



fora[®]
RESTAURANT

MENU 1: £46.9

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.

MANCA V-D

Blanched spinach with yoghurt and garlic.

PATLICAN SOSLU VG

Cooked and chopped aubergine, peppers, tomatoes and garlic.

HALLOUMI CHEESE D-V

Grilled Cyprus cheese.

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 served w/ hummus.

CHOICE OF MAIN COURSE

ADANA KOFTE D-DFO-G

Grilled minced lamb, served w/ bulgur and salad.

CHICKEN SHISH D

Marinated cubes of grilled chicken, served w/ rice and salad.

SPICY CHICKEN KOFTE G-D-DFO

Grilled spicy minced chicken, served w/ bulgur, salad and garlic sauce

MIXED SHISH D

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

INCIK (LAMB SHANK) D

Slow cooked lamb shank served w/vegetables and mashed potato

ALI NAZIK D

Tender spiced pieces of lamb over a smoked aubergine puree, served w/ rice.

CHICKEN OR LAMB GUEC D

Diced lamb or chicken cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice

MOUSSAKA (MEAT OR VEGETARIAN)

Minced lamb or vegetables topped with layers of aubergine, carrots, peppers, bechemel sauce and cheese, served w/ rice.

SALMON KEBAB D-DFO

Grilled cubes of Salmon served with vegetables and new potatoes.

KING PRAWN CASSEROLE D-DFO

Prawns cooked w/mushrooms, peppers, onions and tomatoes, served w/ rice.

HALLOUMI KEBAB V-D

Grilled halloumi cheese w/ onions and peppers, served w/ salad and 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.

Our food may contain traces of nuts, dairy, gluten or other allergens.

2.5 cover charge will be added to your bill

MENU 2: £56.9

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.

BABA GANOUSH VG

Caviar of smoked aubergine, tahini, garlic, yoghurt, lemon and olive oil.

MANCA D-V

Blanched spinach with yoghurt and garlic.

GRILLED SPICY BEEF SAUSAGE

Grilled spicy turkish sausage

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 served w/ hummus.

KALAMAR G-D

Marinated squid, fried and served w/ tartare sauce

CHOICE OF MAIN COURSE

LAMB SHISH D

Marinated cubes of grilled lamb , served w/ rice and salad.

CHICKEN SHISH D

Marinated cubes of grilled chicken, served w/ rice and salad.

APRICOT CHICKEN D

Grilled chicken cubes w/ sweet chilli apricot sauce, served w/ rice and salad.

CENTIK SPECIAL D

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.

SPECIAL MIXED GRILL D

Selection of Adana kofte, marinated chicken and lamb on a skewer, lamb cutlet, served w/ rice and salad.

ALI NAZIK D

Tender spiced pieces of lamb over a smoked aubergine puree, served w/ rice.

MOUSSAKA (MEAT OR VEGETARIAN)

Minced lamb or vegetables topped with layers of aubergine, carrots, peppers, bechemel sauce and cheese, served w/ rice.

HALLOUMI KEBAB V-D

Grilled halloumi cheese w/ onions and peppers, served w/ salad and rice.

MONKFISH KEBAB D-DFO

Marinated monkfish, skewered w/ vegetables, served w/ rice and salad.

GRILLED MIXED SEAFOOD D-DFO

Monkfish, salmon, prawns, skewered w/ vegetables, served w/ salad and new potatoes.

SEA BASS D-DFO

2 fillets of grilled sea bass, served w/ puréed potatoes and vegetables.

ASSORTED DESERT PLATE

A SELECTION OF OUR FAVOURITE DESSERTS