

Efes Restaurant & Bar

EFES or EPHESUS in ancient times was an important city on the Aegean coast of Turkey near modern day Izmir. It was once the Roman capital of Asia.

The archeological site is now a famous tourist attraction with many impressive ruins. The TEMPLE OF ARTEMIS was one of the seven wonders of the ancient world but sadly is now reduced to a single standing column. Fortunately many of the archeological remains are better preserved including the GYMNASIUM OF VEDIUS, a combined gymnasium and baths dating from AD. 150, and the THEATRE. This is a massive tiered area carved out of the side of Mount Pion seating 24,000. The Theatre is still in use for the Ephesus Festival. The MARBLE ROAD leads from the Theatre past the LIBRARY OF CELSUS with its beautiful marble facade to the BATHS OF SCHOLASTICA. These baths are an impressive example of Roman Baths which had cold, tepid and hot areas and were heated by circulating steam. Near these Baths are the remains of the TEMPLE OF HADRIAN, well preserved with many rows of columns and sculptures. The PYRATHE-RIUM housed the holy light which was a flame kept burning all the time to allow the people to obtain fire to light their lamps and stoves. This flame was guarded by girls of the noble families known as The VIRGINS OF HESTIA.

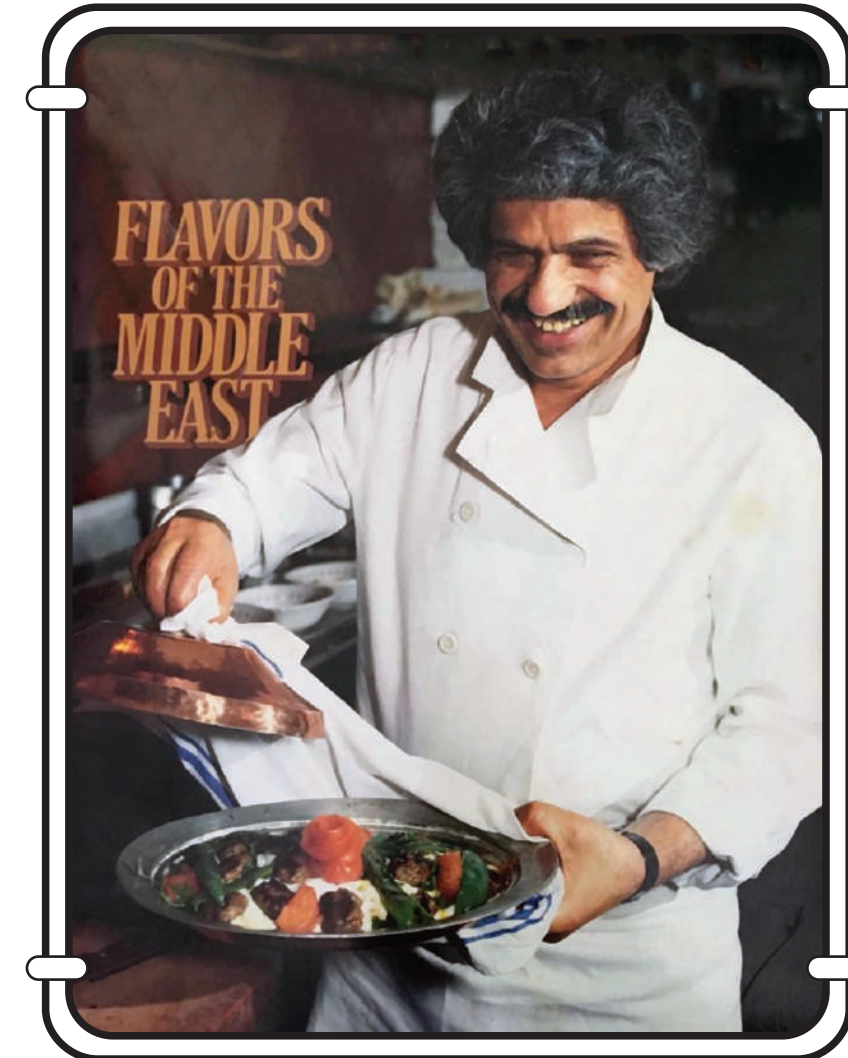


Ephesus has many early links with Christianity. The legend of the SEVEN SLEEPERS says that in AD.250, seven Christian youths, and their dog Kitmir, hid in a cave in order to escape religious persecution. They fell asleep for 200 years and the first to wake went to the baker for bread where he was told the money he offered was 200 years old! Fortunately by this time Christianity was the accepted religion in the city. When the seven eventually died a church was built on the site of their graves and is now an important place of Christian pilgrimage.

