

Menu

We offer the perfect space to celebrate any occasion and indulge in flavourful Mediterranean cuisine, ensuring a memorable experience. Welcome to Sterk!

Cold Meze



MIXED OLIVES (VG)	5.50
HUMMUS (V VG GF D)	6.90
Classic Middle Eastern blend of chickpeas, tahini, a hint of garlic and touch of truffle paste	
TARAMA	6.50
Smooth creamy texture of smoked cod roe with dill oil and a touch of lemon	
CACIK (GF, V)	6.50
Cucumber, mint, garlic, and pomegranate with creamy strained yoghurt.	
SAKSUKA (V VG, GF, D)	7.00
Fried aubergine and onion mixed with tomato sauce.	
BABA GANOUSH (V) GF	7.00
Aubergines with yogurt, tahini, garlic, and herbs.	
HAYDARI (V) GF	6.50
Cucumber, mint, garlic, and dill with creamy strained yogurt.	
EZME SALAD (V VG, GF, D)	6.90
Finely chopped tomato, onion, parsley, and garlic, seasoned with chilli flakes, drizzled with a touch of olive oil	
SARMA - 4 PICES (V VG, GF, D)	7.00
Vine leaves stuffed with seasoned rice, cinnamon, mint, and raisins served with yoghurt.	
BEETROOT SALAD (V, GF)	6.50
Beetroot, olives, dill, pomegranate sauce, lemon juice, and feta cheese.	
TABBOULEH (V VG, D)	6.50
Fresh green onion, parsley, red onion, tomato, red pepper, wheat bulgur, olive oil and lemon juice	
BARBUNYA PLAKI (V, VG, D, GF)	6.90
Red beans, tomato, red pepper, carrot, and potatoes with herbs.	
KOPEOGLU (GF) (V)	6.90
Peppers, potatoes, aubergine, olive oil, herbs, served with tomato sauce and yoghurt	
PEMBE SULTAN GF	7.00
Beetroot crushed mixed with creamy yoghurt, olive and garlic	
FETA CHEESE (GF)	5.50

Hot Meze



CREAMY GARLIC MUSHROOM (GF)	7.00
Sautéed wild and mixed mushrooms with garlic and cream finished	
GRILLED HALLOUMI (GF)	6.50
Grilled halloumi cheese	
SUCUK SOTE (GF)	7.50
Spicy Turkish garlic sausage	
HUMMUS KAVURMA - G	8.30
Pan-cooked lamb with chillies and served on hummus (contains long herbs)	
CALAMARI -G	8.00
Panko fried squid served with tartar sauce and lemon	
FALAFEL (D V VE GF)	6.90
Deep-fried balls made from chickpeas, broad beans and vegetable fritters served with hummus	
LAMB LIVER (GF)	7.20
Liver, cumin, red onions and parsley (spicy option available)	
KING PRAWN SOTE (GF)	8.00
Prawns, garlic, chilli, olive oil, butter and tomato sauce	
S. BÖREK - V	7.50
Dill, fresh mint, feta cheese, herb & wheat pastry, spinach, parsley	
IÇLI KÖFTE	9.00
Lamb mince, onion, garlic, herbs, wheat pastry, butter	
BEEF MANTI	9.00
Beef mince, onion, garlic, herbs, wheat pastry, butter and served with yoghurt	
PAN WINGS (GF) DF	7,90
Chicken wings cooked in pan with herbs and butter	
CRISPY CHICKEN	7.20
Chicken breast with herbs fried	
KOFTE MEAT BALLS (Lamb or Chicken) (GF) DF	7.95
Cooked with peper and tomatoes	
FISH KOFTE	8.00
Home made fish cakes served wit creamy dill and mango sauce	

Starters for Sharing

Mixed Cold Starters (GF) For 2 People	24.50
Cacik, hummus, Taramas, Babaganoush, Saksuka, Sarma	
Mixed Hot Starters For 2 People	25.90
Falafel, Halloumi, Sucuk, Calamari, Börek	
Vegetarian Starters Mix For 2 People	23.50
Falafel – Olives – Halloumi – Hummus – Börek – Tabbouleh	

Main Charcoal

(All dishes are served with rice or couscous and salad or mixed)
Cooked on smoky charocal and served on a thin plank of lavash

LAMB SHISH KEBAB	23.90
Marinated lamb cubes grilled on skewers	
CHICKEN SHISH	21.00
Chargrilled chicken breast (Marinated chunky pieces, chicken breast)	
LULE ADANA KEBAB	20.00
Made with garlic, parsley (tomato sauce or mozzarella cheese or plain)	
CHICKEN ADANA (KÖFTE)	20.00
Minced chicken blended with red capsicum pepper and sweet chili flakes	
CHICKEN WINGS	20.00
Marinated chicken wings	
LAMB RIBS	24.00
Marinated lamb ribs	
LAMB CHOPS	27.00
Four marinated succulent chops seasoned with herbs	
MIXED SHISH	23.50
Lamb Shish and chicken shish skewered and charcoaled	
MIXED KEBAB	27.95
Chicken Wings, Adana kofte, Lamb Shish, Chicken Shish - charcoaled	
IZGARA KOFTE	20.00
Kofte with black pepper, cumin, parsley, oion	
CHICKEN THIGH CHOPS	20.00
Marinated with herbs	

STERK PLATTER (For 4 people)	120.00
Lamb shish, Chicken shish, Adana köfte, Chicken wings, Chicken kofte Lamb ribs and Lamb Chops served with salad, couscous or rice.	

