

Efes Restaurant & Bar

EFES or EPHEBUS 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.

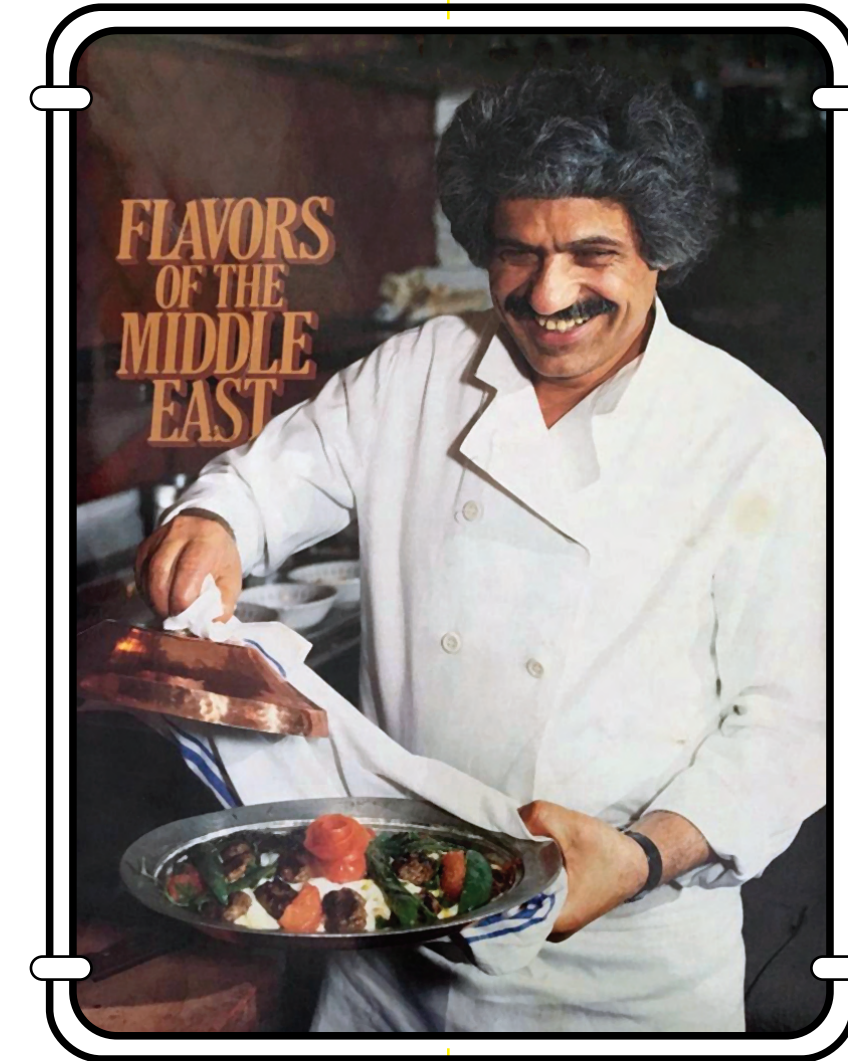
They fell asleep for 200 years and the first to wake went to the baker for bread where he was told the money he offered was 200 years old!

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 1974. 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	4.50	Carrot, cucumber and celery
Zeytin (V)	3.50	Marinated black and green olives, served hot or cold
Tursu (V)	3.50	Mixed pickles
Humus (V)(S)	5.20	Crushed chickpeas, tahini, lemon juice and garlic
Baba Ghanoush (V)	5.80	Smoked aubergine with yoghurt, garlic and herbs
Cacik (V)	5.40	Cucumber, mint and garlic in creamy yoghurt
Taramasalata	4.50	Marinated cod roe with lemon
Patlican Soslu (V)	5.60	Deep fried aubergine cubes in tomato sauce
Tabbouleh (V)	5.20	Parsley with bulgur wheat, tomatoes, spring onions and olive oil
Beyaz Peynir (V)	6.20	Feta cheese, tomato and cucumber
Imam Bayildi (V)	5.40	Pepper, onion, tomato and garlic baked on an aubergine
Soguk Meze Tabagi (V)	16.90	Baba ghanoush, patlican soslu, cacik, hummus, taramasalata and tabbouleh

Sicak Mezeler

Patlican Tava	6.40	Fried aubergine with garlic and yogurt
Arnavut Cigeri	6.80	Diced lambs liver (fresh deep fried)
Muska Borek	7.80	Freshly fried pastry filled with soft cheese.
Kalamar	8.20	Battered calamari with homemade sauce
Grilled Helim Peynir	7.20	Grilled halloumi cheese
Sucuk	7.40	Spicy sausage
Mitite Kofte	8.20	Grilled meat balls
Falafel	6.60	Chick peas and fine herbs served with tahini sauce
Mantar	6.40	Mushrooms in garlic sauce, topped with cheese
Karides	8.60	Sauteed king prawns with white wine, garlic and tomato sauce
Sicak Meze Tabagi	17.00	Falafel, halloumi, borek, sucuk & calamari

Gunun Corbasi

4.50 Soup of the Day

Vejetaryen

Sebze Moussaka (V)	17.50	Chargrilled aubergine, potato, courgette, onion and tomato topped with cheese sauce
Imam Bayildi (V)	14.00	Pepper, onion, tomato and garlic baked on an aubergine
Falafel (V)	17.20	Homemade falafel with hummus
Sebze Sote (V)	18.20	Mixture of mushroom, cauliflower, broccoli, carrot, courgette, garlic, ginger, pepper, wine, topped with cheese

