

## COLD STARTERS

### HUMUS (V)

Crushed chickpeas, tahini, garlic and lemon juice.

### CACIK (V-D)

Creamy garlic yogurt with cucumber and fresh mint

### EZME (V)

Finely chopped tomatoes, onions, red pepper and parsley with pomegranate syrup, olive oil and splash of lemon

### DOLMA (V)

Green vine leaves stuffed with rice.

### BEETROOT & FETA (V-D)

Beetroot salad with dill, lemon juice and feta cheese

### MIX OLIVES (V-VG)

Selection of black or green olives.

## HOT STARTERS

### FALAFEL (V-VG-S)

Mashed chickpeas and vegetables with herbs, deep fried served with humus

### SIGARA BOREK (V-D-G)

Filo pastry wrapped with feta cheese and spinach

### WHITEBAIT (G)

Golden fried whitebait with tartar sauce and fresh lemon

### CHICKEN WINGS

Grilled chicken wings

### HALLOUMI (V-D)

Grilled halloumi cheese

### SUCUK

Turkish sausage grilled on charcoal



## MAIN COURSES

### CHICKEN SHISH

Chargrilled cubes of marinated chicken, served with rice and salad

### ADANA KOFTE

Threaded chargrilled minced lamb, finely chopped red peppers and onions served with rice and salad

### CHICKEN & AVOCADO SALAD

Chargrilled chicken breast served on a bed of mix salad, drizzled with olive oil and sprinkled with freshly chopped parsley

### MEAT MOUSSAKA (D-G)

Oven baked moussaka with layers of minced beef, aubergine, peppers, potatoes, courgettes topped with bechamel sauce and cheese. Served with rice and salad

### VEG MOUSSAKA (V-D-G)

Oven baked moussaka with layers of aubergine, courgettes, potatoes, cheese and bechamel sauce served with rice and salad

### POULET BRETON (D)

Sautéed chicken breast, mushrooms, courgettes and leek in a white wine sauce, served with creamy mash potatoes

### CHICKEN FANTASIA (D)

Chicken breast strips, flamed with white wine, topped with prawns and vegetables cooked with creamy sauce. Served with salad.

### CHICKEN WINGS

Marinated chicken wings served with rice and salad

### VEG CASSEROLE (V-VG)

Pan fried vegetables cooked in special tomato sauce and herbs. Served with rice.

### SEABASS FILLET (D)

Chargrilled Seabass fillet served with salads

### PENNE CON POLLO

Strips of chicken breast, tomato sauce and red peppers

## DESSERTS

### BAKLAVA

Traditional mediterranean pastry soaked in honey syrup with pistachio nuts

### RICE PUDDING

Oven baked and creamy home made rice pudding with nuts and cinnamon

### ICE CREAM

Vanilla, Strawberry or Chocolate flavours

£15.95

2 COURSE PRICE

£18.95

3 COURSE PRICE

Choice of One COLD or HOT Starter and Main = 2 Course

Choice of One COLD or HOT Starter, Main and Dessert = 3 Course

Weekdays Only 12pm - 4pm

All Products Are Homemade Daily On Site. For Food Allergies And Intolerances Please Speak About Your Requirements. Allergens Are Present In Our Kitchen So We Cannot Guarantee Dishes Are 100% Allergen Free. Please Note Fish Dishes May Contain Bones. (V) Vegetarian (VG) Vegan (D) Contains Dairy, (G) Contains Gluten, (N) Contains Nuts, (S) Contains Sesame Seed - A Discretionary Service Charge Of 10% Will Be Added To Your Bill. All Prices Are In GBP & Included 20% VAT.