

CHRISTMAS MENU

3 COURSES £44.95



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 VD



MAIN COURSE

GRILLS ARE SERVED ON A BED OF TORTILLA WITH BULGUR RICE & SALAD
Please note, butter is applied on most 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 D

Combination of Lamb & Chicken Shish

Chicken Shish D

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 VG 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

Rice Pudding GDN

Served warm with cinnamon & crushed walnuts

Strawberry Cheesecake DG

Topped with strawberries & glaze

Chocolate Cake DG

Topped with chocolate sauce



V - Suitable for Vegetarians

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