The Virgin Mary is said to have spent the latter part of her life at Ephesus after coming there with St. John, and her house is now a shrine.

The goddess Artemis predates Christianity to the time of the Ancient Greeks. Her name derives from an ancient Anatolian language and the Romans knew her as Diana. She was a diety who represented fertility and plenty and although a virgin was a mother and a helper to women in childbirth. These qualities are paralleled in many ways by the Virgin Mary of Christianity. In statues, Artemis of Ephesus is represented with many breasts, symbolising fertility.

Efes Restaurant & Bar



Kâzım

Efes Restaurant & Bar is named after Ephesus, a historical city in the Aegean Turkey and also from Kazim's 1st London restaurant which he opened in 1975. Efes was re-opened in 2021.

Kazim continues to work as a chef, which explains the consistently high standard of the delicious and authentic taste of Turkey to be found only at Efes Restaurant

Turkish cuisine is most sensuous by virtue of its earthliness and the fact that the finest and freshest ingredients are prepared from scratch on Efes' premises. To our chefs the real beauty is in the food's content and its flavour which comes from thousands of years of understanding its wants and needs.

56 Maple Street, London, W1T 6HW

Soguk Mezeler

Bar Salata	4.20
Zeytin (V)	4.20
Tursu (V)	4.20
Humus (V)(S)	4.90
Baba Ghanoush (V)	5.20
Cacik (V)	4.90
Yaprak Sarma (V)	4.90
Taramasalata	4.90
Patlican Soslu (V)	5.30
Tabbouleh (V)	4.90
Beyaz Peynir (V)	4.50
Imam Bayildi (V)	5.20
Soguk Meze Tabagi (V)	14.00

Cold Meze

Carrot, cucumber and celery	
Marinated black and green olives	
Mixed pickles	
Crushed chickpeas, tahini, lemon juice and garlic	
Smoked aubergine with yoghurt, garlic and herbs	
Cucumber, mint and garlic in creamy yoghurt	
Vine leaves stuffed with aromatic rice	
Marinated cod roe with lemon	
Deep fried aubergine cubes in tomato sauce	
Parsley with bulgur wheat, tomatoes, spring onions and olive oil	
Feta cheese, tomato and cucumber	
Pepper, onion, tomato and garlic baked on an aubergine	
Cold Mixed Meze: Baba ghanoush, patlican soslu, cacik, hummus, taramasalata and tabbouleh	

Sicak Mezeler

Patlican Tava	6.20
Arnavut Cigeri	6.20
Muska Borek	8.50
Kalamari	7.80
Grilled Helim Peynir	6.50
Sucuk	6.50
Mitite Kofte	6.80
Falafel	6.20
Mantar	6.20
Karides	7.80
Sicak Meze Tabagi	15.00

Hot Meze

Fried aubergine with garlic and yogurt	
Diced lambs liver (fresh deep fried)	
Freshly fried pastry filled with soft cheese.	
Battered squid with homemade sauce	
Grilled halloumi cheese	
Spicy sausage	
Grilled meat balls	
Chick peas and fine herbs served with tahini sauce	
Mushrooms in garlic sauce, topped with cheese	
Sauteed king prawns with white wine, garlic and tomato sauce	
Hot Mixed Meze: Falafel, halloumi, borek, sucuk & calamari	

Gunun Corbasi

Soup of the Day	3.50
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Vejetaryen

Sebze Moussaka (V)	16.00
Imam Bayildi (V)	16.00
Falafel (V)	16.00
Sebze Sote (V)	17.00

Vegetarian

Chargrilled aubergine, potato, courgette, onion and tomato topped with cheese sauce, served with rice and salad	
Pepper, onion, tomato and garlic baked on an aubergine, served with rice and salad	
Homemade falafel with hummus, served with rice and salad	
Mixture of mushroom, cauliflower, broccoli, carrot, courgette, garlic, ginger, pepper, wine, topped with cheese, served with rice and salad	

