CHRISTMAS MENU 1 - £45 *per person*

COLD and HOT STARTERS to SHARE

MUHAMMARA V-G-N
Roasted red pepper pate with walnut, olive oil and spices.

HUMMUS S-VG
Puréed chickpeas, tahini, lemon juice, garlic with salsa verde, boiled chickpeas and za'atar.

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

AUBERGINE RATATOUILLE VG
Aubergine, garlic, tomato, peppers and olive oil.

SPINACH & FETA BOREK V-D-G
Filo pastry parcels filled w/ spinach and feta cheese.

FALAFEL V
Broad beans, chickpeas and vegetable fritters with hummus, tahini yogurt sauce and pickled red onion.

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

CHOICE of MAIN COURSE

CHICKEN ON SKEWER D
Marinated cubes of chicken grilled on a skewer.

ADANA KOFTE D-DFO
Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on a skewer.

SPICY CHICKEN KOFTE D-DFO
Marinated fine cuts of chicken minced and mixed w/ fresh and dried herbs

MIXED SHISH D
Marinated cubes of chicken and lamb grilled on skewer.

LAMB or CHICKEN CASSEROLE D-DFO
Tender lamb cubes w/ vegetables, served w/ rice.

LAMB TAGINE N-D-DFO
Lamb cooked w/ carrots, celery, onions, green olives, dried fruit and nuts w/ fresh herbs served w/ rice.

LAMB GOULASH D
Slow cooked tender lamb strips in gravy with onion, mushroom and carrot served w saffron mash potato.

MEAT or VEG MOUSSAKA D-G
Baked layers of aubergine, potatoes and minced lamb, topped w/ bechamel sauce, served w/ salad. Veg option available without minced lamb.

SALMON FILLET D-DFO
Salmon fillet and sautéed vegetables with and baby potato.

KALAMAR G-D
Marinated and battered squid, served w/ tartare sauce and green salad.

BUTTER BEAN STEW V-D-DFO
Butter beans cooked with tomato, onion, garlic, green and red peppers, herbs and dressed with parsley served with rice.

OKRA V-D-DFO-VGO
Okra cooked w/ herbs and served w/ rice.

MERRY XMAS MENU 2 - £55 *per person*

COLD and HOT STARTERS to SHARE

HUMMUS S-VG
Puréed chickpeas, tahini, lemon juice, garlic with salsa verde, boiled chickpeas and za'atar.

TABBOULEH & QUINOA VG
Refreshing parsley salad w/ mix quinoa, chopped red onion, tomatoes and mint.

BABA GANOUSH V-D-S
Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil.

GRILLED SPICY SAUSAGE
Grilled spicy Turkish sausage.

BEETROOT TARATOR V-D
Cooked beetroot, creamy garlic yoghurt and olive oil.

SPINACH & FETA BOREK V-D-G
Filo pastry parcels filled w/ spinach and feta cheese.

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

FALAFEL V
Broad beans, chickpeas and vegetable fritters with hummus, tahini yogurt sauce and pickled red onion.

CHOICE of MAIN COURSE

CHICKEN ON SKEWER D
Marinated cubes of chicken grilled on a skewer.

LAMB ON SKEWER D
Marinated cubes of lamb grilled on skewer.

APRICOT CHICKEN D
Grilled chicken cubes w/ sweet chilli apricot sauce and coriander served w/ rice.

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.

SPECIAL MIXED GRILL D
Selection of lamb patties, marinated chicken and lamb on skewer and lamb cutlet.

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

MEAT or VEG MOUSSAKA D-G
Baked layers of aubergine, potatoes and minced lamb, topped w/ bechamel sauce, served w/ salad. Veg option available without minced lamb.

SPICY FISH POT D
A selection of fish cooked in a fragrant ginger sauce and mixed vegetables, served w/ rice.

SEA BASS D-DFO
Fillet of sea bass with mash potato and veg

BAKED AUBERGINE N-D-V-DFO
Stuffed baked aubergine with quinoa, green lentil, sautéed Mediterranean veg, yogurt and almond flakes on a bed of muhammara.

DESSERTS

MIXED DESSERT PLATTER