

Cold Starters

Freshly prepared cold starters are served with bread

HUMMUS



Crushed chick peas, tahini, lemon, garlic and olive oil

OLIVES AND FETA CHEESE



A mix of green and black olives with feta cheese

TZATZIKI



Yoghurt dip with cucumber, hint of mint, garlic and olive oil

BABA GANOUSH



Smoked aubergine, tahini, garlic, lemon, olive oil and yoghurt, topped with pomegranate

TURKISH MEZE



Hummus, tzatziki and mixed olives

MUHAMMARA



Chargrilled sweet peppers blended with sun dried tomatoes and breadcrumbs with a pomegranate molasses

BEETROOT SALAD



Beetroot, olive oil and dill mixed with garlic and yoghurt

Hot Starters

CALAMARI

Deep fried squid, served with tartar sauce

FALAFEL



Lightly spiced, fried and blended chick peas, onion, garlic and broad beans, served with hummus and bread

CREAMY GARLIC MUSHROOMS



Sautéed mushrooms with garlic, mozzarella cheese, parsley and cream

MEATBALLS IN TOMATO SAUCE



Beef meatballs with homemade tomato sauce

FETA CHEESE ROLLS



Filo pastry rolls filled with feta cheese, spinach, parsley and dill

MINCED BEEF ROLLS

Filo pastry rolls of minced beef and onion with mozzarella cheese, parsley and garlic

GARLIC BREAD



Bread with garlic, herb butter and cheese

PASTRAMI ROLLS

Filo pastry rolls of beef pastrami, spicy sausage and mozzarella cheese

Main Courses

CHICKEN SHISH



Marinated pieces of chicken breast cooked on the charcoal grill, served with salad, rice and sautéed potatoes

CHICKEN HALLOUMI SHISH



Marinated pieces of chicken breast and halloumi cheese cooked on the charcoal grill, served with salad, rice and sautéed potatoes

LAMB SHISH



Marinated pieces of lamb cooked on the charcoal grill, served with salad, rice and sautéed potatoes

FILLET OF SEA BASS



Freshly prepared sea bass, served with puréed potatoes and mixed vegetables

SALMON FILLET



Freshly prepared salmon, served with puréed potatoes and mixed vegetables

CHICKEN ASPARAGUS



Diced chicken with asparagus in a creamy sauce, served with salad

CHICKEN ISKENDER

Marinated pieces of chicken breast, cooked on the charcoal grill and placed on a bed of bread, served with yoghurt, tomato sauce, with salad, rice and sautéed potatoes

LAMB ISKENDER

Marinated lamb köfte, cooked on the charcoal grill and placed on a bed of bread, served with yoghurt and tomato sauce, with salad, rice and sautéed potatoes

LAMB BEYTI

Marinated lamb köfte, wrapped in a flat bread, grilled again and served with yoghurt and tomato sauce, with salad, rice and sautéed potatoes

LAMB KÖFTE



Marinated lamb köfte cooked on the charcoal grill, with salad, rice and sautéed potatoes

BEEF MOUSSAKA



Aubergine, beef mince, peppers, courgette and béchamel sauce, served with salad

LAMB CASSEROLE



Diced lamb with tomatoes, peppers, onion and mushrooms, topped with mozzarella cheese and served with rice

CHICKEN CASSEROLE



Diced chicken with tomatoes, peppers, onion and mushrooms, topped with mozzarella cheese and served with rice

MEATBALL CASSEROLE



Beef meatballs with tomatoes, peppers, onion and mushrooms, topped with mozzarella cheese and served with rice

CHICKEN PESTO LINGUINE

Chicken fillet pieces with mushrooms and homemade pesto sauce, garnished with parmesan cheese and served with garlic bread

FALAFEL



Lightly spiced, fried and blended chick peas, onion, garlic and broad beans, served with hummus and salad

VEGETABLE MOUSSAKA



Mixture of aubergine, peppers, courgette and tomato, topped with béchamel sauce, served with salad

Desserts

BAKLAVA

MANGO AND PASSION
FRUIT CHEESECAKE

TIRAMISU

GLUTEN FREE FLOURLESS
CHOCOLATE TORTE

SET MENU AVAILABLE FOR GROUP
BOOKINGS OF 10 OR MORE PEOPLE

3 COURSES: £30 PER PERSON

2 COURSES: £24.50 PER PERSON

VEGAN VEGETARIAN GLUTEN FREE

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order