

CITY MENU

29.5 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, MANCA 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

45.9 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,
MANCA 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

OLIVES VG <i>Marinated olives w/ herbs and garlic.</i>	6.9
MANCA V-D <i>Blanched spinach with yoghurt and garlic.</i>	8.9
HUMMUS S-VG <i>Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.</i>	8.9
MUHAMMARA <i>Red bell peppers, walnuts, pomegranate molasses and breadcrumbs.</i>	8.9
TABBOULEH VG-G <i>Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.</i>	8.9
PATLICAN SOSLU VG <i>Cooked and chopped aubergine, peppers, tomatoes and garlic.</i>	9.2
BABA GANOUSH VG <i>Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil.</i>	9.2
STUFFED VINE LEAVES N-VG <i>Stuffed vine leaves w/ rice, onion, pine kernels, dried blackcurrant and cinnamon.</i>	9.2

HOT STARTERS

SOUP OF THE DAY <i>Please ask your waiter.</i>	8
SPICY CHICKEN WINGS D <i>Grilled marinated spicy chicken wings.</i>	8.9
MITITE KOFTI <i>Grilled minced lamb patties mixed w/ red peppers and served w/ onion salad.</i>	10.9
FALAFEL VG-S <i>Broad beans, chickpeas and vegetable fritters served w/ hummus.</i>	9.2
FRIED GOATS CHEESE V-G-D <i>Goat cheese covered in egg and breadcrumbs and fried. Served w/ orange marmalade.</i>	9.8
GARLIC MUSHROOM V-D <i>Pan fried mushrooms, garlic and grilled w/ goat's cheese.</i>	9..8
SOGAN DOLMA G-D <i>Onions, rice, lamb meat, almonds, apricot, cinnamon and yoghurt.</i>	9.2
MUCVER CROQUETTE G-D <i>Courgette, carrot, onion, mozzarella, egg and breadcrumbs.</i>	9.2
GRILLED SPICY BEEF SAUSAGE	9.3
LAMB LIVER D-G-DFO <i>Lambs liver cooked in butter with herbs, served with onion salad.</i>	9.6
SPINACH AND FETA BOREK V-D-G <i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	9.6
HALLOUMI CHEESE V-D <i>Grilled Cyprus cheese served w/ garnish.</i>	9.3
KALAMAR G-D <i>Marinated squid, served w/ tartare sauce.</i>	9.3
HUMMUS KAVURMA N-S-D <i>Diced lamb fillet w/ pine kernels on a bed of hummus.</i>	10
KING PRAWNS D-DFO <i>Sautéed king prawns w/ mushrooms, tomatoes, garlic w/ cream.</i>	13

MIXED HOT & COLD MEZE STARTER

17.9 per person (min two people)

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

MIXED HOT MEZE STARTER

19.5 per person (min two people)

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

CASSEROLES & HOUSE SPECIALS

KURU FASULYE D <i>White beans in a tomato and pepper sauce, topped with confit/braised leg of lamb, crispy potato allumettes, chives, charred pepper.</i>	25.5
MEAT MOUSSAKA D-G <i>Baked layers of aubergine, potatoes, onions, carrots, peppers and minced lamb, topped w/ béchamel sauce and cheese, served w/ rice.</i>	24.5
CHICKEN GUYECH D-DFO <i>Chicken cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.</i>	24.5
LAMB GUYECH D-DFO <i>Diced lamb cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.</i>	25.5
ALI NAZIK D <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>	27.5
INCIK (LAMB SHANK) D <i>Lamb shank slow cooked in the oven w/ rich tomato sauce and vegetables, served w/ mashed potato.</i>	24.5
CHICKEN OR SALMON PASTA D-G <i>Penne pasta w/ chicken or salmon and mushroom in creamy sauce w/ fresh herbs and spices.</i>	23.5

