

# 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.