

COLD STARTERS

Served with our deliciously homemade bread

1 HUMUS (v) (1) (7) £4.45 Crushed chickpeas mixed with tahini, lemon & garlic	7 OLIVE SALAD (vg) (v) £4.45 Salad made from green olives, olive oil, sweet peppers, onions, mushroom, fresh herbs & spices
2 TABULE (vg) (v) (1) £4.45 Parsley salad with crushed wheat, tomato, peppers & spring onions with olive oil dressing	8 RUSSIAN SALAD (v) (3) (7) £4.45 Mixture of diced boiled potatoes, carrots, green peas, eggs and pickled gherkins dressed with mayonnaise
3 CACIK (v) (7) £4.45 Yogurt mixed with chopped cucumbers, garlic, salt, olive oil & mint	9 MIX OLIVES (vg) (v) £4.45 Pitted green olives & black olives
4 KISIR (vg) (v) (1) (6) £4.45 Crushed wheat mixed with tomato, spring onions, peppers & fresh herbs topped with olive oil & lemon juice dressing	10 DOLMA (vg) (v) (5) £4.45 Stuffed wine leaves with rice, onion, pepper, pine nuts & herbs
5 AUBERGINE SOSLU (vg) (v) £4.45 Fried aubergine mixed with green & red peppers in a special tomato sauce	11 CHEESE AND MELON (v) (7) £4.45 Sweet melon served with traditional feta cheese
6 AUBERGINE EZME (v) (4) (7) £4.45 Aubergine puree mixed with lemon juice, olive oil & garlic in creamy yogurt with tahini	

COLD STARTERS TO SHARE

Humus, Tabule, Cacik, Aubergine Soslu, Aubergine Ezme

 £11.45 |  £19.45

HOT STARTERS

Served with our deliciously homemade bread

1 SOUP OF THE DAY £4.25 Please ask a member of staff	9 AUBERGINE TAVA (v) (7) £5.25 Fried aubergine with green and red peppers served with yoghurt & tomato sauce
2 FALAFEL (vg) (v) (1) (4) (6) (9) (13) £5.25 Deep fried chickpeas with herbs, rissoles, served with humus (crispy on the outside however tender in the middle)	10 CALAMARI (1) (7) £5.95 Deep fried squid served with tartar sauce
3 HALLOUMI (v) (7) £5.25 Grilled halloumi	11 PRAWNS ON SKEWERS (2) (7) £5.95 Fresh king prawns marinated & barbecued
4 PAN FRIED SUCUK (1) (6) £5.25 Delicious beef garlic sausages pan fried with tomatoes & onions topped with parsley	12 PRAWN TAVA (2) (7) £5.95 Pan fried king prawns with butter, garlic, lemon & herbs in tomato sauce
5 GRILLED SUCUK (1) (6) £5.25 Grilled beef garlic sausage	13 LAMB LIVER (1) (7) £5.95 (ARNAVUT CIGERI) Diced lamb liver cooked & seasoned with herbs, serving traditionally with onions & parsley
6 HALLOUMI & SUCUK (1) (6) (7) £5.25	14 HUMUS KAVURMA (4) (5) (7) £5.95 Succulent morsels of lamb pan fried with pine nuts, served on top of humus
7 MUSKA BOREK (v) (1) (3) (7) £5.25 Deep fried filo pastry filled with feta cheese, parsley & herbs	15 LAMB DONER ON TOP OF HUMUS (7) £6.95 Layers of tender lamb served on humus
8 SIGARA BOREK (v) (1) (3) (7) £5.25 Deep fried filo pastry filled with feta cheese, spinach & herbs	

LAHMACUN £3.95

Traditional Turkish pizza covered with seasoned minced lamb and onions, fresh tomatoes, parsley & peppers

HOT STARTERS TO SHARE

Falafel, Grilled Halloumi, Grilled Sucuk, Muska Borek, Calamari, Sigara Borek

 £16.45 |  £23.95

FROM THE GRILL

All served with our deliciously homemade bread & Anatolian sauces following a side of fresh salad & rice

