



AT THE GROVE

ANATOLIAN WITH **ATTITUDE**

| SUMMER 2026 |

PLEASE CHOOSE
ONE HOT OR COLD
ONE FIRE
ONE SIDE
ONE DESSERT

EVERYMAN

COLD

Served with house baked pita bread.

HUMMUS VG

MIXED OLIVES VG

TARAMA

CACIK V

BEETROOT TARATOR V

Roasted beets, hung yoghurt, garlic, walnuts.

SMASHED EGGPLANT V

Smoked eggplant, Kapia peppers smashed with tahini, fresh pomegranates.

KISIR SALAD VG

Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.

FIRE

Served with shepherd's salad.

LAMB SHISH (FILLET)

Our signature dish.

CHICKEN SHISH

LAMB RIBS

ADANA

Minced lamb seasoned and skewered.

CHICKEN WINGS

HALEP

Adana served on spicy pepper and onion sauce.

SEA BASS

Coal-fired, hand-cut chips, shepherd salad.

VELI NAZIK

Chicken shish on smashed eggplant, hung yoghurt.

VEGETARIAN SKEWER

VG
A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak.

HOT

MINI LAHMACUN

Hand minced lamb with vegetables on a bed of mini oblong flat bread

SUJUK

Coal-fired lamb sausage, herb yoghurt, honey.

HELLIM V

Coal-fired cheese, roasted tomatoes.

MINI SUJUK PIDE

Kashar cheese, tulum cheese, peppers, scallion.

CALAMARI

Lightly floured, smoked paprika, sweet chilli dip.

MINI PULLED LAMB PIDE

Pine nuts, kashar cheese, tulum cheese, peppers.

SIDES

PILAV RICE V

BULGUR RICE VG

HAND-CUT CHIPS VG

Salt thyme.

BREAD V

SHEPHERDS SALAD VG

DESSERTS

BLUEBERRY CHEESECAKE V

BAKLAVA V

Walnut, pistachio, vanilla ice cream

ICE CREAM V/VG

Ferrero Rocher (hazelnut) / vanilla, mastika

WARM CHOCOLATE & GINGER TORTE V

Vanilla ice cream, stem ginger in syrup

@SKEWDKITCHEN

VG = VEGAN • V = VEGETARIAN • PRICES ARE PER PERSON AND INCLUDE VAT • SHOULD YOU HAVE ANY QUESTIONS ABOUT ALLERGENS OR DIETARY REQUIREMENTS, PLEASE ASK YOUR EVENT PLANNER WHO WILL BE HAPPY TO ASSIST • PLEASE NOTE, WE ARE UNABLE TO GUARANTEE TRACES.