

SPECIAL LUNCH MENU

2 COURSES £14.95/ 3 COURSES £18.95

STARTERS

Olives

Tarama

Stuffed Vine Leaves v gf

Cacik v

Humus v vg gf

Kisir v

Freshly chopped parsley with bulgur (crashed wheat), tomato, cucumber, peppers & onion, mixed with pomegranate sauce and olive oil dressing.

Saksuka v vg gf *Pan fried aubergine marinated with virgin olive oil, fresh garlic and traditional tomato basil sauce.*

SİGARA BÖREĞİ v/N

Traditional Turkish Filo pastry delicately rolled and stuffed with feta cheese & parsley. Served nice and crispy.

SUCUK IZGARA

Slightly spicy grilled Turkish sausage.

FALAFEL v

WHITEBAIT

MAIN COURSES

Chicken Shish

Lamb or Chicken Kofte

Lamb Ribs

Chicken Wings

Imam bayildi *Delicately fried aubergine stuffed with mixed peppers, onion, garlic, masghroom, tomato and olive oil*

Vegie or Lamb casserole

Vegie or Lamb moussaka

Calamari (4 pcs)

Fillet of Seabass

DESSERTS

Baklava

Cheesecake

Chocolate Fudge

Rice pudding/Sutlac

Ice Cream (3 scoops) *Choice of flavours vanilla, chocolate or strawberry*

