



(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 VAubergine cooked in olive oil with

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

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

