# Ekin/Nenu



£35.00 per person

## 2 Meze + Main Course + Drink

## **CHOICE OF DRINK**

Glass of House Wine (Wine of Turkey) Lager (Turkey) Soft Drinks

## CHOICE OF TWO MEZE

served with homemade Anatolian bread

### MERCIMEK CORBASI **(V)**

Anatolian red lentil soup

MAYDANOZ SALATASI (Tabbouleh) 🕡 Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

#### SUCUK

Charcoal grilled beef garlic sausage, served with salad

#### **KALAMAR**

Lightly battered squid rings, served with a rose infused sweet-sour sauce

PATLICAN EZME (Baba Ganoush) (V) Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

#### **HUMUS** (Houmous) **V**

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

#### **BOREK** (V)

Filo pastry triangles stuffed with feta cheese and spinach

#### ISPANAKLI YOGURT **V**

Thick and creamy Anatolian yogurt blended with spinach and garlic

#### MANTAR **V**

Sauteed mushrooms in garlic, onions peppers, leeks and tomatoes, topped with cheddar cheese

## CHOICE OF MAIN COURSE

#### **KOFTE** (Lamb Kofta)

Charcoal grilled skewer of tender lamb mince, blended with Anatolian herbs, served with couscous

#### TAVUK SIS (Chicken Shish)

Skewer of marinated chicken cubes, served with couscous

#### KARISIK IZGARA (Mixed Grill)

Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

#### **KALAMAR TAVA**

A main portion of our popular lightly battered squid rings, served with rose infused sweetsour sauce and salad

#### TURLU **V**

Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt

#### **DOMATES SOSLU KOFTE**

Lamb meatballs cooked with fresh tomatoes, potatoes, parsley, leeks, onions and peppers

#### BADEMLI TAVUK (N)

Chicken casserole with almonds, green peppers, bay leaves and tomatoes

#### MANTAR GUVEC **V**

Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese

#### KARIDES GUVEC

Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce

#### **SEBZELI KOFTE** (Falafel) **(V**

Ground chickpeas and broad beans tossed in spices, deep fried, served with houmous and mixed salad

V Suitable for Vegetarians, N Contains Nuts

