

# DINNER SPECIAL SET MENU 29.9

## CHOICE OF COLD STARTERS

### **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.*

### **FALAFEL** VG-S

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

## CHOICE OF MAIN COURSES

### **LAMB GUYECH** D-DFO

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

### **SPICY CHICKEN KOFTE** G-D-DFO

*Seasoned and grilled spicy minced chicken patties, served w/ bulgur, salad and garlic sauce.*

### **ADANA KOFTE** D-DFO-G

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

### **VEGGIE OR MEAT MOUSSAKA** D-G

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

### **INCIK (LAMB SHANK)** D

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

### **CHICKEN ON SKEWER** D

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

### **HALLOUMI KEBAB** V-D

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

## INCLUDING

**GLASS OF WINE, BEER OR SOFT DRINK**