

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.*
- GRILLED SPICY SAUSAGE** *Grilled spicy Turkish sausages on skewer.*

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.*
- BEEF ON SKEWER** D *Marinated cubes of beef grilled on skewer, served w/ chips 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.*
- SPECIAL MIXED GRILL** D *Selection of lamb kofte, lamb cutlet, marinated chicken and lamb on a skewer, served w/ rice and vegetables.*
- VEGETARIAN OR MEAT MOUSSAKA** V-D-G *Baked layers of aubergine, potatoes, onions, carrots, courgettes, peppers and minced lamb w/ béchamel sauce topped w/ cheese, served w/ rice. Please ask for the Veg option.*
- LAMB TAGINE** N-D-DFO *Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ rice.*
- CHICKEN GUVENCH** D *Diced chicken cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.*
- SEA BASS** D-DFO *Grilled sea bass, served w/ puréed potatoes and vegetables.*
- GRILLED SALMON** D-DFO *Grilled salmon fillet, served w/ mashed potato and vegetables.*

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-DD *Diced lamb fillet w/ pine kernels on a bed of hummus.*
- CACIK** V-D *Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.*
- KING PRAWNS** D-DFO *Sautéed king prawns w/ mushrooms, tomatoes, garlic w/ cream.*
- FALAFEL** VG-S *Broad beans, chickpeas and vegetable fritters.*
- 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.*
- 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.*
- BEEF ON SKEWER** D *Marinated cubes of beef grilled on skewer, served w/ chips and vegetables.*
- MIXED SKEWER** D *Marinated cubes of chicken and lamb grilled on 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.*
- SPECIAL MIXED GRILL** D *Selection of lamb kofte, lamb cutlet, marinated chicken and lamb on a skewer, served w/ rice and vegetables.*
- LAMB CUTLETS** D *Grilled lamb cutlets, served w/ rice and vegetables.*
- VEGETARIAN OR MEAT MOUSSAKA** V-D-G *Baked layers of aubergine, potatoes, onions, carrots, courgettes, peppers and minced lamb w/ béchamel sauce topped w/ cheese, served w/ rice. Please ask for the Veg option.*
- HALLOUMI CASSEROLE** V-D *Mushroom, green and red peppers, garlic and onion in tomato sauce with halloumi cheese.*
- GRILLED KING PRAWN** D-DFO *King prawns, skewered w/ peppers and red onions served w/ rice and salad.*
- GRILLED SALMON** D-DFO *Grilled salmon fillet, served w/ mashed potato and vegetables.*

DESSERTS

MIX DESSERT PLATTER

£39.95 *per person*