NEW YEARS EVE

3 COURSES £89.95



STARTER

SERVED WITH BREAD

Olives v

Hummus v

Cacik VD

Taramasalata _G

Kisir VN

Halloumi D

Sucuk

Calamari DG

Creamy Mushrooms D

Sigara Boregi VDG

Filo pasrty rolls with feta cheese & spinach

Falafel v

Veggie Sticks v

Ezme v

Sauteed Prawns D

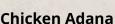
Padron Peppers v



MAIN COURSE

GRILLS ARE SERVED ON A BED OF TORTILLA WITH BULGUR RICE & SALAD

Please note, butter is applied on all dishes. For intolerances and gluten free options, please ask your server



Minced Chicken with garlic, mint & herbs

Lamb Adana

Minced Lamb with mixed herbs

Mixed Shish

Combination of Lamb & Chicken Shish

Chicken Shish

Marinated lean tender cubes of chicken

Sarma Beyti Lamb or Chicken GD

Minced lamb or chicken wrapped with cheese in tortilla, sliced and topped with homemade tomato sauce & hot butter. Served with yoghurt, bulgur rice & salad

Wagyu Burger GD

Applewood cheese, sliced tomato, caramelised onion, gem lettuce & smoked mayonnaise.
Served with Chips

Chicken Burger GD

Grilled with Applewood cheese, sliced tomato, caramelised onion, gem lettuce & smoked mayonnaise.
Served with chips

Guvec Lamb or Chicken

Diced tender meat with mixed peppers, onions, potato, aubergine & garlic. Served with bulgur rice & salad

Beef Short Rib

Served with mashed potato, mixed vegetables, topped with homemade BBQ sauce & crispy onion

Chicken Asparagus D

Chicken fillet breast, grilled asparagus served on a bed of mashed potato with a creamy mushroom & blue cheese sauce

Lamb Mousakka GD

Minced Lamb with layers of potato, aubergine, courgette, mixed peppers, cheddar cheese and bechamel sauce. Served with bulgur rice & salad

Lobster Linguine GD

Fresh cooked lobster with basil, parmesan and topped with chilli oil

Seabass Fillet D

Pan fried, served with boiled mixed veg, mashed potato and topped with a lemon & butter sauce

Grilled Salmon Shish D

Salmon, onions & peppers. Served with chips and salad

Vegetable Mousakka VGD

Layers of potato, aubergine, courgette, carrots & mixed peppers. Topped with bechamel sauce and cheddar cheese. Served with bulgur rice & salad

Vegan Gnocchi v

Served with mixed roasted vegetables, homemade tomato sauce & sprinkle of vegan parmesan.

DESSERT

Baklava NGD

Traditional fresh baklava with pistachio sauce

Rice Pudding NGD

Served warm with walnuts & cinnamon

Strawberry Flute D

Vanilla and Strawberry ice cream with strawberry sauce

Ferrero Rocher DN

Ferrero Rocher ice cream with chocolate sauce

V - Suitable for Vegetarions

N - Contains Walnuts

G - Contains Gluten

D - Contains Dairy