

FIRST MENU 30.5

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.

PATLICAN SOSLU VG

Cooked and chopped aubergine, peppers, tomatoes and garlic.

SPICY CHICKEN WINGS D

Grilled marinated spicy chicken wings.

SPINACH AND FETA BOREK V-D-G

Filo pastry parcels filled w/ spinach and feta cheese.

KALAMAR G-D

Marinated squid, served w/ tartare sauce.

CHOICE OF MAIN COURSES

MIXED SHISH 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/ yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.

CHICKEN ON SKEWER D

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

SEA BASS D-DFO

Grilled sea bass, served w/ puréed potatoes and vegetables.

INCIK (LAMB SHANK) D

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

CHICKEN OR SALMON PASTA D-G

Penne pasta w/ chicken or salmon and mushroom in creamy sauce w/ fresh herbs and spices.

MEAT MOUSSAKA D-G

Baked layers of aubergine, potatoes, onions, carrots, courgettes, peppers and minced lamb, topped w/ béchamel sauce and cheese, served w/ rice.

VEGETARIAN MOUSSAKA V-D-G

Oven baked layers of vegetables topped w/ béchamel sauce and cheese served w/ rice.

SEBZE GUYECH V-D-DFO-VGO

Potatoes, aubergines, peppers, green beans, courgettes, tomatoes, and mushrooms cooked in tomato sauce served w/ rice.

V	VEGETARIAN	D	CONTAINS DAIRY
VG	VEGAN	DFO	DAIRY FREE OPTIONAL
VGO	VEGAN OPTIONAL	S	CONTAINS SESAME
G	CONTAINS GLUTEN	N	CONTAINS NUTS

If you are ordering a dish that has an allergy warning in gold beside it, please mention it to your waiter when ordering it.

*Our food may contain traces of nuts, dairy, gluten or other allergens.
12.5% service charge will be added to your bill.*

SECOND MENU 44.9

A GLASS OF PROSECCO OR A GLASS OF SOFT DRINK ON ARRIVAL

COLD AND HOT STARTERS TO SHARE

HUMMUS KAVURMA N-S-D

Diced lamb fillet w/ pine kernels on a bed of hummus.

TABBOULEH VG-G

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

PATLICAN SOSLU VG

Grilled and chopped aubergine, peppers, tomatoes and garlic.

CACIK V-D

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

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.

SPICY CHICKEN WINGS D

Grilled marinated spicy chicken wings.

CHOICE OF MAIN COURSES

SPECIAL MIXED GRILL D

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

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.

SALMON KEBAB D-DFO

Marinated cubes of salmon fillet, skewered w/ vegetables, grilled and served w/ salad and new potatoes.

ADANA KOFFE D-DFO

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

SPICY CHICKEN KOFFE G-D-DFO

Seasoned and grilled spicy minced chicken patties, served w/ rice and vegetables.

MEAT MOUSSAKA D-G

Baked layers of aubergine, potatoes, onions, carrots, courgettes, peppers and minced lamb, topped w/ béchamel sauce and cheese, served w/ rice.

VEGETARIAN MOUSSAKA V-D-G

Oven baked layers of vegetables topped w/ béchamel sauce and cheese served w/ rice.

GRILLED KING PRAWN D-DFO

King prawns, skewered w/ peppers and red onions served w/ rice and salad.

KING PRAWN CASSEROLE D-DFO

Prawns cooked w/ garlic, mushrooms, mixed peppers, onions, tomatoes, cream and white wine, served w/ rice.

ASSORTED DESSERT PLATTER

**A SELECTION OF OUR FAVOURITE DESSERTS
SERVED W/ TEA OR COFFEE.**

THIRD MENU 53.9

A GLASS OF CHAMPAGNE OR A GLASS OF SOFT DRINK ON ARRIVAL

COLD AND HOT STARTERS TO SHARE

PATLICAN SOSLU VG

Cooked and chopped aubergine, peppers, tomatoes and garlic.

STUFFED VINE LEAVES N-VG

Stuffed vine leaves w/ rice, onion, pine kernels, dried blackcurrant and cinnamon.

CACIK V-D

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

TABBOULEH VG-G

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

HUMMUS KAVURMA N-S-D

Diced lamb fillet w/ pine kernels on a bed of hummus.

HALLOUMI CHEESE V-D

Grilled Cyprus cheese served w/ garnish.

GRILLED SPICY SAUSAGE

Grilled spicy Turkish sausage on skewer.

KING PRAWNS D-DFO

Sautéed king prawns w/ mushrooms, tomatoes, garlic w/ cream.

CHOICE OF MAIN COURSES

SPECIAL MIXED GRILL D

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

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 KOFFE D-DFO

Marinated fine cuts of minced lamb, mixed w/ fresh herbs and grilled on skewer, slightly spicy, 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/ yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.

LAMB CUTLETS D

Grilled lamb cutlets, served w/ rice and vegetables.

GRILLED MIXED SEA FOOD D-DFO

Monkfish, salmon, king prawns, peppers and red onion on skewer, served w/ salad and new potatoes.

MONKFISH KEBAB D-DFO

Marinated cubes of monkfish, skewered w/ peppers, red onions, served w/ rice and salad.

HALLOUMI KEBAB V-D

Grilled halloumi cheese skewered w/ onions and peppers, served w/ salad and rice.

AN ALCOHOLIC DIGESTIF OF YOUR CHOICE

PORT, BRANDY, AMARETTO OR BAILEYS

ASSORTED DESSERT PLATTER

**A SELECTION OF OUR FAVOURITE DESSERTS
SERVED W/ TEA OR COFFEE.**