Kebaplar

Sis Kofte	15.50
Izgara Kofte	15.50
Antep Koftesi	15.50
Lamb Doner Kebab	17.00
Chicken Doner Kebab	15.50
Pilic Sis (gogus)	17.50
Pilic Sis (but)	16.00
Tavuk gogus (sarimsakli)	15.50
Mixed Sis Kebab	17.50
Uclic Filetosu	17.50
Kuzu Pirzola	19.50
Lamb Sis Kebab	19.00
Lamb Efes	19.50
Special Karisik Kebab	21.00

Yoğurt Kebapları

Kuzu Iskender	19.00
Tavuk Iskender	18.00
Ali Nazik	20.50

Özel

Et Moussaka	16.00
Kuzu Guvec	17.00
Tavuk Guvec	16.00
Karides Sote	22.00

Balık

Izgara Somon	18.00
Kalamari	18.00
Izgara Karides	21.00
Izgara Levrek	21.00

Salata Şebeke

Hellim Avokado (V)	12.00
Tavuk Avokado	14.00
Efes Salata	15.00
Beyaz Peynir Salata (V)	12.00
Coban Salata (V)	7.00
Ezme Salata (V)	8.00

Garnitürler

Patates Kızartması	3.50
Pilav	3.00
Bulgur Pilaf	3.00
Süzme Yoğurt	3.00
Izgara Kuşkonmaz	4.90
Sote Patates	3.50

Kebabs

Minced lamb, specially prepared with a variety of spices, skewered and cooked over a charcoal grill, served with rice and salad	
Minced Lamb, onions, parsley and herbs cooked on charcoal, served with rice and salad	
Minced Lamb with a variety of hot spices, cooked on charcoal, served with rice and salad	
A famous Turkish dish - specially prepared lamb roasted on an open spit, served with rice and salad	
A famous Turkish dish - specially prepared chicken roasted on an open spit, served with rice and salad	
Breast of chicken, marinated, rolled and skewered with peppers and mushroom and cooked on charcoal, served with rice and salad	
Leg of chicken, marinated, rolled and skewered with peppers and mushrooms and cooked on charcoal, served with rice and salad	
Grilled breast of chicken marinated in garlic, served with rice and salad	
Mixed Chicken and Shish Kebab, served with rice and salad	
Treble fillet - the chef's speciality (cubes of lamb, fillet of Lamb and Chicken on a skewer), served with rice and salad	
Lamb cutlets, served with rice and salad	
Lamb shish kebab, served with rice and salad	
Fillet of lamb on a skewer, served with rice and salad	
Special mixed kebab, served with rice and salad	

Yoğurt Kebabs

Lean, tender doner, chopped on a bed of bread, topped with special sauce	
Chicken doner, chopped on a bed of bread, topped with special sauce	
Smoked and smashed eggplant, garlic and kapia peppers, topped with chopped lamb shish	

Specials

Baked casserole of minced lamb, aubergines, zucchini, tomatoes under a layer of cheese sauce, served with rice and salad	
Baked casserole of lamb cubes, mushroom, onion, garlic and peppers in tomato sauce, served with rice and salad	
Baked casserole of chicken cubes, mushroom, onion, garlic and pepper in tomato sauce, served with rice and salad	
King prawns with white wine, garlic, lemon butter, parsley and mixed vegetables, served with rice and salad	

Fish

Chargrilled salmon, served with salad, sauté potatoes and asparagus	
Battered squid with homemade sauce, served with salad, sauté potatoes and asparagus	
Chargrilled King prawns, served with salad, sauté potatoes and asparagus	
Chargrilled sea bass, served with salad, sauté potatoes and asparagus	

Salad Main

Halloumi, avocado, pomegranate and herb sauce	
Chicken breast, avocado, pomegranate and dressing	
Halloumi, chicken breast, avocado and pomegranate	
Feta Cheese, avocado and pomegranate	
Tomato, cucumber, pepper, onion, parsley, lemon	
Tomato, onion, peppers, chili	

Sides

Chips	
Rice	
Bulgur wheat rice	
Strained yoghurt	
Grilled asparagus	
Sauteed Potatoes	