



# Christmas Menu

## STARTERS



### MIXED COLD MEZE PLATTER FOR -2

Humus, Cacik, Tarama, Baba Ganush, Sarma, Aubergine

### MIXED HOT MEZE PLATTER FOR-2

Sigara Böreği, Falafel, Halloumi,  
Calamari, Sucuk

## MAIN COURSES



### CHICKEN SHISH

Marinated cubes of chicken grilled on a skewer. Served with salad & rice.

### ADANA KOFTE

Char-grilled lean tender minced lamb skewers. Served with rice & salad.

### MIXED SHISH

Marinated cubes of chicken and tender lamb grilled on a skewer. Served with salad & rice.

### LAMB OR CHICKEN SARMA BEYTI

lamb kofte or chicken in lavash bread, then toasted. served with hand-cut chips and yoghurt deeps and salad.

### VELI NAZIK

Smoked eggplant with garlic and yoghurt dressing topped with chopped chicken shish and seasoned sweet peppers. Served with salad & rice.

### CREAMY SPECIAL CHICKEN

Diced chicken fillet cooked with onion, mushroom, garlic, chef special creamy sauce. Served with rice & salad.

### HOUSE SPECIAL LAMB

Slow braised lamb with celery, shallot onion, carrot and red wine and herbs served with rice & salad.

### FILLET OF SEA BASS

Marinated and char-grilled filleted sea bass, served on a bed of creamy new potatoes and salad.

### MIXED FISH KEBAB

Marinated cubes of salmon, king prawns, monk fish skewed & char-grilled. Served with rice & salad.

### FALAFEL & HUMUS

Broad beans, chickpeas, coriander and vegetable fritter. Served with rice and salad.

### ROAST MED VEG & HALLOUMI

Oven roasted aubergine, mixed pepper, courgette, cherry tomato with rosemary garlic, balsamic vinegar & grilled halloumi on the top.  
Served with rice and salad

## DESSERTS

**HOMEMADE BAKLAVA**

**SUTLAC**

**CLASSIC PROFITEROLES**

**HOMEMADE CHOCOLATE CAKE**

**Vanilla ICE CREAM (3 SCOOPS)**

**Sunday-Thursday**  
**£ 32.50**

**FRIDAY-SATURDAY**  
**£ 37.50**