

NEW YEARS EVE

3 COURSES £89.95



STARTER

SERVED WITH BREAD

Olives v

Hummus v

Cacik v D

Taramasalata G

Kisir v N

Halloumi D

Sucuk

Calamari D G

Creamy Mushrooms D

Sigara Boregi v D G

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



Chicken Adana

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* G D

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 G D

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

Chicken Burger G D

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 G D

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

Lobster Linguine G D

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 v G D

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

We cannot guarantee that any menu items are completely free from potential common allergens due to the risk of contamination during food preparation