fried spicy Turkish sausage

SARMA £6.00

Vine leaves stuffed with rice, garlic and spices. Served with yogurt dip (vg) (GF)

OLIVES £6.00

Black olives with pomegrante molasses (vg) (GF)

GARLIC MUSHROOMS £6.50

Sliced mushrooms in a creamy garlic sauce, topped with mozzarella cheese (v) (GF)

HALLOUMI £6.50

Classic fried halloumi served with mixed leaves and a tomato salsa (v)

CHICKEN WINGS £6.50

Marinated overnight and grilled on the BBQ, served with sweet chilli sauce (GF)

LAMB RIBS £8.00

Marinated in lemon and kiwi (GF)



Both served with bread

KEBABS

All our kebabs are grilled fresh to order and served with flatbread, bulgur pilaf and mixed salad

CHICKEN SHISH

£18.00

Chicken breast pieces marinated overnight in Enver's special marinade

LAMB SHISH £19.50

Lamb pieces marinated in rosemary, lemon and kiwi for the most suculent lamb

MIXED SHISH £21.00

A combination of chicken shish, lamb shish and Adana

ADANA £18.50

Enver's version of a classic lamb minced kofte kebab

BEYTI £19.00

Lamb Adana kebab, wrapped in lavas bread with garlic butter, grilled on the BBQ and topped with homemade tomato sauce

CHICKEN WINGS

£17.50

£22.00

Everyones favourite grilled chicken wings in Enver's juicy marinade

LAMB CHOPS

Marinated overnight in lemon and kiwi

LAMB RIBS £18.95

Marinated in lemon and rosemary overnight and grilled on the BBQ

MIXED GRILL £23.00

A combination of chicken shish, lamb shish, Adana, chicken wings and lamb chop

PATLICAN KEBAB £20.00

Grilled aubergine kebab with lamb meatballs, topped with tomato sauce

FISH

SEABASS

£19.00

Grilled fillet of Seabass, finished with garlic and lemon butter. Served with Meditteranean vegetables and bulgur wheat

CHEF'S SPECIALS

Our specials are made fresh daily and served with bulgur pilaf, mixed salad and garlic pide bread

IZMIR KOFTE

£19.50

potatoes, onions and peppers in a rich tomato sauce, topped with cheese

Perfectly spiced lamb meatballs with

ISKENDER £19.50

Choose either chicken breast or lamb kofte on a bed of soft bread, topped with tomato sauce and garlic yogurt (not served with bread)

LEMON CHICKEN

£19.50

Grilled chicken breast in a creamy lemon and garlic sauce with mushrooms topped with cheese

IMAM BAYILDI

£17.50

Whole roasted aubergine, stuffed with tomatoes, onions and peppers, topped with cheese (v)

TAVUKLU SEBZELI GUVEC £19.50

Turkish chicken casserole with mixed vegetables and sundried red pepper, topped with cheese

SAC KAVURMA

£21.95

Turkish casserole with diced lamb, onion, tomato and peppers

VEGETABLE KIZARTMA £17.50

Turkish fried vegetables in tomato sauce served with a choice of halloumi or garlic yogurt (v)

SIDES

CHIPS (vg)

£4.00

SIDE SALAD

£4.50

Mixed leaf salad with pomegranate seeds and molasses, olives, sweetcorn and grapes (vg)

FLATBREAD PIZZA

£6.00

Lavas tortilla topped with garlic butter, tomato and cheese (v)

GARLIC PIDE BREAD

£4.50

Turkish flatbread served warm with garlic butter, tomato and cheese. Plain bread available (v)

BULGUR PILAF

£4.50

Traditional Turkish side dish. Bulgur with tomato and spices (vg)



SET MENU

Minimum 2 people

Mixed Meze, Mixed Grill,

Choose Any Dessert

£38pp

FOOD ALLERGIES

Please speak to our staff about the ingredients in your meal, when making your order.

Gluten free bread available upon request.

Menu is subject to availability and change without notice.

(v) vegetarian (vg) vegan (GF) gluten free



ENVER'S

At Enver's Turkish Grill, we specialise in crafting fresh and flavourful Turkish comfort food. Situated in the heart of Hillsborough, our family-owned restaurant is dedicated to offering customers a distinctive dining experience. Drawing inspiration from traditional Turkish cuisine, Enver has added his personal touch with 20 years of expertise.

Enver, originally from Turkey, crossed paths with Kirstie from Sheffield in the bustling resort of Altinkum in 2009, where he managed a thriving bar and restaurant. In 2019, they fulfilled their dream of owning a restaurant in Sheffield. Their pride lies in serving top-notch Turkish dishes with Enver's unique flair in a lively atmosphere.