

2 Meze + Main Course + Drink

CHOICE OF DRINK

Glass of House Wine (Wine of Türkiye)

Lager

Soft Drinks

CHOICE OF TWO MEZE

*(served with homemade Anatolian bread)*RED LENTIL SOUP **v**

A traditional Anatolian/Middle Eastern classic with a modern twist

BOREK **v**

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

SUCUK

Chargrilled spicy and garlicky beef sausage, served with salad

BABA GANOUSH **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

HOUMOUS **vg**

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

TABBOULEH **vg**

A refreshing Levantine salad made with fresh parsley & mint, bulgur, and finely chopped red onions, tossed in extra virgin olive oil with pomegranate seeds and a splash of lemon juice

CHEESY MUSHROOM **v**

Sautéed mushrooms with finely chopped onions, garlic, and fresh tomatoes, finished with a golden layer of melted cheddar cheese

SPINACH WITH YOGURT **v**

Thick and creamy yogurt blended with spinach and garlic

CHOICE OF MAIN COURSE

KOFTE

Hand-formed tender lamb mince, blended with special seasoning and Anatolian herbs, served with seasonal vegetables and homemade chilli sauce

CHICKEN SHISH

Skewer of marinated chicken cubes, served with seasonal vegetables and homemade chilli sauce

LAMB MEATBALLS

Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley

CALAMARI

A main portion of golden-fried calamari rings in a light, crisp batter, served with homemade rose-infused sweet and sour sauce

ANATOLIAN STYLE VEGETABLE STEW **v**

Hearty mixed vegetables slow-cooked in a traditional Anatolian style, served with couscous and yogurt

MIXED GRILL

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

ALMOND CHICKEN **n**

A classic Anatolian dish, where chicken and almonds are combined in a comforting casserole, slowly cooked with bay leaves and seasonal flavours

CHEESY MUSHROOM **MAIN v**

A main of the Middle Eastern classic patties with chickpeas, beans crisp-fried to perfection served on a bed of creamy houmous

FALAFEL **v**

A main of the Middle Eastern classic patties with chickpeas, beans crisp-fried to perfection served on a bed of creamy houmous

PRAWN CASSEROLE

Slow-cooked prawns with tomatoes, peppers, leeks, mushrooms, and garlic in an Anatolian white wine-infused sauce, finished with rich double cream

v Vegetarian **vg** Vegans **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