



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

STARTERS TO SHARE

HUMMUS V

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

CACIK V

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

KISIR VG-N

Mixed nuts and vegetable salad w/ crushed wheat and fresh herbs.

TABBOULEH V

Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.

GRILLED SPICY SAUSAGE

Grilled spicy Turkish sausage on skewer.

SPINACH AND FETA BOREK V

Filo pastry parcels filled w/ spinach and feta cheese.

CHOICE OF MAIN COURSES

SPECIAL MIXED GRILL

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

LAMB CUTLETS (4 PIECES)

Grilled lamb cutlets served w/ rice and vegetables.

INCIK (LAMB SHANK)

Lamb shank slow cooked in the oven w/ rich tomato sauce and vegetables, served w/ mashed potato.

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.

HALLOUMI CASSEROLE

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

VEG MOUSSAKA

Layers of vegetables encased w/ bechamel sauce then topped w/ cheese and oven-baked. Served w/ salad.

MOUSSAKA

Baked layers of aubergine, potatoes and minced lamb, topped w/ bechamel sauce, served w/ salad.

GRILLED SALMON

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

SPICY FISH POT

A selection of fish cooked in a fragrant ginger sauce and mixed vegetables, served w/ rice.

DESSERT

ASSORTED DESSERTS

£34.95 per person