1 LAMB DONER (7) £7.95 Layers of tender lamb on one huge skewer, slowly cooked for a delicious taste	12 CHICKEN WINGS £10.45 Chargrilled marinated chicken wings
2 CHICKEN DONER £7.95 Layers of chicken on one huge skewer, slowly cooed for a delicious taste	13 LAMB RIBS £11.45 Succulent lamb ribs grilled over charcoal
3 MIX DONER £7.95 Layers of tender lamb and chicken on one huge skewer, slowly cooed for a delicious taste	14 LAMB CHOPS £14.45 Tender lamb chops grilled over charcoal
4 COP SHISH £10.45 Lean and tender small diced of lamb skewered & grilled over charcoal	15 BILDIRCIN (QUAILS) £12.45 2 whole Quails grilled over charcoal
5 ADANA KEBAB £10.45 Seasoned minced lamb barbecued on skewers with a touch of spice (An Anatolian Favourite)	16 BABY CHICKEN £11.45 A whole baby chicken grilled over charcoal
6 LAMB SHISH £12.45 Lean and tender cubes of lamb skewered & grilled over charcoal	17 CHICKEN KULBASTI £11.95 Seasoned tender & juicy chicken steak barbecued
7 CHICKEN SHISH £10.45 Marinated cubes of chicken breast skewered & grilled over charcoal	18 LAMB KULBASTI £13.95 Seasoned tender fillet of lamb steak barbecued
8 MIX SHISH £11.45 Marinated chicken & lamb cubes on skewers grilled over charcoal	19 MIX KULBASTI £12.25 Mix of lamb and chicken steak barbecued
9 LIVER SHISH £10.45 Diced lamb's liver seasoned with sumak & cumin grilled over charcoal	20 ADANA AND COP SHISH £14.45 (1 skewer Adana, 1 Portion Cop Sis)
10 LAMB BEYTI (1) £10.45 Seasoned minced lamb with garlic & parsley barbecued on skewers with a touch of spice	21 ADANA AND CHICKEN SHISH £14.45 (1 skewer Adana, 1 skewer Chicken Shish)
11 CHICKEN BEYTI (1) £10.45 Minced breast of chicken seasoned with herbs & garlic barbecued on skewers	22 ADANA AND MIX SHISH £14.45 (1 skewer Adana, 1 skewer Mix Shish)
	23 ADANA AND CHICKEN BEYTI (1) £14.45 (1 skewer Adana, 1 skewer Chicken Beyti)
	24 MIX GRILL £14.95 Lamb chop, lamb rib, chicken wing, Adana & cop shish
	25 MANGAL SPECIAL MIX £19.45 Lamb chop, lamb rib, chicken wing, Adana, cop shish served with lamb doner & a whole quail

ANATOLIAN FEAST PLATTERS

All platters are served with our deliciously homemade bread, salad, rice or bulgur & Anatolian sauces


PLATTERS TO SHARE 1

LAMB DONER, LAMB SHISH, CHICKEN SHISH, ADANA KEBAB, RIBS AND CHICKEN WINGS

 £27.95 |  £53.95

PLATTERS TO SHARE 2

COLD & HOT STARTERS
LAMB DONER, LAMB SHISH, CHICKEN SHISH, ADANA KEBAB, RIBS AND CHICKEN WINGS

 £49.95 |  £84.95

WRAPS

1 CHICKEN DONER £7.25	7 LAMB BEYTI £9.95
2 LAMB DONER £7.25	8 CHICKEN BEYTI £9.95
3 MIX DONER £7.25	9 LIVER SHISH £9.95
4 CHICKEN SHISH £9.95	10 FALAFEL £7.45
5 COP SHISH £9.95	11 HALLOUMI £7.45
6 ADANA £9.95	

(v) Vegetarian (vg) Vegan

ALLERGEN CONTENTS: (1) Gluten • (2) Crustaceans • (3) Eggs • (4) Sesame • (5) Peanuts / nuts • (6) Sulphates • (7) Dairy
Traces of nuts may be found in all of our dishes. Should you have any special dietary requirements, please inform our staff.

Wrap Deal

WRAP, CHIPS & DRINK

£11.95

YOGURT DISHES

All yogurt dishes are served on a bed of diced crispy bread dressed with yogurt & special tomato sauce, drizzled with butter

1 LAMB SHISH WITH YOGURT (1) (7) £10.95	4 ISKENDER (LAMB DONER) (1) (7) £10.45
2 ADANA WITH YOGURT (1) (7) £10.95	5 LAMB BEYTI WITH YOGURT (1) (7) £10.95
3 CHICKEN SHISH WITH YOGURT (1) (7) £10.95	6 CHICKEN BEYTI WITH YOGURT (1) (7) £10.95

TAVA

All slow-cooked in a stove, served with our deliciously homemade bread & sauces following a side option BULGUR or RICE

1 GUVEC £13.95 Lean and tender cubes of lamb with chopped aubergines, onions, tomatoes & mixed peppers with garlic & herbs	3 CHICKEN TAVA £13.95 Cubes of chicken breast cooked with garlic, green pepper with chopped onions, tomatoes & herbs
2 LAMB SOTE £13.95 Tender lamb pieces cooked with garlic, green pepper with chopped onions, tomatoes & herbs	4 PRAWN TAVA (2) (7) £14.95 King prawns cooked with garlic & green pepper with chopped onions, tomatoes, mushrooms & mixed peppers

