# 2 Meze + Main Course + Drink 

## CHOICE OF DRINK

Glass of House Wine (Wine of Turkey)<br>Lager (Turkey)<br>Soft Drinks

## CHOICE OF TWO MEZE

## served with homemade Anatolian bread

## MERCIMEK CORBASI 『

Anatolian red lentil soup
MAYDANOZ SALATASI (Tabbouleh) © Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

## SUCUK

Charcoal grilled beef garlic sausage, served with salad

## KALAMAR

Lightly battered squid rings, served with a rose infused sweet-sour sauce
PATLICAN EZME (Baba Ganoush) © Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

HUMUS (Houmous) ©
Pureed chickpeas with tahini, garlic, olive oil and lemon juice

BOREK ${ }^{\text {V }}$
Filo pastry triangles stuffed with feta cheese and spinach

ISPANAKLI YOGURT ©
Thick and creamy Anatolian yogurt
blended with spinach and garlic
MANTAR (v)
Sauteed mushrooms in garlic, onions peppers, leeks and tomatoes, topped with cheddar cheese

## CHOICE OF MAIN COURSE

KOFTE (Lamb Kofta)
Charcoal grilled skewer of tender lamb mince, blended with Anatolian herbs, served with couscous
TAVUK SIS (Chicken Shish)
Skewer of marinated chicken cubes, served with couscous

KARISIK IZGARA (Mixed Grill)
Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

## KALAMAR TAVA

A main portion of our popular lightly battered squid rings, served with rose infused sweetsour sauce and salad

## TURLU ${ }^{\text {V }}$

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

## DOMATES SOSLU KOFTE

Lamb meatballs cooked with fresh
tomatoes, potatoes, parsley, leeks, onions and peppers
BADEMLI TAVUK $\mathbb{N}$
Chicken casserole with almonds, green
peppers, bay leaves and tomatoes

## MANTAR GUVEC ${ }^{\text {V }}$

Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese

## KARIDES GUVEC

Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce
SEBZELI KOFTE (Falafel) ©
Ground chickpeas and broad beans tossed in spices, deep fried, served with houmous and mixed salad

