

CITY MENU

30.5 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 GUVESH D-DFO w/ rice,
HALLOUMI KEBAB V-D w/rice and salad,
SPICY CHICKEN KOFTE G-D-DFO w/bulgur and salad,
CHICKEN GUVESH D-DFO w/ rice
INCIK / LAMB SHANK D w/ mashed potato

OTTOMAN FEAST

46.9 PER PERSON

(3 Courses & Min 2 people)

MIXED MEZE STARTER

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

CENTIK SPECIAL 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	6.9
<i>Marinated olives w/ herbs and garlic.</i>	
MANCA V-D	8.9
<i>Blanched spinach with yoghurt and garlic.</i>	
HUMMUS S-VG	8.9
<i>Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.</i>	
MUHAMMARA VG-N	8.9
<i>Red bell peppers, walnuts, pomegranate molasses and breadcrumbs.</i>	
TABBOULEH VG-G	8.9
<i>Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.</i>	
PATLICAN SOSLU VG	9.2
<i>Cooked and chopped aubergine, peppers, tomatoes and garlic.</i>	
BABA GANOUSH VG	9.2
<i>Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil.</i>	
AUBERGINE MESS VG	11.9
<i>Smoked aubergine topped w/ charred onions, pomegranate, hummus.</i>	

HOT STARTERS

SOUP OF THE DAY <i>Please ask your waiter.</i>	8
SPICY CHICKEN WINGS <i>D Grilled marinated spicy chicken wings.</i>	8.9
MITITE KOFTE <i>Grilled minced lamb patties served w/ onion salad.</i>	10.9
FALAFEL <i>VG-S</i>	9.2
<i>Broad beans, chickpeas and vegetable fritters served w/ hummus.</i>	
FRIED GOATS CHEESE <i>V-G-D Served w/ orange marmalade.</i>	9.8
GARLIC MUSHROOM <i>V-D</i>	9.8
<i>Pan fried mushrooms, garlic and grilled w/ goat's cheese.</i>	
STUFFED ONION <i>G-D</i>	9.2
<i>Onions, rice, lamb meat, almonds, apricot, cinnamon and yoghurt.</i>	
MUCVER CROQUETTE <i>G-D</i>	9.2
<i>Courgette, carrot, onion, mozzarella, egg and breadcrumbs.</i>	
GRILLED SPICY BEEF SAUSAGE	9.3
LAMB LIVER <i>D-G-DFO</i>	9.6
<i>Lambs liver cooked in butter with herbs, served with onion salad.</i>	
SPINACH AND FETA BOREK <i>V-D-G</i>	9.6
<i>Filo pastry parcels filled w/ spinach and feta cheese.</i>	
HALLOUMI CHEESE <i>V-D</i>	9.3
KALAMAR <i>G-D Fried and served w/ tartare sauce.</i>	9.3
HUMMUS KAVURMA <i>N-S-D</i>	10
<i>Diced lamb fillet w/ pine kernels on a bed of hummus.</i>	
KING PRAWNS <i>D-DFO</i>	12.9
<i>Sautéed king prawns w/ mushrooms, tomatoes, garlic w/ cream.</i>	
SEAFOOD SPRING ROLL <i>G-D</i>	12.9
<i>Mixed seafood mousse wrapped in filo pastry, topped with chilli mayonnaise and sesame seeds.</i>	

