

MERRY XMAS MENU 1 - £49.50 *per person*

COLD and HOT STARTERS to SHARE

HUMMUS S-VG - Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.

PATLICAN SOSLU VG - Cooked and chopped aubergine, peppers, tomatoes and garlic.

CACIK V-D - Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.

TABBOULEH VG-G - Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.

FALAFEL VG-S - Broad beans, chickpeas and vegetable fritters.

HALLOUMI CHEESE V-D - Grilled Cyprus cheese served w/ garnish.

GRILLED SPICY SAUSAGE - Grilled spicy Turkish sausages on skewer.

CHOICE of MAIN COURSE

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.

ALI NAZIK D

Sautéed tender spiced pieces of lamb over a velvety smoked aubergine puree w/ gourmet yoghurt and a hint of garlic served w/ rice.

MIXED SKEWER D

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

APRICOT CHICKEN D

Grilled chicken breast with sweet chilli apricot sauce 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.

SEA BASS D-DFO

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

LAMB GUYECH D-DFO

Diced lamb cooked w/ tomatoes, onions, mushrooms and peppers, 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.

INCIK (LAMB SHANK) D

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

HALLOUMI KEBAB V-D

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

DESSERTS

MIX DESSERT PLATTER

MERRY XMAS MENU 2 - £59.50 *per person*

GLASS of CHAMPAGNE or A GLASS of SOFT DRINK on ARRIVAL

COLD and HOT STARTERS to SHARE

CACIK V-D - Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.

HUMMUS KAVURMA N-S-D - Diced lamb fillet w/ pine kernels on a bed of hummus.

BABA GANOUSH VG - Caviar of smoked aubergine, red peppers and lemon juice.

TABBOULEH VG-G - Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.

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.

KALAMAR G-D - Marinated squid, served w/ tartare sauce.

GRILLED SPICY SAUSAGE - Grilled spicy Turkish sausages on skewer.

CHOICE of MAIN COURSES

SPECIAL MIXED GRILL D

Selection of lamb kofte, lamb cutlet, 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.

LAMB CUTLETS D Grilled lamb cutlets, 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.

SALMON KEBAB D-DFO Marinated cubes of salmon fillet, skewered w/ vegetables, grilled and served w/ salad and new potatoes.

GRILLED MIXED SEA FOOD D-DFO

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

SEBZE GUYECH V-D-DFO-VGO

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

FALAFEL VG-S

Broad beans, chickpeas and vegetable fritters, served w/ hummus and salad.

INCIK (LAMB SHANK) D

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

KING PRAWN CASSEROLE D-DFO King prawns cooked w/ garlic, mushrooms, mixed peppers, onions, tomatoes and cream, served w/ rice.

DESSERTS

MIX DESSERT PLATTER