

LUNCH MENU £14,95

CHOICE OF YOUR STARTER & MAIN

MONDAY - FRIDAY 12:00 - 16:00

EXCLUDING BANK HOLIDAYS AND PUBLIC HOLIDAYS

LET'S START

HUMMUS (V) (N)

Classic Middle Eastern blend of chick peas, tahini, a hint of garlic with olive oil and lemon juice

TARAMA

Smooth creamy texture of smoked cod roe with a touch of lemon

CACIK (V)

Finely chopped cucumber, fresh herbs and a hint of garlic in creamy yoghurt

HALLOUMI (V)

Grilled and topped with olive oil dressing

AVOCADO & PRAWN SALAD

Served on a bed of shredded lettuce and avocado, topped with homemade creamy cocktail sauce

SUCUK

Grilled spicy sausage

KISIR (V) (N)

Wheat, mixed crushed hazelnuts, spring onions, tomato paste, seasoned with fresh mint and herbs

CREAMY GARLIC MUSHROOM (V)

Sauteed mushrooms sitting in creamy garlic with salt, pepper and topped with grated cheese

FALAFEL (V)

Ground chickpeas and board beans blended with mixed herbs, vegetables deep-fried until crispy and crunchy.

CALAMARI

Fried fresh squid, served with homemade tartar sauce and lemon

SIGARA BOREGI

Handmade light filo pastry, filled with feta cheese, spinach

CHICKEN LIVER (Spicy Option Available)

Pan fried chicken liver with butter and onions

MAIN COURSE

ADANA KOFTE

Char-grilled lean tender minced lamb marinated with spices shaped over a skewer

LAMB RIBS

Char-grilled and specially seasoned tender lamb ribs

CHICKEN WINGS

Marinated chicken wings grilled over charcoal

CHICKEN SHISH

Marinated chunky pieces of chicken breast, cooked to perfection over charcoal

MIX SHISH

A combination of chicken and lamb shish, char-grilled on a skewer

FALAFEL (V)

Ground chickpeas and board beans blended with mixed herbs, vegetables deep-fried until crispy and crunchy. Served with salad and a choice of rice or bulgur

FILLET SEA BASS

Grilled sea bass served with creamy mixed vegetables

CHICKEN BEYTI

Char-grill lean tender minced chicken seasoned with herbs and garlic

CHICKEN CAESAR WITH AVOCADO

Grilled Chicken, Avocado, Romanian Lettuce, Croutons, Cherkins, Caesar Dressing and Parmesan Cheese

SKATE

Char-grilled skate served with rice & salad

LAMB BEYTI

Char-grilled lean tender minced lamb seasoned with herbs & garlic

VEG STEW WITH HALLOUMI (V)

Halloumi with mixed vegetables touched with our house rich tomato sauce. Served with salad & a choice of rice or bulgur

VEG MOUSSAKA

Layers of aubergines, potatoes, courgettes, carrots, onion, mixed peppers with herbs, garlic, bechamel sauce, glazed over with cheese & tomato sauce. Served with salad & a choice of rice or bulgur

LAMB MOUSSAKA

Layer of minced lamb, aubergine, potatoes, courgettes topped with cheese & served with salad & a choice of rice or bulgur

VEG PIDE (V)

Freshly baked pastry with mixed vegetables & topped with mozzarella cheese

SPINACH & HALLOUMI PIDE (V)

Spinach with halloumi cheese, red pepper, red onions, black olives & mushroom

CHICKEN PIDE

Freshly baked pastry with chicken, peppers, tomatoes & topped with mozzarella cheese

CHICKEN A LA CREME

Finely Diced Chicken with Mushroom, Double Cream, White Wine, Onion, Spinach and Served with Rice or Bulgur

(V) Vegetarian (N) Nuts

Food allergies and intolerance:

Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.