

## LUNCH SET MENU

7 DAYS A WEEK FROM 12noon UNTILL 17PM  
2 COURSES 16.90 3 COURSES 20.90

### STARTERS

#### SOUP OF THE DAY

Served with home made warm breads.

#### PISTACHIO FALAFEL WITH TAHINI SAUCE **VG / GF**

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

#### MUSSELS MARINIERE **GF**

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

#### SIGARA BOREK (FETA CHEESE CIGARS) **V**

With mixed leave salad, tomatoes & pomegranate molasses.

#### CACIK (TZATZIKI) **V / GF**

Creamy strained yoghurt with cucumber, mint, dill, and garlic.

#### TARAMASALATA WITH BABY PRAWNS

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

#### TRADITIONAL HUMMUS **V / VG**

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

### MAIN COURSES

#### GRILLED SEA BASS FILLET

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

#### KLEFTIKO (Slow Roasted Bone In Lamb) **GF**

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

#### GRILLED SALMON FILLET MEUINIERE

Served with creamy mashed potato, spinach, broccoli carrot

#### CHICKEN SHISH **GF**

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

#### CHEESED CHICKEN KOFTE

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

#### ARTICHOKE, MUSHROOM, ASPARAGUS AU GRATIN **V / GF**

With creamy white wine sauce topped with melted cheese.

#### SPICY ADANA KEBAB

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

### 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

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

#### CHOICE OF ICE CREAM OR SORBET **GF**

Vanilla, Strawberry, Chocolate Or Any Sorbet

## SET MENU OPPORTUNITY

ALL DAY LONG UNTIL MIDNIGHT 7 DAYS A WEEK  
2 COURSES 27.90 3 COURSES 32.90

### STARTERS

#### SOUP OF THE DAY

Served with home made warm breads.

#### MUSSELS MARINIERE **GF**

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

#### AVOCADO PRAWN COCKTAIL

Served with mixed baby leave salad, and Marie rose sauce

#### DEEP-FRIED CAMEMBERT **V / GF**

Panko coated deep fried camembert served with cranberry sauce

#### CRISPY KING PRAWNS

Battered large king prawns. Served with tartare sauce.

#### SIGARA BOREK (Feta Cheese Cigars) **V**

Feta cheese, fresh herbs mixture rolled with filo pastry

#### DEEP FRIED CALAMARI

Panko coated squid ring. Served with mixed leaves and tartare 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.

#### MIX SHISH (LAMB & CHICKEN ) **GF**

Half lamb shish, half chicken shish kebabs. Served with rice and salad

#### KLEFTIKO (Slow Roasted Shank Of Lamb) **GF**

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

#### SPICY MIX SEAFOOD STEW **GF**

King prawns, octopus, squid, mussels, monkfish, & spicy tomato sauce.

#### ROASTED MEDITERRANEAN VEGETABLES **V GF**

Aubergine, Courgette, peppers, garlic, herbs & grilled goat's cheese.

### 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 **GF**

Vanilla, Strawberry, Chocolate, Or Any Sorbet.