



Set Menu

£23.95 per person

Mezes to share

All below mezes are served for the table to share

(V) HUMUS

Pureed chickpeas with tahini, garlic and lemon juice and olive oil dressing

(V) YOGURTLU ISPANAK (MANCA)

Spinach with fresh yoghurt served with garlic and spring onion

(V) ISPANAKLI BOREK

Filo pastry stuffed with feta cheese and spinach

(V) SEBZELI KOFTE (FALAFEL)

Ground chickpeas and broad beans tossed in spice, and deep fried

(V) MAYDANOZ SALATASI (TABULE)

Chopped parsley salad with finely chopped tomatoes and onion, cracked wheat, olive oil and lemon juice dressing

(V) FASULYE PIYAZI

Cooked haricot beans with red onion, parsley, sumac, lime juice and olive oil

(V) ZEYTINYAGLI PATLICAN

Aubergine, tomatoes, garlic, pepper and chickpeas cooked in olive oil

(V) (N) KISIR

Crushed walnuts, hazelnuts, bulgur wheat, tomato sauce, fresh mint, onion and herbs

Choice of main courses

MUSAKKA

Layers of minced lamb, aubergine and potato topped with cheese sauce

KEKIKLI KULBASTI

Grilled fillet lamb with oregano served with pureed potato

KUZU SHISH

Skewers of marinated lamb cubes served with bulgur wheat and salad

KUZU KOFTESI

Grilled minced lamb, onion and green pepper patties, served with bulgur wheat and salad

TAVUK SHISH

Chicken kebab on skewers served with spinach

PATLICANLI TAVUK

Chicken meatballs and aubergines cooked in fresh tomato sauce

KALAMAR TAVA

Deep fried squid served with sour rose sauce

(N) VİSNELİ KARİDES YAHNISI

King prawns, roasted almonds, spring onion, coriander topped with cherry sauce

(V) KARISIK SEBZE SOTESI

Mixed vegetable sauté of aubergines, courgettes, mushrooms, tomatoes, onions, garlic and celery

(V) HELLIMLI ISPANAK

Spinach sautéed with chickpeas and hellim cheese

(V) VEGETARIAN MUSAKKA

Layers of aubergines, potatoes, carrots, onions, fresh tomatoes, topped with cheese sauce

(V) Vegetarian

(N) Contains Nuts

£23.95 PER PERSON + SERVICE CHARGE (12.5 %)