

2 COURSES £25.95 OR 3 COURSES £29.95 MONDAY & TUESDAY 5PM ONWARDS

STARTER SERVED WITH BREAD

Hummus v

Pureed chickpeas with tahini, garlic, lemon & olive oil

Cacik VD

Yoghurt, cucumber, dill & fresh mint with a hint of garlic

Taramasalata GD

Homemade with cod roe, garlic & caviar

Patlican Soslu v

Fried aubergine, red and green peppers with tomato sauce

Creamy Mushrooms VD

Mushrooms sautéed in a creamy cheese & garlic sauce

Lentil Soup v

Fresh homemade

Grilled Turkish spicy sausage

Halloumi D

Grilled Halloumi cheese

Falafel VN.

Served on a small bed of hummus

Sigara Boregi VDG

Fried, filled with feta cheese & spinach

BBQ JD Wings

Wings glazed in a homemade BBQ sauce

Dynamite Prawns GD

Tempura prawns served on crispy nachos with smoked mayo

MAIN COURS

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

Chicken Shish & Lamb Adana

Combination of Chicken Shish & Lamb Adana

Guvec Lamb or Chicken

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

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

Lamb Mousakka GD

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

Chicken Fantasy D

Chicken fillet strips with tiger prawns cooked with garlic, mushrooms, mixed vegetables in a double cream and white wine sauce

Chicken A'la Bora

Chicken fillet strips with tiger prawns cooked with garlic, mushrooms, mixed vegetables in a lightly spiced tomato sauce with a touch of white wine and double cream

Seabass Fillet D

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

Salmon Fillet D

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

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.

DESSE

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