

SPECIAL LUNCH MENU 1

2 COURSES FOR £12.95

Selection of One Hot or Cold Starter & One Main Course

Available Monday to Friday Between 12pm till 4pm

COLD STARTERS

- 1. MIX OLIVIES V**
Black and green olives seasoned with herbs
- 2. HUMUS V**
Puree of chickpeas, tahini, lemon, garlic
- 3. CACIK V**
Chopped cucumber with yoghurt and fresh mint
- 4. TARAMA**
Fresh cured roe of the cod
- 5. SAKSUKA V**
Pan fried aubergine, tomatoes, potatoes, red & green peppers with tomato sauce
- 6. FETA CHEESE & OLIVIES V**
Served with chef special salad
- 7. STUFFED VINE LEAVES V**
Organic vine leaves stuffed with rice, olive oil, served with natural strained yoghurt
- 8. HAVUC TARATOR**
Carrots, mayo, yoghurt cooked in pad

WRAPS

- 9. CHICKEN SHISH WRAP**
- 10. ADANA WRAP**
- 11. CHICKEN BEYTI WRAP**
- 12. FALAFEL AND HUMMUS WRAP**
- 13. HALLOUMI WRAP**

HOT STARTERS

- 24. SUCUK**
Grilled slices of Turkish spicy sausage
- 25. GRILLED HALLOUMI CHEESE V**
Grilled Cyprus cheese, served with fig jam
- 26. FALAFEL WITH HUMUS V**
Broad beans, chickpeas, coriander and vegetable fritter
- 27. SIGARA BOREK V**
Filo pastry parcel filled with feta cheese, served with sweet chilli sauce
- 28. KOFTE**
Minced lamb & garlic meatballs, served with chefs special sauce
- 29. WHITEBAIT**
Deep fried breaded white bait with tartar sauce and mixed salad

V: VEGETARIAN **N: CONTAINS NUTS**

G: CONTAINS GLUTEN

Dishes may contain wheat and nuts. Please ask your waiter if you have any allergy concerns.

All our dishes are made in clean and hygienic environment

SPECIAL LUNCH MENU 2

3 COURSES FOR £14.95

Selection of One Hot or Cold Starter, One Main Course & One Dessert

Available Monday to Friday Between 12pm till 4pm

COLD STARTERS

- 24. **MIX OLIVIES V**
Black and green olives seasoned with herbs
- 25. **HUMUS V**
Puree of chickpeas, tahini, lemon, garlic
- 26. **CACIK V**
Chopped cucumber with yoghurt and fresh mint
- 27. **TARAMA**
Fresh cured roe of the cod
- 28. **SAKSUKA V**
Pan fried aubergine, tomatoes, potatoes, red & green peppers with tomato sauce
- 29. **FETA CHEESE & OLIVIES V**
Served with chef special salad
- 30. **STUFFED VINE LEAVES V**
Organic vine leaves stuffed with rice, olive oil, served with natural strained yoghurt
- 31. **HAVUC TARATOR**
Carrots, mayo, yoghurt cooked in pad

HOT STARTERS

- 32. **SUCUK**
Grilled slices of Turkish spicy sausage
- 33. **GRILLED HALLOUMI CHEESE V**
Grilled Cyprus cheese, served with fig jam
- 34. **FALAFEL WITH HUMUS V**
Broad beans, chickpeas, coriander and vegetable fritter
- 35. **SIGARA BOREK V**
Filo pastry parcel filled with feta cheese, served with sweet chilli sauce
- 36. **KOFTE**
Minced lamb & garlic meatballs, served with chefs special sauce
- 37. **WHITEBAIT**
Deep fried breaded white bait with tartar sauce and mixed salad

DESSERTS

- 38. **BAKLAVA**
- 39. **STRAWBERRY CHEESE CAKE**
- 40. **SUTLAC**

MAIN COURSES

- 41. **CHARGRILLED LAMB SHISH**
1 skewer of marinated tender cubes of lamb shish charcoal grilled to your taste
- 42. **CHARGRILLED CHICKEN SHISH**
1 skewer cubes of marinated chicken shish charcoal grilled to your taste
- 43. **ADANA**
An authentic blend of minced lamb, herbs and mixture of spices adding a light delightful spicy taste to lamb, charcoal grilled
- 44. **CHAGRILLED CHICKEN WINGS**
Charcoal grilled 1 skewer of chicken wings
- 45. **CHICKEN BEYTI**
Charcoal grilled, largely minced chicken mixed with peppers, garlic, parsley and herbs
- 46. **CHICKEN ALA CREAM**
A fillet of chicken breast pan fried with mushrooms peppers cooked in a white wine and cream sauce served with rice
- 47. **FALAFEL AND HUMUS V**
Served with salad and Turkish bread
- 48. **IMAM BAYILDI V**
Stuffed aubergine with onion, peppers, tomatoes, in a special sauce, oven baked with olive oil
- 49. **YAPRAK SARMA V**
Organic vine leaves stuffed with rice, olive oil, served with natural strained yoghurt
- 50. **VEGETARIAN MOUSSAKA V**
Slices of aubergine, courgettes, carrot, potato, red bell peppers, onion, herbs covered with béchamel sauce, served with chef's special sauce
- 51. **VEGETARIAN CASSEROLE V**
Courgette, aubergine, potato, green pepers, red pepers, tomato covered with mozzarella cheese
- 52. **CHICKEN CASSEROLE**
Small cubes of chicken pan fried with mushrooms, onion, bell peppers and herbs in a chef's special sauce served with rice
- 53. **MEAT MOUSSAKA**
Minced lamb covered with a creamy cheese sauce, laid on a bed of aubergine, courgettes, red bell peppers, onion and herbs with a chef's special sauce

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