



STONE CAVE

Main Menu

SMALL PLATES/ SHARING

MIXED MEZE FOR 2 (HOT & COLD) (V)	23
Hummus, Babaganoush, Cacik, Saksuka, Tabbouleh, Borek, Halloumi, Mucver, falafel	
COLD MIXED MEZE (V)	13
Hummus, Cacik, Saksuka, Tabbouleh, Babaganoush	
NOCCELLARA OLIVES (Ve)	7
Italian green olives	
HUMMUS (Ve)	6.5
Crushed chickpeas, tahini, lemon juice and garlic	
CACIK (V)	6.5
Cucumber, fresh mint, dill, garlic in creamy yogurt sauce	
SAKSUKA (Ve)	6.5
Aubergine, tomato, potato, red & green peppers with tomato sauce	
BABAGANOUSH (V)	6.5
Grilled aubergine, garlic, yogurt, tahini, dill, lemon & olive oil	
TABBOULEH (Ve)	6.5
A refreshing parsley salad with mint, bulgur, tomato, cucumber & spring onions	
GRILLED PRAWNS	12
Miso, alpo chillies & lime butter	
CRISPY CALAMARI	10
Crispy squid served with squid in aioli	
PAN FRIED LIVERS (Chicken/Lamb)	8
Fried diced lamb/chicken livers, parsley, onions, sumac and lemon	
WARM HUMMUS & PASTRAMI	8
Cured beef pastrami served with warm hummus	
TURKISH SAUSAGE (SUCUK)	7.5
Grilled Turkish sausage (beef)	
FALAFEL (Ve)	7.5
With tahini cream & pickled red onions	
MUCVER (V)	7.5
Crispy courgette fritters served with garlic labneh	
BOREK(V)	7.5
Spinach and feta cheese filo parcels, served with sweet chilli dip	
HALLOUMI (V)	9
Grilled halloumi cheese steak with Za'atar and honey dressing	
HONEY GOAT CHEESE (V)	9
Oven roasted beetroot, walnuts and balsamic reduction	
CRISPY PEYNIR & HONEY	8
Crispy turkish feta cheese, muhammara dip and honey dressing	
HOMEMADE SOUP (Ve)	7
Lentil soup served with bread	

PASTA

CHILLY TAGLIATELLE (V)	11
Fresh pasta, aleppo pepper, butter sauce, smoked olive oil & parmesan cheese	
SPINACH & RICOTTA TORELLONI	11
Fresh Torelloni served with silky butter sauce	
LAMB MANTI	11
Crispy Turkish dumplings in warm yogurt sauce, parsley & smoked oil	

SIDES

Chilli dressed tenderstem brocolli & almond flakes	5
Rice	4
Chips	4
Homemade Yogurt	4

"Please let us know if you have any dietary requirements, however we are unable to guarantee dishes are completely allergen free"

"An optional gratuity 12.5% will be added to the total bill and shared by the whole team"

FROM THE GRILL

SPECIAL MIXED KEBAB Chargrilled lamb, chicken, adana kofte, lamb chops, chicken wings served with fresh herb & sumac salad	24.5
MIXED KEBAB Chargrilled lamb, chicken and adana kofte served with fresh herbs and sumac salad	19.5
ADANA (KOFTE) KEBAB Chargrilled spicy minced lamb served with herb and sumac salad	15.9
CHICKEN SHISH KEBAB Chargrilled chicken served with fresh herb and sumac salad	15.9
LAMB SHISH KEBAB Chargrilled lamb fillets served with fresh herbs and sumac salad	22
LAMB RIBS Chargrilled tender lamb ribs served with fresh herbs and sumac salad	19.5
LAMB CHOPS Chargrilled tender lamb chops served with fresh herbs and sumac salad	22
CHICKEN WINGS Chargrilled chicken wings served with fresh herbs and sumac salad	15.9
ISKENDER KEBAB (Chicken or Adana Kofte) Chargrilled chicken or adana kofte, garlic yogurt with bread, tomato and butter sauce served with rice	16.9
GRILLED WHOLE SEA BREAM Comfit garlic labneh, sumac onion salad, burn lime & parsley oil	22.5
GRILLED SALMON Sauteed spinach, grilled tenderstem broccoli, lemon beurre Blanc & parsley oil	21
FISH KEBAB Salmon, sea bass and king prawns, champagne sauce and saffron with tenderstem broccoli and basmati rice	25
GRILLED BUTTERFLY KING PRAWN Miso, alpo chillies & lime butter with muhammara	18.5
VEGGIE SHAWARMA (V) Mushrooms, aubergine, beetroots and onions shawarma, comfit garlic labneh, smoked oil, fresh herbs & sumac salad	16.5
GRILLED AUBERGINE (Ve) Ezme salad, tahini cream, pickled red onion and crispy chickpeas	16.5

MEDITERRANEAN PLATES

HUNKAR BEGENDI Traditional ottoman dish of gently stewed spiced lamb, presented on a bed of mash smoked aubergine	17.5
LAMB SHANKS - INCIK Slow cooked lamb shoulder, tomato, onions, oregano juice, roasted potatoes served with rice	19
SAC TAVA (Choice of chicken or lamb) Small cubed chicken or lamb in spicy tomato sauce, green peppers, onions, herbs, garlic served in a thin metal plate with rice	17/18
MOUSAKKA (Choice of Veg or Lamb) Homemade recipe with minced lamb or veggies, topped with bechamel sauce and parmesan cheese	15/16
TURLU TAVA (V) Aubergine, potatoes, carrots, garlic, red & green pepper in tomato sauce topped with comfit garlic yogurt served with rice	14.5

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