



A GLASS OF STRAWBERRY BELLINI OR A GLASS OF SOFT DRINK ON ARRIVAL

STARTERS TO SHARE

OLIVES VG

Marinated olives w/ herbs and garlic.

HUMMUS V

Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.

IMAM BAYILDI V

Casseroled aubergine w/ tomatoes and peppers, chickpeas w/ fresh tomato sauce.

CACIK V

Yogurt w/ chopped cucumbers and fresh herbs and hint of garlic.

SPINACH AND FETA BOREK V

Filo pastry parcels filled w/ spinach and feta cheese.Z

FORA SPECIAL

Turkish spicy sausages and pickled peppers cooked in tomato sauce

CHOICE OF MAIN COURSES

SEBZE GUVESH V

Mixed vegetables, potatoes, aubergines, peppers, green beans and tomatoes cooked in tomato sauce, served w/ rice.

GRILLED SALMON

Grilled salmon fillet, served w/ mashed potato and vegetables.

SPICY PRAWNS

Juicy king prawns and mixed vegetables cooked in a fragrant ginger sauce, served w/ rice.

HALLOUMI CASSEROLE V

Mushroom, green and red peppers, garlic and onion in tomato sauce with halloumi cheese.

ADANA KOFTE

Marinated fine cuts of minced lamb, mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ rice and vegetables.

CHICKEN ON SKEWER

Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.

LAMB ON SKEWER

Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.

SPECIAL MIXED GRILL

Selection of lamb kofte, marinated chicken and lamb on a skewer, lamb cutlet, served w/ rice and vegetables.

CENTIK SPECIAL

Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte on a nest of matchstick cut potatoes, topped w/ yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.

DESSERT

CHOCOLATE CAKE

£34.95 per person