

SPECIAL OFFER MENU
~ SUNDAY TO THURSDAY ~
2 courses £22.95, 3 courses £26.95

COLD STARTERS

HUMUS ^{(V)(N)} Crushed chick peas, tahini, lemon and garlic

CACIK ^(V) Cucumber with hint of garlic and dry mint in creamy yogurt sauce

PRAWN COCKTAIL Prawns served on a bed of lettuce, garnished with our homemade thousand island dressing

TARAMA Freshly prepared whipped Cod Roe

PANCAR Roasted beetroot, garlic, thyme, whipped with yougurt

TABULE Parsley salad, with mint, cracked wheat and tomatoes

HOT STARTERS

KANAT Spicy grilled chicken wings

SIGARA BOGREYI ^(V) Filo pastry filled with feta cheese

FALAFEL ^{(V)(N)} Crushed broad beans, chick peas, peppers, onions, celery, coriander, garlic and parsley (fried)

SUCUK Grilled garlic sausages

WHITEBAIT Fried whitebait in breadcrumbs and garnish

HELLIM ^(V) Grilled Cypriot Cheese

KALAMAR ^(N) Freshly fried squid served with tartar sauce

FISTIK KOFTE Chargrilled Lamb kofte with pistachio nuts

MAIN COURSES

TAVUK SHISH Cubes of chicken breast on skewer, served with rice and salad

ADANA KOFTE Grilled minced lamb on skewer, served with rice and salad

KÚLBASTI Escalope of lamb with oregano, served with rice and salad

MIXED GRILL Selection of lamb shish, chicken sish, and kofte served with rice and salad

KABURGA Lamb ribs cooked over charcoal, served with fries and salad

BEYTI (Chicken or Lamb) Grilled minced chicken breast or minced lamb, wrapped in our lavash bread, tomato sauce, yougurt served rice and salad

SOTE (stew) Cubes of lamb with mushrooms, onions, peppers and tomatoes, served with rice

MEAT/VEGATABLE MOUSSAKA Layers of aubergine, potatoes, onions, courgettes and tomatoes topped with béchamel sauce

IZGARA LEVREK Grilled sea bass, served with salad and fries

HELLIM KEBAB Grilled hellim with mixed vegetables, served with bulgur and mixleaf salad

SALMON IZGARA Fillet of salmon grilled on charcoal, served with mixed leaf salad and fries

KLEFTIKO Lamb shank, green and red peppers, garlic, carrots and onions, cooked in a clay oven, served with potatoes and rice

DESSERTS

BAKLAVA ^(N) Filo pastry, walnuts/pistactio, honey syrup

SUTLAC (Firin) Rice pudding cooked in our clay oven

BANANA BANOFFEE PIE

CLASSIC TIRAMISU

STICKY TOFFEE PUDDING

USKUDAR Real vanilla ice cream with honey sauce and nuts topped with glazed almonds

*(V) Vegetarian dishes (n) contains nuts Rice may contain wheat
Should you have any food allergies, please inform our staff
A service charge of 10% will be added to your bill.*

SHISH
KALAMARI
KOFTE
KALEFETTIKO
HELLIM
MOUSSAKA
IZGARA
HUMUS
DOLMA

