

2 Course Menu £10.95

STARTER

CACIK (chopped cucumber, garlic, fresh mint mixed with bread & creamy yogurt)
YAPRAK SARMA (stuffed vine leaves with rice & pine kernels, served with creamy yogurt)

HUMMUS (crushed chickpeas mixed with tahini, lemon juice, olive oil & garlic, served with bread)

CALAMARI (battered calamari & salad)
SUCUK (grilled Turkish spicy sausage)

MAIN COURSE

ADANA KOFTE KEBAB (a long hand minced lamb on a wide skewers, slightly spicy & grilled)

CHICKEN BEYTI (wide skewers of minced chicken with a hint of garlic & parsley, grilled over charcoal)

CHICKEN PASTA (cooked with mushroom, garlic, onion, cream & white wine sauce)

LASAGNE (layers of pasta filled with minced beef, baked in the oven with bechamel & tomato sauce)

MARGARITA PIZZA WITH 2 TOPPINGS

3 Course Menu £14.95

STARTER

HALLOUMI CHEESE (grilled Cyprus cheese, served on a bed of lettuce)

SOUP OF THE DAY (V)

SPICY MEATBALLS (served with reach tomato sauce & bread)

YOGURTLU PATLICAN (smoked & pureed aubergine, mixed garlic yoghurt dip, served with bread)

GARLIC MUSHROOM (mushrooms with garlic in cream & white wine sauce, served with home baked bread)

MAIN COURSE

CHICKEN SHISH (skewers of marinated chicken breast cubes, grilled over charcoal)

HOMEMADE LAMB DONNER (traditional Turkish donner)

CHICKEN WINGS (marinated chicken wings, grilled over charcoal)

RISOTTO CHICKEN (rice with chicken, mushrooms, onion, garlic, touch of cream & parmesan)

VEGETARIAN KEBAB (V) (onion, peppers, mushrooms & aubergine)

SEA BASS FISH (fillet of Sea Bass cooked with capers, cherry tomato & butter lemon sauce)

DESSERT

BAKLAVA (filo pastry, baked with batter & pistachio, served with ice cream)

CHOCOLATE FUDGE CAKE (rich moist chocolate sponge, layered with fudge & served with ice cream)

MIX OF ICE CREAM