



2 COURSE LUNCH £13.95

MONDAY - SATURDAY: 12:00 - 16:30

(NOT AVAILABLE DURING BANK HOLIDAYS)

COLD STARTERS

Houmous (v)

Turkish cuisine comes to mind when you see the mixture of chickpea and tahini

Cacik (v)

Fresh cucumber, garlic and yogurt

Babaganoush (v)

Char-grilled aubergine, yogurt, garlic and tahini, sharpened with lemon

Tabbouleh (v)

Finely chopped parsley, crushed wheat, pepper, pickled cucumber, spring onion, tomatoes, lemon, cucumber, olive oil, herbs, pomegranate dressing and pomegranate seeds

Purple Beetroot (v)

Finely chopped beetroot with green apple mixed with creamy yogurt and garlic

Yaprak Sarma (v)

Stuffed vine leaves with rice, seasoned with cinnamon, raisins and herbs

Marinated Mix Olives (v)

A selection of green and black olives with mushrooms and roasted peppers marinated in lemon, garlic and olive oil

HOT STARTERS

Falafel (v)

Chick peas, carrots, green, yellow and red peppers, onions, garlic, coriander, celery, broad beans, lightly fried. Served with houmous

Courgette Fritters (v) (e)

A wonderful combination of courgette, dill, peppers, carrot, scallions and seasonal herbs. Served with garlic yogurt

Halloumi Grill (v)

Grilled Cypriot cheese and a garnish of tomatoes and rocket

Cigar Borek (v) (e)

Cigar shaped filo pastry filled with feta cheese and parsley. Served with sweet chilli

Patlican Tava (v)

Sliced aubergine cooked with peppers and finished with yogurt and special izgara sauce

CHOICE OF MAIN COURSE

Adana Kofte

Spicy minced lamb char-grilled on a skewer and served with salad

Lamb Shish Kebab

Marinated cubes of lamb char-grilled on a skewer and served with salad

Chicken Shish

Marinated cubes of chicken breast char-grilled on a skewer and served with salad

Chicken Wings

Marinated char-grilled chicken wings served with salad

Chicken Leg

(Chicken on the bone)
Marinated chicken leg char-grilled on a skewer and served with salad

Falafel (v)

Chick peas, carrots, broad beans peppers, celery, onions, garlic and coriander and lightly fried. Served with salad and houmous

Courgette Fritters (v)

Deep fried courgette mixed with feta cheese, pepper, spring onion, dill, carrot, and herbs. Served with rice and yogurt

Imam Bayildi (v)

Oven baked aubergine filled with peppers, onions and garlic cooked in a special izgara tomato sauce. Served with rice

Vegetarian Mousakka (v)

Aubergine, peppers, chick peas, garlic, onions, green peas, potatoes, carrots, courgette covered with bechamel sauce and cheddar cheese, served with rice

Lamb Saute

(Spicy hot option available)
Pan fried small cubes of lamb with onions, peppers and cherry tomato in a special izgara sauce. Served with rice

Chicken Saute

Pan fried small cubes of chicken with onions, peppers and cherry tomatoes in a special izgara sauce. Served with rice

Sea Bass Fillet

Char-grilled fillet sea bass. Served with salad

v = vegetarian | n = nuts | e = egg

If you have any allergies, a gluten intolerance or special dietary requirements then please notify your server.

All prices include VAT. 10% optional service charge will be added to your bill.

