



# Mother's Day Menu

## **V** SET STARTERS

All below starters are served for the table to share

### **HUMUS**

Pureed chickpeas with tahini, garlic and lemon

### **MAYDANOZ SALATASI**

Chopped parsley salad of tomatoes, onions, cracked wheat, olive oil and lemon juice

## **N** KISIR

Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onion and tomato sauce, seasoned with fresh mint, dill and herbs

### **ZEYTINYAGLI BAKLA**

Fresh broad beans cooked in olive oil with coriander, red and green papers, dill and garlic served with yogurt

### **ZEYTINYAGLI PATLICAN**

Aubergine cooked in olive oil with chickpeas, tomatoes, garlic and peppers

### **BOREK**

Filo pastry triangles filled with feta cheese and spinach

### **SEBZELI KOFTE**

Ground chickpeas and broad beans tossed in spices, deep fried and served with humus

## **DESSERT**

## **N** BAKLAVA & KAYISI TATLISI, TEA OR COFFEE

## **CHOICE OF MAIN COURSE**

### **MUSAKKA**

Layers of minced lamb, aubergine & potatoes topped with cheese sauce

### **KALAMAR TAVA**

Fried squid served with rose sour sauce and mixed salad

### **KULBASTI**

Grilled lamp fillet sprinkled with oregano and served with pureed potatoes.  
(With or without fried onions)

## **V** TURLU

Mixed vegetable stew of potatoes aubergine, courgettes, peppers & tomatoes, served with bulgur and yogurt

### **TAVUKLU PIDE**

Chicken, cubanelle peppers, tomato puree, cheddar cheese, dried red basil

## **V** PATLICANLI PIDE

Grilled aubergines, grilled tomatoes, cubanelle peppers, sesame seeds, garlic and balsamic dressing.  
(An original TAS recipe)

## **V** PEYNIRLI BADEMLI PATLICAN

**N** Aubergine casserole with cheese, roasted almonds, fresh tomatoes and mulberry molasses

Plus 12.5% service charge

**V** Vegetarian **N** Contains Nut

**£25.00**

Per Person

