

## CITY MENU

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26.9 PER PERSON

(2 Courses - Max 8 people)

— Not available after 5pm on Saturdays —

### CHOICE OF A STARTER

SOUP OF THE DAY, HUMMUS S-VG,  
TABBOULEH VG-G, CACIK V-D,  
PATLICAN SOSLU VG,  
SPINACH AND FETA BOREK V-D-G

### CHOICE OF A MAIN COURSE

MOUSSAKA (MEAT OR VEG) D-G w/ rice,  
CHICKEN ON SKEWER D w/ rice and salad,  
ADANA KOFTE D-DFO w/ bulgur and salad,  
LAMB GUYECH D-DFO w/ rice,  
HALLOUMI KEBAB V-D w/ rice and salad,  
SPICY CHICKEN KOFTE G-D-DFO w/ bulgur and salad,  
CHICKEN GUYECH D-DFO w/ rice  
INCIK / LAMB SHANK D w/ mashed potato

## OTTOMAN FEAST

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41.9 PER PERSON

(3 Courses & Min 2 people)

### MIXED MEZE STARTER

STUFFED VINE LEAVES V-N-VGO,  
TABBOULEH VG-G, HUMMUS S-VG,  
BABA GANOUSH V-D-S,  
CACIK V-D, FALAFEL VG-S,  
SPINACH AND FETA BOREK V-D-G,

### CHOICE OF MAIN COURSES

MEATBALLS G-D, SPECIAL MIXED GRILL D,  
SEA BASS D-DFO, LAMB ON SKEWER D,  
CHICKEN ON SKEWER D,  
INCIK D, SALMON KEBAB D-DFO

### DESSERT

ASSORTED DESSERT PLATTER  
AND TEA OR COFFEE



**fora**®  
RESTAURANT

## COLD STARTERS

<b>OLIVES</b> VG	6.9
<i>Marinated olives w/ herbs and garlic.</i>	
<b>CACIK</b> V-D	8.2
<i>Yoghurt w/ chopped cucumbers and fresh herbs and hint of garlic.</i>	
<b>HUMMUS</b> S-VG	8.2
<i>Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.</i>	
<b>TARAMA</b>	8.2
<i>Smoked cod roe caviar.</i>	
<b>TABBOULEH</b> VG-G	8.2
<i>Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.</i>	
<b>PATLICAN SOSLU</b> VG	8.5
<i>Cooked and chopped aubergine, peppers, tomatoes and garlic.</i>	
<b>BABA GANOUSH</b> VG	8.5
<i>Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil.</i>	
<b>STUFFED VINE LEAVES</b> N-VG	8.5
<i>Stuffed vine leaves w/ rice, onion, pine kernels, dried blackcurrant and cinnamon.</i>	

## HOT STARTERS

<b>SOUP OF THE DAY</b> <i>Please ask your waiter.</i>	7.5
<b>SPICY CHICKEN WINGS</b> D <i>Grilled marinated spicy chicken wings.</i>	8.2
<b>MITITE KOFTE</b>	9.9
<i>Grilled minced lamb patties mixed w/ red peppers and served w/ onion salad.</i>	
<b>FALAFEL</b> VG-S	8.2
<i>Broad beans, chickpeas and vegetable fritters served w/ hummus.</i>	
<b>FRIED GOATS CHEESE</b> V-G-D	8.9
<i>Goat cheese covered in egg and breadcrumbs and fried. Served w/ orange marmalade.</i>	
<b>GARLIC MUSHROOM</b> V-D	8.9
<i>Pan fried mushrooms, garlic and grilled w/ goat's cheese.</i>	
<b>WHITEBAIT</b> G-D	8.5
<i>Whitebait served w/ tartare sauce and garnish.</i>	
<b>GRILLED SPICY BEEF SAUSAGE</b>	8.5
<b>LAMB LIVER</b> D-G-DFO	8.9
<i>Lambs liver cooked in butter with herbs, served with onion salad.</i>	
<b>SPINACH AND FETA BOREK</b> V-D-G	8.9
<i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	
<b>HALLOUMI CHEESE</b> V-D	8.5
<i>Grilled Cyprus cheese served w/ garnish.</i>	
<b>KALAMAR</b> G-D <i>Marinated squid, served w/ tartare sauce.</i>	8.5
<b>HUMMUS KAVURMA</b> N-S-D	9.5
<i>Diced lamb fillet w/ pine kernels on a bed of hummus.</i>	
<b>KING PRAWNS</b> D-DFO	12.5
<i>Sautéed king prawns w/ mushrooms, tomatoes, garlic w/ cream.</i>	

