

## FIRST MENU 35.9

### 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 GUVESH 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.

## SECOND MENU 53.9

### 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 KOFTE 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 KOFTE 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 65.9

### 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

#### LAMB CUTLETS D

*Grilled lamb cutlets, served w/ rice and vegetables.*

#### ADANA KOFTE D-DFO

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

#### CHICKEN ON SKEWER D

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

#### LAMB ON SKEWER D

*Marinated cubes of 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.*

#### SPECIAL MIXED GRILL D

*Selection of lamb kofte, marinated chicken and lamb on a skewer, 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.