

Christmas

COLD STARTERS

HUMMUS (VG)

CLASSIC BLEND OF CHICKPEAS, TAHINE AND A HINT OF GARLIC, DRIZZLED WITH OLIVE OIL

BABA GANOUSH (V)

YOGHURT, SMOKED AUBERGINE, TAHINI, GARLIC & LEMON JUICE

KISIR (COUSCOUS) (VG)

SOFT HERBS, CRUNCHY NUTS, CRACKED WHEAT, VEGETABLES, TOMATO JUICE, AND BOLD SPICES.

HAVUC TARATOR

CARROT, WALNUT, GARLIC AND A BLEND OF YOGHURT

START WITH A GLASS OF PROSECCO!



HOT STARTERS

SOUP OF THE DAY

SERVED WITH TURKISH BREAD

HALLOUMI (V)

SERVED WITH GARNISH

FALAFEL (VG)

MADE FROM GROUND CHICKPEAS & BROAD BEANS SERVED ON A BED OF HUMMUS

SÖGÜRME

SMOKED AUBERGINE, PEPPER AND BURNT BUTTER

MAIN DISHES

LAMB KOFTE (ADANA)

MINCED LAMB WITH FINELY CHOPPED PEPPERS, HERBS SERVED WITH RICE & SALAD

CHICKEN SHISH

MARINATED BARBECUED CHICKEN SHISH SERVED WITH RICE & SALAD

PAN FRIED SEABASS

SAUTÉED POTATOES, CREAMY SPINACH AND ONION

VEGETARIAN MOUSSAKA (V)

OVEN COOKED LAYER OF AUBERGINE, COURGETTES, RED POTATOES, PEPPERS AND BECHAMEL SAUCE, SERVED WITH TOMATO SAUCE, RICE & SALAD

MEAT MOUSSAKA

OVEN COOKED LAYERS OF AUBERGINE, VEGETABLES AND MINCED MEAT, TOPPED WITH CHEESE AND BECHAMEL SAUCE SERVED WITH RICE & SALAD

SPAGHETTI KING PRAWNS

CHILLI, PARSLEY IN TOMATO SAUCE WITH PARMESAN



£29.50