

MERRY XMAS MENU 1

COLD and HOT STARTERS to SHARE

- HUMMUS** S-VG Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.
- TABBOULEH** VG-G Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.
- CACIK** V-D Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.
- KALAMAR** G Marinated squid, served w/ tartare sauce.
- IMAM BAYILDI** VG Casseroled aubergines w/ tomatoes and peppers, chickpeas and fresh tomato sauce.
- SPINACH AND FETA BOREK** V-D-G Filo pastry parcels filled w/ spinach and feta cheese.
- FALAFEL** VG-S Broad beans, chickpeas and vegetable fritters.

CHOICE of MAIN COURSES

- LAMB ON SKEWER** D Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.
- CHICKEN ON SKEWER** D Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.
- ADANA KOFTE** D-DFO Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ rice and vegetables.
- MIXED SKEWER** D Marinated cubes of chicken and lamb grilled on skewer, served w/ rice and vegetables.
- LAMB OR CHICKEN GUYECH** D Diced chicken or lamb cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.
- SALMON KEBAB** D-DFO Marinated cubes of salmon fillet, skewered w/ vegetables, grilled and served w/ salad and new potatoes.
- HALLOUMI KEBAB** V-D Grilled halloumi cheese skewered with onions and peppers, served w/ salad and rice.
- KING PRAWN CASSEROLE** D-DFO King prawns cooked w/ garlic, mushrooms, mixed peppers, onions, tomatoes, cream and white wine, served w/ rice.

DESSERTS

MIX DESSERT PLATTER

£32.95 per person

MERRY XMAS MENU 2

GLASS of PROSECCO or A GLASS of SOFT DRINK on ARRIVAL

COLD and HOT STARTERS to SHARE

- HUMMUS KAVURMA** N-S-DDiced lamb fillet w/ pine kernels on a bed of hummus.
- KING PRAWNS** D-DFO Sautéed king prawns w/ mushrooms, tomatoes, garlic w/ cream.
- OLIVES** VG Marinated olives w/ herbs and garlic.
- SPINACH AND FETA BOREK** V-D-G Filo pastry parcels filled w/ spinach and feta cheese.
- TABBOULEH** VG-G Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.
- HALLOUMI CHEESE** V-D Grilled Cyprus cheese served w/ garnish.
- KALAMAR** G Marinated squid, served w/ tartare sauce.
- IMAM BAYILDI** VG Casseroled aubergines w/ tomatoes and peppers, chickpeas and fresh tomato sauce.

CHOICE of MAIN COURSES

- CHICKEN ON SKEWER** D Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.
- SPECIAL MIXED GRILL** D Selection of lamb kofte, lamb cutlet, marinated chicken and lamb on a skewer, served w/ rice and vegetables.
- CENTIK SPECIAL** D Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte on a nest of matchstick cut potatoes, topped w/ tomato and yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.
- ALI NAZIK** D-S Sautéed tender spiced pieces of lamb over a velvety smoked aubergine puree w/ gourmet yoghurt and a hint of garlic served w/ rice.
- ADANA KOFTE** D-DFO Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ rice and vegetables.
- LAMB CUTLETS** D Grilled lamb cutlets, served w/ rice and vegetables.
- GRILLED KING PRAWN** D-DFO King prawns, skewered w/ peppers and red onions served w/ rice and salad.
- SEA BASS** D-DFO Grilled sea bass, served w/ puréed potatoes and vegetables.
- SEBZE GUYECH** V-D-DFO-VGO Potatoes, aubergines, peppers, green beans, courgettes, tomatoes, and mushrooms cooked in tomato sauce served w/ rice.

DESSERTS

MIX DESSERT PLATTER

£39.95 per person