

Christmas Menu



Merry Christmas

and Happy New Year

Christmas Menu

£35 per person

Menu includes homemade bread, still-sparkling water and Christmas crackers

SET MEZE TO SARE

HUMUS (Houmous) **V**

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

MAYDANOZ SALATASI (Tabbouleh) W

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

CACIK (Tzatziki) V

Anatolian village style strained yogurt with cucumber, fresh mint and garlic

ZEYTINYAGLI PATLICAN 🖤

Aubergine cooked in olive oil with tomatoes, onions, garlic, peppers and chickpeas

BOREK (V)

Filo pastry triangles stuffed with feta cheese and spinach

FALAFEL (V)

Deep fried Mediterranean style chickpea and broad bean patties

HELLIM (V)

Charcoal grilled Cypriot halloumi cheese

CHOICE OF MAIN COURSE

TAVUK SIS

Chargrilled skewer of marinated chicken cubes, served with couscous

KOFTE

Chargrilled skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous

KARISIK IZGARA

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

TAVUK GUVEC

Chicken casserole with mushrooms, onions, tomatoes, ginger and fresh coriander

MUSAKKA

Tas style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel and cheese sauce

TURLU (V)

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

VEGETARIAN MUSAKKA 🖤

Layers of aubergines, potatoes, courgettes, mushrooms, onions and tomatoes, topped with bechamel and cheese sauce

KARIDES GUVEC

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

ISPANAKLI SOMON

Chargrilled salmon with spinach, potatoes, red onions, double cream and peppers

DESSERT

CHRISTMAS CAKE WN