1996 SPECIALITIES

1 LAMB SARMA BEYTI (1) (7) £13.95 Seasoned minced lamb with garlic & parsley wrapped in lavash bread, topped with special tomato sauce, drizzled with butter & served with yogurt	3 CHICKEN ALATURKA (7) £13.95 Mini fillet of chicken cooked in a pan with onions, mushroom, garlic with tomato & cream sauce
2 CHICKEN SARMA BEYTI (1) (7) £13.95 Minced breast of chicken seasoned with herbs & garlic wrapped in lavash bread, topped with special tomato sauce, drizzled with butter & served with yogurt	

SEAFOOD DISHES

All served with our deliciously homemade bread & Anatolian sauces with a side of fresh salad

1 SEA BASS (ON THE BONE) (7) £11.95 Marinated fresh sea bass grilled	3 MIX FISH SHISH (2) (7) £13.45 Mixture of salmon, sword fish, king prawns on a skewer, grilled with vegetables
2 PRAWN SHISH (2) (7) £12.45 Skewered fresh king prawns barbecued on skewers	4 SALMON SHISH (2) (7) £13.95 Marinated fresh salmon on a skewer grilled & served with a special prawn sauce

VEGETARIAN AND VEGAN DISHES

All served with our deliciously homemade bread & Anatolian sauces following a side option SALAD/BULGUR/RICE

1 VEGETARIAN MOUSAKKA (v) (1) (7) £8.50 Layers of aubergine, potatoes, courgettes, carrots, onions, green & red peppers cooked with béchamel sauce & cheddar cheese	5 VEGETARIAN KEBAB (vg) (v) £8.95 Grilled aubergine, tomato, pepper, mushrooms & chopped parsley
2 CHARCOALED AUBERGINE (vg) (v) £7.95 Charcoaled aubergine with grilled tomatoes & green peppers dressed with olive oil	6 VEGGIE TAVA (vg) (v) £9.45 Chopped aubergines, potatoes, onions, tomatoes & mushrooms with garlic & herbs
3 FALAFEL MAIN (vg) (v) (1) (4) ★ £7.95 Deep fried chickpeas with herbs & rissoles, (crispy on the outside however tender in the middle)	7 AUBERGINE SALAD (vg) (v) (7) £8.95 Finely chopped barbecued aubergine mixed with peppers, tomatoes, garlic and herbs, dressed with olive oil
4 HALLOUMI KEBAB (v) (7) ★ £7.95 Grilled halloumi cheese	

FRESH SALAD

1	GREEN SALAD (V) (V)	£4.50	3	TURKISH SALAD (V) (V)	£5.00
	Seasonal green salad			Shepherd's salad topped with feta cheese & olive oil	
2	SHEPHERD'S SALAD (V) (V)	£4.50	4	EZME SALAD (V) (V)	£5.00
	Diced tomato, cucumber, onion, parsley with olive oil dressing			Finely chopped tomatoes, onions & parsley dressed with olive oil	

SIDE ORDERS

1	YOGURT	£2.50	8	PICKLED GHERKINS	£2.50
2	BULGUR	£2.50	9	SIDE SALAD	£2.50
3	RICE	£2.50	10	GRILLED MUSHROOMS	£2.50
4	GRILLED ONIONS	£2.50	11	PICKLED PEPPERS	£2.50
5	FRENCH FRIES	£2.50	12	ONION SALAD	£2.50
6	GRILLED TOMATOES	£2.50	13	SAUCE Chilli Sauce, Garlic Sauce	£0.50
7	GRILLED PEPPERS	£2.50	14	BREAD	£1.00

(V) Vegetarian (V) Vegan

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EVENTS

We cater for events and other gatherings such as birthday parties, baby showers, business meetings etc.

Please ensure to get in contact with us to make the necessary arrangements.



DEAR VALUED CUSTOMERS OF BEST MANGAL 1996



I am Ibrahim Tuac, the founder of Best Mangal and I have been operating this family business and serving to the locals since 1996. I started Best Mangal in 1996 because I discovered that the delicious Turkish Cuisine did not occupy in London. I primarily wanted to deliver the rich and delicious food of my homeland and ensure everyone received a positive experience.

The Best Mangal team is warm and welcoming. Every customer is an addition to the Best Mangal family and therefore, providing the best quality food is extremely important.

I welcome you to Best Mangal 1996 and I hope you enjoy your experience with us.



BEST MANGAL 1996 TURKISH RESTAURANT



DESIGN & PRINT BY WWW.MALBOO.CO.UK T: 020 8807 4242

"We have been regulars since 2007. Best Mangal 1996 is our neighbourhood go to restaurant. We love that it is open late and always great food and service. We love the fish and meat options available- the grilled fish is the best in London. The sucuk is also some of the best we have had. We love BM1996." **David & Mike**

"I love this place, the meat, the service, the atmosphere and mixed grills are out of this world. Simply delicious." **Karl**

It was summer 2003 when I first visited Best Mangal 1996--. Since then, I have carried on coming because the quality of the food has been superb, staff is very friendly and the service is excellent. We love dining here." **Ali**

TAKE AWAY MENU



BEST MANGAL 1996

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#bestmangal1996