



fora<sup>®</sup>  
RESTAURANT  
GROUP MENU

## FIRST MENU 35.9

### COLD AND HOT STARTERS TO SHARE

#### HUMMUS S-VG

Purée 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.

#### SPICY CHICKEN WINGS D

Grilled marinated spicy chicken wings.

#### 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

#### CENTIK SPECIAL D

Grilled lamb, chicken and kofte on a bed of tomato sauce and potato allumettes, topped w/ yoghurt. Garnished w/ a grilled tomato and pepper.

#### INCIK (LAMB SHANK) D

Slow cooked lamb shank served w/ vegetables and mashed potato

#### CHARRED LAMB GRATIN D

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

Baked layers of aubergine, potatoes, onions, carrots, peppers and minced lamb, topped w/ bechamel sauce and cheese, served w/ rice.

#### SALMON KEBAB D-DFO

Grilled cubes of Salmon served with vegetables and new potatoes.

#### VEGETARIAN MOUSSAKA V-D-G

Oven baked layers of vegetables topped w/ bechamel and cheese 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

## SECOND MENU 53.9

### A GLASS OF PROSECCO/SOFT DRINK ON ARRIVAL

### COLD AND HOT STARTERS TO SHARE

#### HUMMUS KAVURMA S-N-D

Diced lamb fillet w/ pine kernels on a bed of hummus.

#### TABBOULEH VG-G

Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.

#### PATLICAN SOSLU VG

Cooked and chopped aubergine, peppers, tomatoes and garlic

#### 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.

### 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.

#### MIXED SHISH D

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

#### SPECIAL MIXED GRILL D

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

#### SALMON KEBAB D-DFO

Marinated salmon, skewered w/ vegetables, grilled and served w/ vegetables and new potatoes.

#### MONKFISH KEBAB D-DFO

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

#### KING PRAWN CASSEROLE D-DFO

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

#### MEAT MOUSSAKA D-G

Baked layers of aubergine, potatoes, onions, carrots, peppers and minced lamb, topped w/ bechamel sauce and cheese, served w/ rice.

#### VEGETARIAN MOUSSAKA V-D-G

Oven baked layers of vegetables topped w/ bechamel and cheese served w/ rice.

### ASSORTED DESERT PLATE

#### A SELECTION OF OUR FAVOURITE DESSERTS