## MIXED HOT & COLD MEZE STARTER

*16 per person (min two people)*

**GRILLED SPICY SAUSAGE, HALLOUMI CHEESE** V-D,  
**TABBOULEH** VG-G, **PATLICAN SOSLU** VG, **CACIK** V-D, **FALAFEL** VG-S,  
**SPINACH & FETA BOREK** V-D-G, **HUMMUS** S-VG

## MIXED HOT MEZE STARTER

*18.9 per person (min two people)*

**GRILLED SPICY SAUSAGE, HALLOUMI CHEESE** V-D, **KING PRAWNS** D-DFO,  
**KALAMAR** G-D, **SPINACH & FETA BOREK** V-D-G, **HUMMUS KAVURMA** N-S-D

## CASSEROLES & HOUSE SPECIALS

<b>MEATBALLS</b> G-D	19.9
<i>Lamb meatballs with mushrooms, herbs and demi-glace sauce, served with rice.</i>	
<b>CHICKEN A LA CRÉME</b> D	20.5
<i>Chicken cubes w/ mushrooms and cream, served w/ rice.</i>	
<b>MEAT MOUSSAKA</b> D-G	20.5
<i>Baked layers of aubergine, potatoes, onions, carrots, peppers and minced lamb, topped w/ béchamel sauce and cheese, served w/ rice.</i>	
<b>LAMB GUVESH</b> D-DFO	21.5
<i>Diced lamb cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.</i>	
<b>ALI NAZIK</b> D	23.5
<i>Sautéed tender spiced pieces of lamb over a velvety smoked aubergine puree w/ gourmet yoghurt and a hint of garlic served w/ rice.</i>	
<b>INCIK (LAMB SHANK)</b> D	21.5
<i>Lamb shank slow cooked in the oven w/ rich tomato sauce and vegetables, served w/ mashed potato.</i>	
<b>CHICKEN OR SALMON PASTA</b> D-G	19.9
<i>Penne pasta w/ chicken or salmon and mushroom in creamy sauce w/ fresh herbs and spices.</i>	

## CHAR-GRILLS

<b>CHICKEN ON SKEWER</b> D	22.9
<i>Marinated cubes of chicken grilled on skewer, served w/ rice and salad.</i>	
<b>APRICOT CHICKEN</b> D	22.9
<i>Grilled chicken cubes w/ sweet chilli apricot sauce, served w/ rice and salad.</i>	
<b>SPICY CHICKEN KOFTE</b> G-D-DFO	20.9
<i>Seasoned and grilled spicy minced chicken patties, served w/ bulgur, salad and garlic sauce.</i>	
<b>ADANA KOFTE</b> D-DFO-G	22.5
<i>Marinated fine cuts of minced lamb, mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ bulgur and salad.</i>	
<b>MIXED SHISH</b> D	25.5
<i>Marinated cubes of chicken and lamb grilled on skewer, served w/ rice and salad.</i>	
<b>LAMB CUTLETS</b> D	27.5
<i>Grilled lamb cutlets, served w/ rice and salad.</i>	
<b>LAMB ON SKEWER</b> D	27.5
<i>Marinated cubes of lamb grilled on skewer, served w/ rice and salad.</i>	
<b>CENTIK SPECIAL</b> D	25.9
<i>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.</i>	
<b>SPECIAL MIXED GRILL</b> D	27.5
<i>Selection of lamb kofte, marinated chicken and lamb on a skewer, lamb cutlet, served w/ rice and salad.</i>	
<b>SPICY CHICKEN WINGS</b> D	19.9
<i>Char-grilled chicken wings, served w/ rice and salad.</i>	
<b>HOUSE SPECIAL (CHICKEN OR LAMB KOFTE)</b> D-G	Chicken 21.9 Lamb 25.9
<i>Grilled cubes of chicken or lamb on a bed of bread, served w/ fresh tomato sauce, creamy yoghurt and butter.</i>	