MIXED HOT & COLD MEZE STARTER

18.3 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

19.9 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

CHARRED LAMB GRATIN D	26
Grilled lamb kofte topped with potato, tomato sauce, melted mozzarella cheese and crispy fried onions. Garnished w/ a grilled tomato and pepper	
MEAT MOUSSAKA D-G	25.4
Baked layers of aubergine, potatoes, onions, carrots, peppers and minced lamb, topped w/ bechamel sauce and cheese, served w/ rice.	
CHICKEN GUYECH D-DFO	25.4
Chicken cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.	
LAMB GUYECH D-DFO	26.5
Diced lamb cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.	
ALI NAZIK D	28.6
Tender spiced pieces of lamb over a smoked aubergine puree w/ yoghurt and a grilled tomato and pepper served w/ rice.	
INCIK (LAMB SHANK) D	25.5
Lamb shank slow cooked in the oven w/ rich tomato sauce and vegetables, served w/ mashed potato.	
CENTIK SPECIAL D	30.9
Grilled cubes of lamb, chicken and kofte on a bed of tomato sauce and potato allumettes, topped w/ yoghurt sauce. Garnished w/ a grilled tomato and pepper.	
HOUSE SPECIAL (CHICKEN OR LAMB) D-G	Chicken 24.9/Lamb 28.9
Grilled cubes of chicken or lamb on a bed of croutons and tomato sauce, topped w/ yoghurt sauce. Garnished w/ a grilled tomato and pepper	

CHAR-GRILLS

FORA BURGER D-G	24
<i>Grilled beef patty in a brioche bun with shredded lettuce, tomato, cheddar cheese, caramelised onion and a house made burger sauce. Served w/ chips</i>	
CHICKEN SHISH D	26.5
<i>Marinated cubes of grilled chicken , served w/ rice and salad.</i>	
APRICOT CHICKEN D	27.9
<i>Grilled chicken cubes w/ sweet chilli apricot sauce, served w/ rice and salad.</i>	
SPICY CHICKEN KOFTE G-D-DFO	23.9
<i>Grilled spicy minced chicken , served w/ bulgur, salad and garlic sauce</i>	
ADANA KOFTE D-DFO-G	26.9
<i>Grilled minced lamb, served w/ bulgur and salad.</i>	
MIXED SHISH D	29.9
<i>Marinated cubes of grilled chicken and lamb, served w/ rice and salad.</i>	
LAMB CUTLETS D	32.9
<i>Grilled lamb cutlets, served w/ rice and salad.</i>	
LAMB SHISH D	31.9
<i>Marinated cubes of grilled lamb , served w/ rice and salad.</i>	
SPECIAL MIXED GRILL D	32.5
<i>Selection of Adana kofte, marinated chicken and lamb on a skewer, lamb cutlet, served w/ rice and salad.</i>	
SPICY CHICKEN WINGS D	24.5
<i>Char-grilled chicken wings, served w/ rice and salad.</i>	

GRILL PLATTER TO SHARE

32 per person (min 2 people)

LAMB SHISH D, ADANA D-DFO, CHICKEN SHISH D, CHICKEN WINGS D,
LAMB CUTLETS D-DFO - *Served with rice and salad*

SEAFOOD

SEA BASS D-DFO	29.9
<i>2 fillets of grilled sea bass, served w/ puréed potatoes and vegetables.</i>	
SALMON KEBAB D-DFO	29.5
<i>Marinated salmon, skewered w/ vegetables, grilled and served w/ vegetables and new potatoes.</i>	
KING PRAWN CASSEROLE D-DFO	29.5
<i>Prawns cooked w/ mushrooms, peppers, onions, tomatoes, served w/ rice.</i>	
GRILLED KING PRAWN D-DFO	29.8
<i>King prawns, skewered w/ peppers and red onions served w/ rice and salad.</i>	
MONKFISH KEBAB D-DFO	30.9
<i>Marinated monkfish, skewered w/ vegetables, served w/ rice and salad.</i>	
GRILLED MIXED SEAFOOD D-DFO	31.5
<i>Monkfish, salmon, prawns, skewered w/ vegetables, served w/ salad and new potatoes.</i>	
KALAMAR D-DFO	25.5
<i>Marinated and battered squid, served w/ tartare sauce and salad.</i>	

VEGETARIAN AND VEGAN

VEGETARIAN MOUSSAKA V-D-G	24.5
<i>Oven baked layers of vegetables topped w/ bechamel sauce and cheese served w/ rice.</i>	
FALAFEL VG-S	24.5
<i>Broad beans, chickpeas and vegetable fritters, served w/ hummus and salad.</i>	
HALLOUMI KEBAB V-D	23.9
<i>Grilled halloumi cheese skewered w/ onions and peppers, served w/ salad and rice.</i>	

SALADS & SIDE DISHES

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