

Christmas MENU

3 COURSE

£34.95

Per Person

STARTERS

Hummus

A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil

Saksuka

Small cubes of aubergine, peppers and onions in tomato sauce

Baba Ganoush

Smoked aubergine, garlic, tahini, yoghurt and olive oil

Halloumi

Grilled Cypriot halloumi cheese.
Served with sweet chilli sauce

Kalamar

Fried fresh squid, served with tartar sauce and salad

King Prawns

Tiger prawns sautéed with spring onion, parsley and garlic butter

Sigara Boregi

Homemade deep fried pastry cigars filled with herbs, cheese, parsley and mint. Served with sweet chilli sauce

Creamy Mushrooms

Baby button mushrooms sautéed in a creamy garlic, parsley and cheese sauce

MAINS

Kleftiko (Lamb Shank)

Slow cooked lamb shank, served with mashed potatoes, asparagus, broccoli and demi-glace sauce

Lamb Kulbasti

Premium barbecued lamb fillet marinated with pepper puree, asparagus, oregano and olive oil

Mixed Shish

A combination of 2 choice;
Lamb shish, chicken shish or Adana kofte
Served with asparagus, rice or bulgur and salad

Chicken Shish

Marinated chicken breast grilled on charcoal.
Served with asparagus, rice or bulgur and salad

Chicken Sarma Beyti

Choice of spicy minced lamb or chicken mixed with peppers, garlic and spices wrapped in a homemade lavash bread topped with yoghurt and tomato sauce and drizzled with hot butter served with asparagus and mix salad

Ottoman Kebab

Beef cooked in a sizzling dish with onion, mixed peppers, mushrooms, garlic, tomatoes and topped with melted cheese.
Served with asparagus, rice or bulgur and salad

Salmon Fillet

Pan seared salmon fillet. Served with caviar, basil, asparagus mixed vegetables, butter, hollandaise sauce and mash potato

Sea Food Casserole

Calamari, prawns, white fish and octopus in a tomato garlic sauce, red pepper, green pepper topped with spring onion and butter.
Served with asparagus, rice or bulgur and salad

Vegetarian Grill

Skewered chunks of courgette, aubergine, peppers, mushrooms and onions. Served with tomato sauce, asparagus, rice or bulgur and salad

Moussaka Casserole

Layers of potatoes, aubergine, courgette, cheese, mixed peppers and with tomato sauce.
Served with asparagus, rice or bulgur and salad

DESSERTS

Baklava

Layered filo pastry filled with pistachios.
Served with ice cream

Rice Pudding

Traditional Turkish rice pudding topped with cinnamon

Strawberry Cheesecake

A light and creamy cheesecake with strawberries

Lotus Cheesecake

Vanilla flavoured creamy
caramelised biscuits cheesecake

 Vegetarian  Vegan

All products are homemade daily on sight. For food allergies and intolerances please speak to a member of staff about your requirements.
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note fish may contain bones.