Salads



CHICKEN SALAD	14.50
Chicken, tomato, onion, lettuce, and pepper topped with pomegranate sauce and olive oil.	
MEDITERRANEAN SALAD	13.00
Feta cheese, olives (mix), onion, tomato, cucumber, pepper, and lettuce topped with pomegranate sauce and olive oil.	
HALLOUMI SALAD	13.90
Halloumi cheese, tomato, onion, lettuce, pepper, and cucumber, topped with pomegranate sauce and olive oil.	
SALMON SALAD	18.90
Tomato, onion, lettuce, pepper, cucumber, special sauce, olive oil, and topped with salmon.	
SHEPHERD SALAD	8.50
Tomato, onion, pepper, pomegranate sauce, olive oil, herbs.	

Grilled Fish



(We provide fresh fish daily)	
Served with baby potatoes, asparagus, brocolli and Sterk House special sauce	
LEVREK	24.00
(Charcoal or chargrilled sea bass)	
CUPRA	24.00
Chargrilled sea bream	
SALMON	23.50
Chargrilled salmon	
PAN KING PRAWN	22.50
Pan fried King prawn in tomato sauce, garlic herbs , served with chips, lemon and salad	
KING PRAWNS CASSEROLE	24.50
Cooked with mushroom, onion, garlic, aubergine, peppers, tomato, herbs served rice	

Vegetarian

SARMA (8 pieces)	14.90
Vine leaves stuffed with seasoned rice, cinnamon, allspice, mint, and raisins, served with yogurt	
FALAFEL HUMMUS	15.20
Deep-fried balls made from chickpeas, broad beans, and vegetable fritters, served with hummus	
VEGETABLE GUVEC	15.90
Mushrooms, onion, garlic, herbs, pepper, aubergine, tomato	
VEGETABLE MUSAKA	16.00
Aubergine, potato, courgette, pepper, mushrooms, mozzarella cheese, herbs, butter, flour	
HALLOUMI SKEWERS	17.00
Aubergine, courgette, pepper, onion, mushrooms, tomato, herbs, topped with special tomato sauce and halloumi cheese	
IMAM BAYILDI	15.50
Aubergine, pepper, onion, garlic, mushrooms, special tomato sauce, mixed herbs	

House Special



(With salad or rice)	
LAMB MUSAKKA	21.50
Minced meat, aubergine, pepper, courgette, potato, herb topped béchamel sauce, cheese. Served with salad	
LAMB SHANK (GF)	25.00
Lamb shank, potato, pepper, tomato, carrot, onion, and garlic, cooked with mashed potatoes and salad	
SAÇ KAVURMA (GF)	25.90
Lamb, red pepper, onion, garlic, tomato, and herbs. Served with rice and salad)	
HUNKAR BEGENDI	25.50
Lamb, onion, pepper, tomato, garlic andbéchamel sauce with aubergine and butter	
CHICKEN PRENSES (GF)	23.90
Mushrooms, sliced chicken breast, herbs, red pepper, double cream, garlic. Served with rice and salad	
LAMB BEYTI	24.00
Lamb, Adana, garlic, tortilla, special sauce, yoghurt, butter. Served with rice and salad	
LAMB GUVEC CASSEROLE (GF)	23.50
Lamb, mushrooms, onion, garlic, aubergine, pepper, herbs, tomato. Served with rice	
CHICKEN GUVEC CASSEROLE (GF)	20.50
Chicken breast, mushrooms, onion, garlic, aubergine, pepper, herbs, tomato. Served with rice	
CHICKEN BEYTI	23.50
Chicken kofte, garlic, rolled tortilla, special sauce, yoghurt, butter. Served with rice and salad	
LAMB ISKENDER	24.90
Lamb, chopped bread, special sauce topped with yoghurt, butter, herbs. Served with salad	
MISKET (MEAT BALLS) KOFTE	21.99
with tomato , pepper, parsley	
CHICKEN ISKENDER	25.90
Chicken , chopped bread, special sauce, topped with yoghurt, butter, and herbs. Served with salad.	
ALTI EZMELI KEBAP (GF)	28.00
Roasted aubergine, pepper, garlic, and roasted tomato topped with lamb adana and butter. Served with rice and salad.	

Pasta

SPAGHETI BOLOGNESE	14.95
Classic spaghetti with a rich bolognese sauce topped with shredded parmesan	
PENNE VEGETARIAN (V)	13.95
Mixed vegetables cooked in garlic tomato sauce topped with shredded parmesan	

Steaks

(All our steaks are 28 days aged)

Served with chips, mushroom, asparagus and mushroom sauce or peppercorn sauce, grilled tomato

SIRLOIN STEAK	26.90
Grilled with cracked pepper and Maldon salt	
RIB EYE STEAK	28.90
Grilled with cracked pepper and Maldon salt	

Kids Menu

CHICKEN SHISH	9.95
CHICKEN WINGS	9.95
FISH FINGERS	9.95
CHICKEN NUGGETS	9.95
BURGER WITH CHIPS	9.95
SPAGHETI BOLOGNESE	9.95
PENNE VEGETARIAN (V)	9.95

Sides

SIDE SALAD	4.90
GRILLED VEGETABLE	6.50
YOGHURT	4.90
CHIPS	4.50
RICE	4.90
BULGUR	4.90
BREAD	3.50

STERK BAR & KITCHEN

V(vegetarian) VG(vegan) GF(gluten free) D (Dairy,) N(Nuts). we can guarentee that all of our dishes are 100% free from nuts or their derivatives. If you have any dietary conditions or allergy, please notify a member of our staff..