

HAPPY
NEW YEAR
2025



New Year's Eve Menu

THREE COURSE £85.00

COLD STARTERS

Mix Cold Meze

Hummus, Cacik,
Baba Ganoush & Shak Shuka.

Crayfish Avocado Cocktail

Fresh Crayfish served with
mix leaves salad & Marie Rose sauce.

HOT STARTERS

Mix Hot Meze

Halloumi, Sucuk,
Sigara Borek & Falafel.

Mix Fish

King Prawns, Calamari
& Crayfish

Honey Glazed Goat Cheese

Honey glazed goat cheese, walnuts.
Served with fig jam, mix leaves
& honey balsamic glaze

Calamari

Deep fried fresh squid rings with
homemade tartar sauce.

Sigara Borek (V)

Homemade deep fried filo pastry.
Rolls with feta cheese, dill & spinach.
Served with sweet chilli sauce.

King Prawns

Pan fried king prawns with butter,
garlic, fresh lemon juice & white wine.

Halloumi (V)

Char-grilled Cypriot cheese
with nigella seeds,
honey & pomegranate dressing.

Garlic Mushrooms (V)

Pan fried whole mushrooms
blended with fresh garlic & herbs,
served with melted cheese.

Seared Scallops

Pan seared Atlantic scallops
cooked in butter, garlic & herbs.
Served with mashed potatoes.

MAIN COURSE

Chicken Shish

Skewered cubes of chicken,
marinated with pepper paste,
vegetable oil & herbs. Served with rice.

Mixed Kebab

Combination of Adana Kebab, Lamb &
Chicken Shish. Served with rice.

Lamb Chops(4 pieces)

Lamb best end, grilled with herbs.

Lamb Steak

Special marinated charcoal grilled
lamb fillet. Served with chips.

Chicken Asparagus

Grilled chicken breast
with mushroom and asparagus
in a creamy cheese sauce.

Grilled Tiger Prawns

Grilled Tiger prawns over charcoal.
Served with rice and salad.

Chicken Penne Pasta

Pan fried chicken in butter with garlic,
then mixed peppers,
mushrooms & tomato. Served with
homemade tomato & pepper sauce.
Topped with parmesan cheese.

Also available creamy.

Kleftiko (Kuzu Incik)

Oven baked lamb shank. Served with
turmeric mashed potatoes,
boild vegg & homemade sauce
on all over the portion.

Mixed Fish Kebab

Marinated cubes of Salmon,
King Prawns, Monk Fish skewerd
char-grilled with onion & peppers.
Served with mashed potatoes
and asparagus.

Salmon

Marinated and char-grilled salmon
fillet with black pepper. Served with
mashed potatoes and asparagus.

Lamb Sarma Beyti

Skewered, charcoal grilled minced
Lamb, rolled with thin lavash bread
with cheese. Sliced cut on the plate
with home made tomato & pepper
sauce & melted cheese on top.
Served with yoghurt.

Chicken Sarma Beyti

Skewered, charcoal grilled minced
chicken, rolled with thin lavash bread
with cheese. Sliced cut on the plate
with home made tomato & pepper
sauce & melted cheese on top.
Served with yoghurt.

Vegeterian Kebab (V)

Grilled aubergine, courgette, peppers, onion
& all vegg moved to pan, blended with butter,
herbs & homemade sauce. Served with
halluomi cheese on top and rice on side.

Veggie Platter (V)

A platter with 2 pieces of each: sigara
borek, halloumi, falafel & mixed veggie.
Served with rice.

DESSERT

Homemade Baklava

Homemade Crème brulee

Homemade Tiramisu

Homemade Mix Berry Cheese Cake

Ferrero Rocher

Half price for children under 12