## GRILL PLATTER TO SHARE

*26.5 per person (min 2 people)*

**LAMB SHISH** D, **ADANA** D-DFO, **CHICKEN SHISH** D, **CHICKEN WINGS** D,  
**LAMB CUTLETS** D-DFO - Served on a bed of rice and salad

## SEAFOOD

<b>SEA BASS</b> D-DFO	26.5
<i>2 fillets of grilled sea bass, served w/ puréed potatoes and vegetables.</i>	
<b>SALMON KEBAB</b> D-DFO	24.9
<i>Marinated cubes of salmon fillet, skewered w/ vegetables, grilled and served w/ salad and new potatoes.</i>	
<b>KING PRAWN CASSEROLE</b> D-DFO	25.5
<i>Prawns cooked w/ garlic, mushrooms, mixed peppers, onions, tomatoes, cream and white wine, served w/ rice.</i>	
<b>GRILLED KING PRAWN</b> D-DFO	25.5
<i>King prawns, skewered w/ peppers and red onions served w/ rice and salad.</i>	
<b>MONKFISH KEBAB</b> D-DFO	25.9
<i>Marinated cubes of monkfish, skewered w/ peppers, red onions, served w/ rice and salad.</i>	
<b>GRILLED MIXED SEA FOOD</b> D-DFO	26.9
<i>Monkfish, salmon, king prawns, peppers and red onion on skewer, served w/ salad and new potatoes.</i>	
<b>KALAMAR</b> D-G	21.5
<i>Marinated and battered squid, served w/ tartare sauce and salad.</i>	

## VEGETARIAN AND PASTA

<b>VEGETARIAN MOUSSAKA</b> V-D-G	19.9
<i>Oven baked layers of vegetables topped w/ béchamel sauce and cheese served w/ rice.</i>	
<b>SEBZE GUVESH</b> V-D-DFO-VGO	19.9
<i>Potatoes, aubergines, peppers, green beans, courgettes, tomatoes, and mushrooms cooked in tomato sauce served w/ rice.</i>	
<b>FALAFEL</b> VG-S	19.9
<i>Broad beans, chickpeas and vegetable fritters, served w/ hummus and salad.</i>	
<b>HALLOUMI KEBAB</b> V-D	20.5
<i>Grilled halloumi cheese skewered w/ onions and peppers, served w/ salad and rice.</i>	
<b>VEGETARIAN KEBAB</b> V-D-DFO-VGO	19.5
<i>Grilled courgettes, mixed peppers, shallot onions, tomato, aubergine and mushrooms served w/ salad and rice.</i>	
<b>VEGETARIAN PASTA</b> V-D-G	19.5
<i>Courgettes, peppers, tomatoes, onion in tomato sauce.</i>	

## SALADS & SIDE DISHES

<b>CHICKEN CAESAR SALAD</b> D-G	18.5
<i>Romaine lettuce, grilled chicken breast, Parmesan cheese, croutons and Caesar dressing.</i>	
<b>HALLOUMI SALAD</b> V	16.5
<i>Grilled halloumi, baby green leaves and seasoning.</i>	
<b>COBAN SALAD</b> VG	6.9
<i>Tomatoes, cucumber, parsley and red onion mixed w/ olive oil and lemon juice.</i>	
<b>FETA CHEESE SALAD</b> V-D	7.9
<b>CHIPS</b>	5.9
<b>RICE OR BULGUR</b> V-D-G	5.9
<b>POTATOES</b> V-D-VGO	5.9
<i>Pan fried new potatoes w/ choice of garlic mayonnaise or spicy tomatoes.</i>	
<b>PLAIN YOGHURT</b> V-D	5.5

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.*