LUNCH SET MENU

7 DAYS A WEEK FROM 12NOON TO 17PM

2 COURSES £14.90

3 COURSES £18.90

SET MENU OPPORTUNITY

ALL DAY LONG UNTIL MIDNIGHT 7 DAYS A WEEK

2 COURSES £25.90

3 COURSES £29.90

STARTERS

SOUP OF THE DAY

Served with home made warm breads.

FALAFEL WITH TAHINI SAUCE VG / GI

Chickpeas, broad beans, garlic, coriander, and aromatic spices.

PATLICAN SOSLU VG / GF Roasted aubergine, courgette & peppers in a spicy tomato sauce.

SIGARA BOREK (Feta Cheese Cigars) V

With mixed leave salad, cherry tomatoes & pomegranate molasses.

KISIR (Turkish Wheat Salad) V / VG / CN

With herbs crunchy nuts, bulgur vegetables and exhilarating spices.

CACIK (Tzatziki) V / GF
Creamy strained yoghurt with cucumber, mint, dill, garlic & olive oil.

TARAMASALATA WITH BABY PRAWNS

Pate of smoked cod roe, extra virgin olive oil & fresh lemon juice.

HUMMUS VG / GF

Pure of Chickpeas, tahini, lemon juice, olive oil and garlic.

MAIN COURSES

CHICKEN SHISH G

Chicken breast marinated with blend of herbs and Turkish spices. Served with mix salad and basmati rice

LINGUINE MIXED VEGETABLES VG

Linguine, aubergine, courgette, bell peppers, onion, garlic & tomato sauce.

MELTED CHEESED CHICKEN KOFTE

Minced chicken mixed with halloumi, bell peppers, garlic, dill.

ARTICHOKE, MUSHROOM, ASPARAGUS AU GRATIN G

Steamed in a creamy white wine sauce topped with melted gruyere cheese.

ADANA KEBAB

Skewered minced lamb seasoned with pepper, thyme & chili. Served with mix salad and basmati rice

GRILLED SEA BASS FILLET GF

With mashed potato, broccoli, spinach, slow roasted cherry tomato.

SPAGHETTI ALLA BOLOGNESE

Traditional slow cooked Italian beef rogue in a fresh tomato sauce.

PENNE AL' ARRABIATA VG / V

Fresh tomato sauce, chili, garlic, basil, olive oil & Parmesan cheese.

DESSERTS

TIA MARIA TIRAMISU

Layers lady fingers soaked with espresso coffee & Tia Maria liqueur, filled with mascarpone cream and dusted cocoa powder.

TRADITIONAL TURKISH BAKLAVA

A traditional Turkish dessert. Filo pastry filled with walnut. Baked with honey syrup . Served vanilla ice cream

CHOICE OF ICE CREAM OR SORBET

Vanilla, Strawberry, Chocolate Or Any Sorbet

STARTERS

SOUP OF THE DAY

Served with home made warm breads.

MUSSELS MARINIERE

Fresh mussels cooked with shallot, garlic, parsley and white wine.

AVOCADO PRAWN COCKTAIL

Served with lettuce, and Marie rose sauce

DEEP-FRIED CAMEMBERT V / GF

Panko coated deep fried camembert served with cranberry sauce

CRISPY KING PRAWNS

Beer Battered large king prawns. Served with aioli sauce.

SIGARA BOREK (Feta Cheese Cigars) V

Feta cheese, fresh herbs mixture rolled with filo pastry

DEEP FRIED CALAMARI

Served with mixed leaves and aioli sauce.

MAIN COURSES

GRILLED SEA BASS FILLET & KING PRAWN GF

With creamy mashed potato, spinach, broccoli & meuniere sauce.

DUCK BREAST WITH SOUR CHERRY SAUCE GF

Pan - fried duck breast. Served with asparagus & sour cherry sauce.

GRILLED SIRLOIN STEAK GF

Grilled as you liked. Served with grilled tomato, mushroom & chips.

MELTED CHEESED CHICKEN KOFTE

Minced chicken mixed with halloumi, peppers, garlic, tarragon & dill

KLEFTIKO (Slow Roasted Shank Of Lamb) 6

Served with mash potato, baby spinach & red wine mint sauce.

MIXED SEAFOOD AU GRATIN

King prawns, mixed fish fillet steamed in a creamy white wine sauce,

AUBERGINE COURGETTE AU GRATIN GF / V

Aubergine. Courgette, peppers, garlic, cream & melted mozzarella.

DESSERTS

ORANGE CREAM BRULEE

Double cream, orange zest, orange juice, orange Liqueur, egg yolk. Topped with caramelized cane sugar

TRADITIONAL TURKISH BAKLAVA

A traditional Turkish dessert. Filo pastry filled with pistachio Baked with honey syrup . Served vanilla ice cream

TIA MARIA TIRAMISU

Layers lady fingers soaked with espresso coffee & Tia Maria liqueur, filled with mascarpone cream and dusted cocoa powder

CHOICE OF ICE CREAM OR SORBET

Vanilla, Strawberry, Chocolate, Or Any Sorbet.