





You will get a selection of all hot and cold starters, with a choice of main

STARTERS

Cold Mezes

Hummus (v)

Steamed chick peas mashed with olive oil, lemon juice and garlic, served with turkish bread

Cacik (v)

Fresh diced cucumber mixed with fresh yagust, diced gartic, Turkish mint and dill, served with turkish strong

STARTERS

Hot Mezes

Halloumi Cheese (v)

Cypriot cheese grilled over charcoal, basted with butter and oregano over fresh salad, drizzled with pomegranate extract

Sigora Borek

Crispy cheese and herb files file pastry rolls

Garlic Mushrooms

Pan fried mushrooms with fresh garder out of the coverage and homemade guillo tauce to part in the secondary

MAINS

Lamb Shish

Marinated tender pieces of quality lamb, skewered and cooked over charcoal

Chicken Shish

Marinated tender pieces of quality chicken, skewered and cooked over charcoal

Adana Kofte

Lamb kofte mixed with finely chopped red peppers, parsley, onions and Turkish spices

Vegetarian Kebab (v)

A selection of mixed veg, cooked over hot charcoal

Falafel (v)

A must have Middle Eastern main, a light and crunchy chickpea delight

Seabass

Chargrilled seasoned seabass served with rice and salad

Fancy a combo? Combine any two of either chicken, lamb or adana!

Party Menu Dinner is served between 8pm - 10pm



