Bottomless Brunch

£32 Per Person – 90 Minutes Table Time Served From Monday To Sunday 12pm – 4pm

BOTTOMLESS DRINKS – 90 MINUTES

Each Guest May Choose One Drink Option At The
Beginning Of Their Brunch From The Following
HOUSE WINES White / Red / Rose
HOUSE PROSECCO / EFES TURKISH BEER
SPIRIT & MIXER

COCKTAIL / MOCKTAIL / SOFT DRINK

That some drink will be refilled for the full 90 minutes. Please note: it is not possible to change drinks during 90-minutes period

MEDITERRANEAN MEZZE TAPAS TO SHARE

Selection of five hot starter five cold starter
Minimum For Two People

__COLD STARTERS_____

Traditional Hummus V / Vg /Gf

Pure of Chickpeas, cumin, tahini, garlic, fresh lemon juice & olive oil.

Taramasalata With Prawn Gf

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

Lebanese Style Baba Ganoush V / Gf

Smoked aubergine, garlic, pine kernels, tahini, lemon juice & olive oil.

Cacik (Tzatziki) V / Gf

Creamy strained yoghurt, cucumber, fresh mint, dill, garlic & olive oil

Patlican Soslu V / Vg / Gf

Fried cube aubergine, bell peppers, garlic, chili & fresh tomato sauce.

__HOT STARTERS_____

Crispy King Prawns

Deep-fried tempura Battered king prawns. Served with tartar sauce

Deep-fried Calamari

Panko coated calamari rings. Served with & tartar sauce.

Pistachio Falafel With Tahini Sauce Vg / Gf / CN

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

Crispy Halloumi Fritters With Honey

Panko coated deep-fried halloumi with drizzled honey.

Sigara Borek (Feta Cheese Pastry) V

Served with sweet chili sauce.

ADD ONE DESSERT FOR 5.50

<u>Please inform your server of any allergies or dietary requirements.</u>
<u>Although the utmost care is taken to avoid cross contamination. All</u>
food is prepared in a kitchen where nuts & other allergens are present.

