

# GROUP MENU 1

£45

## STARTERS

**AUBERGINE RATATOUILLE** VG-G-D, **HUMMUS** S-VG,  
**CACIK** V-D, **TABBOULEH** VG-G, **FALAFEL** VG-S,  
**BOREK** V-D-G, **LABNEH WITH ZA'ATAR** V-D-S

## A CHOICE OF MAIN COURSE

### MIXED SHISH D

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

### LAMB TAGINE N

*Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ rice.*

### 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 a skewer..*

### APRICOT CHICKEN D

*Grilled chicken breast w/ apricot sauce, served w/ rice and vegetables.*

### MOUSSAKA (MEAT OR VEG) V-D-G

*Layers of vegetables encased w/ bechamel sauce then topped w/ cheese and oven-baked. Served w/ rice.*

### BEEF GOULASH G-D

*Slow cooked tender beef strips in gravy with onion, mushroom and carrot served w saffron mash potato.*

### CENTIK SPECIAL D

*Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte placed on a nest of matchstick cut potatoes, topped w/ yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.*

### GRILLED SALMON D-DFO

*Grilled salmon fillet, served w/ mashed potato and vegetables.*

### BUTTER BEAN STEW V-G

*Butter beans cooked with tomato, onion, garlic, green and red peppers, herbs and dressed with parsley served with rice*

### SPICY PRAWNS

*Juicy king prawns and mixed vegetables cooked in a fragrant ginger sauce, served w/ rice.*

## DESSERT

### ASSORTED DESSERT PLATTER

V VEGETARIAN

VG VEGAN

VGO VEGAN OPTIONAL

G CONTAINS GLUTEN

D CONTAINS DAIRY

DFO DAIRY FREE OPTIONAL

S CONTAINS SESAME

N CONTAINS NUTS

# GROUP MENU 2

£55

## A GLASS OF PROSECCO

— OR —

## A GLASS OF SOFT DRINK ON ARRIVAL

## STARTERS

**AUBERGINE RATATOUILLE** VG-G-D, **CACIK** V-D,  
**TABBOULEH** VG-G, **HUMMUS KAVURMA** N-S-D,  
**FALAFEL** VG-S, **BOREK** V-D-G, **TARAMA** G-D

## A CHOICE OF MAIN COURSE

### SPECIAL MIXED GRILL D

*Selection of lamb patties, marinated chicken and lamb on skewer, lamb cutlet, served w/ rice and vegetables.*

### LAMB TAGINE N

*Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ rice.*

### LAMB CUTLETS D-DFO

*Grilled lamb cutlets 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.*

### BEEF GOULASH G-D

*Slow cooked tender beef strips in gravy with onion, mushroom and carrot served w saffron mash potato.*

### MEAT MOUSSAKA (MEAT OR VEG) V-D-G

*Layers of vegetables encased w/ bechamel sauce then topped w/ cheese and oven-baked. Served w/ rice.*

### GRILLED MIXED SEAFOOD

*Grilled monkfish, salmon and king prawns, served w/ baby potato and tenderstem broccoli.*

### BAKED AUBERGINE V-N-D-DFO

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

### SEA BASS

*Grilled sea bass, served w/ mashed potato and vegetables.*

## DESSERT

### ASSORTED DESSERT PLATTER

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