Salata Şebeke

Hellim Avokado (V)	15.50	Halloumi, avocado, pomegranate and herb sauce
Tavuk Avokado	12.50	Chicken breast, avocado, pomegranate and dressing
Efes Salata	18.00	Halloumi, chicken breast, avocado and pomegranate
Beyaz Peynir Salata (V)	13.50	Feta Cheese, avocado and pomegranate
Coban Salata (V)	7.50	Tomato, cucumber, pepper, onion, parsley, lemon
Ezme Salata (V)	8.50	Tomato, onion, peppers, chili

Vegetarian

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	

Cold Meze

Carrot, cucumber and celery	
Marinated black and green olives, served hot or cold	
Mixed pickles	
Crushed chickpeas, tahini, lemon juice and garlic	
Smoked aubergine with yoghurt, garlic and herbs	
Cucumber, mint and garlic in creamy yoghurt	
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	
Baba ghanoush, patlican soslu, cacik, hummus, taramasalata and tabbouleh	

Hot Meze

Fried aubergine with garlic and yogurt	
Diced lambs liver (fresh deep fried)	
Freshly fried pastry filled with soft cheese.	
Battered calamari 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	
Falafel, halloumi, borek, sucuk & calamari	

Kebaplar

Sis Kofte	17.50	Minced lamb, specially prepared with a variety of spices, skewered and cooked over a charcoal grill
Izgara Kofte	17.50	Minced Lamb, onions, parsley and herbs cooked on charcoal
Antep Koftesi	17.50	Minced Lamb with a variety of hot spices, cooked on charcoal
Lamb Doner Kebab	18.50	A famous Turkish dish - specially prepared lamb roasted on an open spit
Chicken Doner Kebab	17.50	A famous Turkish dish - specially prepared chicken roasted on an open spit
Pilic Sis (gogus)	18.00	Breast of chicken, marinated, rolled and skewered with peppers and mushroom and cooked on charcoal
Pilic Sis (but)	17.50	Leg of chicken, marinated, rolled and skewered with peppers and mushrooms and cooked on charcoal
Tavuk Gogus (sarimsakli)	17.50	Grilled breast of chicken marinated in garlic
Mixed Sis Kebab	18.50	Mixed Chicken and Shish Kebab
Ucler Filetosu	17.00	Treble fillet - the chef's speciality (cubes of lamb, fillet of Lamb and Chicken on a skewer)
Kuzu Pirzola	21.40	Lamb cutlets
Kaburga	18.00	Lamb Ribs
Pirzola Kaburga	20.50	Lamb Cutlet and Ribs
Lamb Sis Kebab	20.80	Lamb shish kebab
Lamb Efes	21.80	Fillet of lamb on a skewer
Special Karisik Kebab	22.50	Special mixed kebab

Yoğurt Kebapları

Kuzu Iskender	19.90	Lean, tender doner, chopped on a bed of bread, topped with special sauce
Tavuk Iskender	18.90	Lean chunks of chicken breast, chopped on a bed of bread, topped with special sauce
Ali Nazik	22.00	Smoked and smashed aubergine, garlic and kapia peppers, topped with chopped lamb shish
Kofte Sarma	19.50	Marinated mince lamb seasoned with garlic, wrapped in lavash bread with cheese and topped with special sauce

Özel

Et Moussaka	19.00	Baked casserole of minced lamb, aubergines, courgette, tomatoes under a layer of cheese sauce
Kuzu Guvec	19.50	Baked casserole of lamb cubes, mushroom, onion, garlic and peppers in tomato sauce
Tavuk Guvec	18.50	Baked casserole of chicken cubes, mushroom, onion, garlic and pepper in tomato sauce
Karides Sote	23.50	King prawns with white wine, garlic, lemon butter, parsley and mixed vegetables

Balık

Izgara Somon	19.50	Chargrilled salmon
Kalamar	18.00	Battered calamari with homemade sauce
Izgara Karides	22.50	Chargrilled king prawns
Izgara Levrek	22.00	Chargrilled sea bass

Garnitürler

Patates Kızartması	4.80	Chips
Pilav	4.00	Rice
Bulgur Pilaf	4.00	Bulgur wheat rice
Süzme Yoğurt	4.00	Strained yoghurt
Izgara Kuşkonmaz	6.20	Grilled asparagus
Sote Patates	4.90	Sauteed potatoes

Kebabs

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

Yogurt Kebabs

Lean, tender doner, chopped on a bed of bread, topped with special sauce	
Lean chunks of chicken breast, chopped on a bed of bread, topped with special sauce	
Smoked and smashed aubergine, garlic and kapia peppers, topped with chopped lamb shish	
Marinated mince lamb seasoned with garlic, wrapped in lavash bread with cheese and topped with special sauce	

Specials

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

Fish

Chargrilled salmon	
Battered calamari with homemade sauce	
Chargrilled king prawns	
Chargrilled sea bass	

Sides

Chips	
Rice	
Bulgur wheat rice	
Strained yoghurt	
Grilled asparagus	
Sauteed potatoes	