# Group Menu £35.95 per person



(served with homemade Anatolian bread)

# MEZE TO SHARE

A selection of the following meze dishes to share

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

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

#### MAYDANOZ SALATASI (Tabbouleh) 🕡

Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

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

Filo pastry triangles stuffed with feta cheese and spinach

#### FALAFEL **(V**)

Mediterranean style chickpea and broad bean patties, deep fried

#### CACIK (Tzatziki) V

Anatolian village style strained yogurt with cucumber and pureed garlic

**ZEYTINYAGLI PATLICAN** Aubergine cooked in olive oil with tomatoes, garlic, peppers and chickpeas

### KISIR **W N**

Anatolian traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

#### **KALAMAR**

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

## CHOICE OF MAIN COURSE

#### **ISPANAKLI TAVUK**

Grilled chicken breast with spinach, leeks, peppers, onions and tomato sauce

#### **MUSAKKA**

TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce, served with mixed vegetables

#### KARISIK IZGARA (Mixed Grill)

The perfect platter of meats, kofte and chicken, served with rice

#### **TURLU V**

Anatolian village style stew of potatoes, aubergines, peppers, carrots, tomatoes, served with bulgur pilav and yogurt

#### MANTARLI ISPANAKLI PIDE **(V)**

Pide with spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds and leeks (with or without an egg on top)

#### **SUCUKLU PIDE**

Pide with garlic beef sausage, parsley, red and green peppers, mushrooms, cheddar cheese (with or without an egg on top)

#### KARIDES GUVEC

Prawn casserole with tomatoes, mushrooms, onions, leeks, peppers, garlic and double cream, served with rice

