

MOTHER'S DAY SPECIAL MENU



AN ASSORTMENT OF THE FOLLOWING MEZE DISHES



V Humus

Puréed chickpeas with tahini, garlic and lemon.

V Maydanoz Salatasi

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

V Zeytin Yagli Patlican

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

V Borek



Filo pastry triangles filled with feta cheese and spinach.

V Ispanakli Yogurt


Yogurt mixed with fresh spinach, fresh mint, garlic, extra virgin olive oil and herbs.

VN Kisir

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

Kalamari

Fried squid served with rose sour sauce



A CHOICE OF MAIN COURSE

Domates Soslu Kofte

Lamb meatballs cooked with fresh tomatoes, leeks and green peppers.

Incik

Lamb shank cooked in the oven with tomato sauce.

Tavuk Shish

Skewers of marinated chicken cubes served with couscous



Karisik Izgara

A mixed grill of chicken cubes, lamb cubes and kofte.

V Turlu

Mixed vegetable stew of potatoes, aubergines, courgettes, peppers and tomatoes, served with couscous and yoghurt

DESSERT

Baklava & Apricot Desert with Fresh Cream

TEA OR COFFEE



£28.95 per person

V Vegetarian **N** Contains Nuts

A discretionary service charge of 12.5% will be added to your bill.

