



AUTHENTIC
ANATOLIAN
TURKISH
CUISINE

VALENTINE'S DAY Menu

£40 per person, including a complimentary
glass of Prosecco, house wine, or a soft drink

MEZE TO SHARE

Includes all of the meze below, served with homemade Anatolian bread

HOUMOUS (vg)

A true Middle Eastern classic with tahini, chickpeas, and garlic drizzled in olive oil

BOREK (v)

Hand-rolled golden and crispy filo pastry triangles, delicately filled with
spinach and creamy feta cheese

BABA GHANOUSH (v)

Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt

CALAMARI

Golden-fried calamari rings in a light, crisp batter,
served with homemade rose-infused sweet and sour sauce

MAIN COURSE

MIXED GRILL

Marinated chicken and lamb cubes with kofte, served with seasonal vegetables
and homemade chilli sauce

VEGETARIAN MOUSAKKA

Layers of aubergines, potatoes, courgettes, mushrooms, onions, tomatoes, spinach, garlic
and peppers topped with bechamel sauce

GRILLED SEA BASS

Sea bass, served with baby potatoes, seasonal vegetables and lemon
(optional pan-fried or grilled)

DESSERT

BAKLAVA (n)

Crisp, buttery layers of filo with a pistachio filling, drenched in golden
honey syrup

(VG) suitable for vegans **(V)** suitable for vegetarians **(N)** contains nuts

Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 13.5% will be added to your bill. VAT included.