

Set Menu

£35.50 *per person*



MEZE TO SHARE

All below mezes are served for the table to share

HUMUS

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

ZEYTINYAGLI PATLICAN

Aubergine, tomatoes, garlic, pepper and chickpeas cooked in olive oil

BABA GANOUSH

Grilled aubergine puree with tahini, olive oil, yogurt and garlic

KISIR

Crushed walnuts, hazelnuts, bulgur wheat, tomato sauce, fresh mint, onion and herbs

MAYDANOZ SALATASI (Tabbouleh)

Chopped parsley salad with tomatoes, onions, cracked wheat, olive oil and lemon juice dressing

CACIK

Yogurt with cucumber, dry mint, sumac and garlic

ISPANAKLI BOREK

Filo pastry stuffed with feta cheese and spinach

SEBZELI KOFTE (Falafel)

Ground chickpeas and broad beans tossed in spice, and deep fried

CHOICE OF MAIN COURSE

KUZU KOFTESI

Grilled minced lamb, onion and green pepper patties, served with bulgur wheat and salad

TAVUK SISH

Chicken kebab on skewers, served with spinach

KUZU SISH

Skewer of marinated lamb cubes, served with bulgur wheat and salad

MUSAKKA

Layers of minced lamb, aubergine and potato topped with cheese sauce

PATLICANLI TAVUK

Chicken meatballs and aubergines cooked in fresh tomato sauce

HELLIMLI ISPANAK

Spinach sautéed with chickpeas and halloumi cheese

KARISIK SEBZE SOTESI

Mixed vegetable sauté of aubergines, courgettes, mushrooms, tomatoes, onions, garlic and celery

VEGETARIAN MUSAKKA

Layers of aubergines, potatoes, carrots, onions, fresh tomatoes, topped with cheese sauce

KALAMAR TAVA

Deep fried squid, served with sour rose sauce

VISNELI KARIDES YAHNISI

King prawns, roasted almonds, spring onion, coriander topped with cherry sauce

Suitables for Vegetarians , Contains Nuts

Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 12,5% will be added to your bill. VAT included.