CHAR-GRILLS

CHICKEN ON SKEWER D <i>Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.</i>	25.9
APRICOT CHICKEN D <i>Grilled chicken cubes w/ sweet chilli apricot sauce, served w/ rice and vegetables.</i>	27.5
SPICY CHICKEN KOFTI G-D-DFO <i>Seasoned and grilled spicy minced chicken patties, served w/ bulgur, vegetables and garlic sauce.</i>	23.5
ADANA KOFTI D-DFO-G <i>Marinated fine cuts of minced lamb, mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ bulgur and vegetables.</i>	26.5
MIXED SHISH D <i>Marinated cubes of chicken and lamb grilled on skewer, served w/ rice and vegetables.</i>	29.5
LAMB CUTLETS D <i>Grilled lamb cutlets, served w/ rice and vegetables.</i>	32.5
LAMB ON SKEWER D <i>Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.</i>	31.5
CENTIK SPECIAL D <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>	29.9
SPECIAL MIXED GRILL D <i>Selection of lamb kofte, marinated chicken and lamb on a skewer, lamb cutlet, served w/ rice and vegetables.</i>	31.9
SPICY CHICKEN WINGS D <i>Char-grilled chicken wings, served w/ rice and vegetables.</i>	23.9
HOUSE SPECIAL (CHICKEN OR LAMB) D-G <i>Chicken 24.5 Lamb 28.5</i>	
<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

31.5 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

SEA BASS D-DFO <i>2 fillets of grilled sea bass, served w/ puréed potatoes and vegetables.</i>	29.5
SALMON KEBAB D-DFO <i>Marinated cubes of salmon fillet, skewered w/ vegetables, grilled and served w/ vegetables and new potatoes.</i>	28.9
KING PRAWN CASSEROLE D-DFO <i>Prawns cooked w/ garlic, mushrooms, mixed peppers, onions, tomatoes, cream and white wine, served w/ rice.</i>	28.9
GRILLED KING PRAWN D-DFO <i>King prawns, skewered w/ peppers and red onions served w/ rice and salad.</i>	29.5
MONKFISH KEBAB D-DFO <i>Marinated cubes of monkfish, skewered w/ peppers, red onions, served w/ rice and salad.</i>	29.9
GRILLED MIXED SEA FOOD D-DFO <i>Monkfish, salmon, jumbo prawns, peppers and red onion on skewer, served w/ salad and new potatoes.</i>	30.9
KALAMAR D-G <i>Marinated and battered squid, served w/ tartare sauce and salad.</i>	24.9

VEGETARIAN AND PASTA

VEGETARIAN MOUSSAKA V-D-G <i>Oven baked layers of vegetables topped w/ béchamel sauce and cheese served w/ rice.</i>	23.9
SEBZE GUYECH V-D-DFO-VGO <i>Potatoes, aubergines, peppers, green beans, courgettes, tomatoes, and mushrooms cooked in tomato sauce served w/ rice.</i>	23.9
FALAFEL VG-S <i>Broad beans, chickpeas and vegetable fritters, served w/ hummus and salad.</i>	23.9
HALLOUMI KEBAB V-D <i>Grilled halloumi cheese skewered w/ onions and peppers, served w/ salad and rice.</i>	23.9
VEGETARIAN PASTA V-D-G <i>Courgettes, peppers, tomatoes, onion in tomato sauce.</i>	21.9

SALADS & SIDE DISHES

CHICKEN CAESAR SALAD D-G <i>Romaine lettuce, grilled chicken breast, Parmesan cheese, croutons and Caesar dressing.</i>	19.9
HALLOUMI SALAD V-D <i>Grilled halloumi, baby green leaves and seasoning.</i>	19.9
BETROOT & GOAT CHEESE SALAD V-D-N <i>Figs poached in orange juice, apple, caramelised walnuts and watercress.</i>	19.9
COBAN SALAD VG <i>Tomatoes, cucumber, parsley and red onion mixed w/ olive oil and lemon juice.</i>	7.5
FETA CHEESE SALAD V-D	8.5
CHIPS	6.9
RICE OR BULGUR V-D-G	6.9
POTATOES V-D-VGO <i>Pan fried new potatoes w/ choice of garlic mayonnaise or spicy tomatoes.</i>	6.9
PLAIN YOGHURT V-D	5.9

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.

2.5 cover charge will be added to your bill