



KIDS MENU

Under 12 £23.00

MAIN

Chicken Shish Chicken Wings Adana Kebab Lamb Shish

Chicken Burger Penne Pasta Chicken Nuggets

Optional Breast Optional Chicken

DESSERT

Ice Cream

Strawberry | Vanilla | Chocolate

CHRISTMAS MENU

THREE COURSE £53.00

COLD STARTERS

Mix Cold Meze

Hummus, Cacik. Baba Ganoush & Shak Shuka.

Crayfish Avocado Coktail

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

HOT STARTERS

Mix Hot Meze

Halloumi, Sucuk. Sigara Borek & Falafel.

Calamari

Deep fried fresh squid rings with homemade tartar sauce.

Halloumi (V)

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

Mix Fish

King Prawns, Calamari & Crayfish

Sigara Borek (V)

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

Garlic Mushrooms (V)

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

Honey Glazed Goat Cheese

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

King Prawns

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

Seared Scallops

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

MAIN COURSE

Mixed Kebab

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

Lamb Chops (4 pieces)

Lamb best end, grilled with herbs.

Lamb Steak

Chicken Shish

Skewered cubes of chicken,

marinated with pepper paste, vegetable oil & herbs. Served with rice.

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 Prwans

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

Chicken Penne Pasta

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

Also available creamy.

Kleftiko (Kuzu Incik)

turmeric mashed potatoes, boild vegs & 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.

Vegeterian Kebab (V)

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

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 Bevti

Skewered, charcoal arilled 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.

Salmon

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

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