

LUNCH MENU

2 COURSES £16.95

MONDAY TO FRIDAY 12:00 - 16:00

STARTER SERVED WITH BREAD

Hummus v

Pureed chickpeas with tahini, garlic, lemon & olive oil

Cacik vi

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

Sucuk

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 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 Wings

Marinated Chicken Wings

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.

V - Suitable for Vegetarions

N - Contains Walnuts

G - Contains Gluten

D - Contains Dairy