

# LUNCH MENU

11.30 am till 5.30 pm seven days a week

We kindly ask you to empty the tables by 7.00 pm for dinner reservations. Thank you.

## STARTERS

All starters can be served main course portion

**HUMOUS** (V) with extra virgin olive oil and chickpeas served with toasted pita

**CACIK** (V) creamy yoghurt with cucumber, garlic, mint and virgin olive oil with bread

**TABBOULEH** (V) finely chopped parsley, fresh mint, spring onions & tomatoes mixed with cracked wheat

**HOMEMADE FALAFEL** (V) with humous dip, rocket & tomatoes

**FETA SALAD** (V) fresh tomatoes, cucumber & peppers with virgin olive oil and fresh lemon dressing

**FILO PARCELS** (V) filled with baby spinach & feta cheese served with dressed leaves & sweet chilli dip

**SAKSUKA** (V) aubergines, courgettes and peppers prepared with tomato sauce

**\* CHAR-GRILLED HALLOUMI SALAD** (V) drizzled with virgin olive oil served with mixed leaves and grilled cherry tomatoes

**HOMEMADE DOLMA** (V) vine leaves stuffed with rice, pine kernels & raisins with mixed leaves and yoghurt

**KISIR** (V) (N) cracked wheat, walnut & hazelnut with finely chopped peppers, parsley & spring onions with tomato paste and mixed herbs

**MUCVER** (V) zucchini & feta cheese fritters served with mixed leaves & yoghurt dip

**CHAR-GRILLED KOFTE** minced lamb with herbs served with basmati rice

**CHICKEN WINGS** marinated & char-grilled chicken wings served with basmati rice

**TURKISH SAUSAGE** grilled mild spicy lamb sausages served with mixed leaves

**TARAMA SALAD** smoked cod roe with olive oil & fresh lemon juice served with toasted pita bread

**\* FRESH CALAMARI FRITTERS** with homemade tartare sauce on bed of mixed leaves

**MARINATED SARDINES** served with mixed salad & aioli dip

## MAIN COURSES

**CHICKEN FILLET WRAP** in flat bread with aioli served with mixed salad & chips

**CHICKEN SALAD** marinated tender pieces of chicken and halloumi, avocado on bed of mixed salad

**CHICKEN SHISH** marinated chicken on skewer served with basmati rice, grilled tomatoes & peppers

**CHAR- GRILLED CHICKEN WINGS** served with basmati rice & mixed salad

**CHICKEN CASSEROLE** chicken, mushrooms, peppers, tomatoes & shallots cooked in an earthenware dish with rice or chips

**\*\* SHISH KEBAB** char-grilled marinated tender pieces of lamb on skewer served with basmati rice & grilled tomatoes and peppers

**ADANA STYLE SHISH KOFTE** char-grilled spicy minced lamb with herbs served on toasted bread with wheat pilaf and mixed salad grilled tomatoes and peppers

**CHAR-GRILLED KOFTE** minced lamb with herbs served with basmati rice & mixed salad

**\*\* LAMB CASSEROLE** lamb, mushrooms, peppers, tomatoes & shallots cooked in an earthenware with rice or chips

**TRADITIONAL MOUSAKKA** layers of potatoes, aubergines, courgettes & minced meat with béchamel sauce served with fresh tomato sauce, rice & mixed salad

**LINGUINE NAPOLITANA** (V) with fresh tomatoes, basil & parmesan

**TAGLIATELLE ARRABBIATA** (V) topped with grilled cherry tomatoes, fresh basil leaves & parmesan

**CHICKEN WITH TAGLIATELLE PASTA** cooked in a white wine & cream sauce with mushrooms & baby spinach in an earthenware dish topped with melted mozzarella

**MEATBALL LINGUINE** with homemade tomato sauce & shaved parmesan

**MOUSAKKA** (V) layers of potatoes, aubergines, courgettes, peppers, carrots & feta cheese topped with béchamel sauce served on tomato sauce with basmati rice

**FALAFEL DURUM** (V) wrapped in flat bread with humous dip & fresh mint served with gherkin, rocket & tomato

**OVEN BAKED STUFFED AUBERGINE** (V) stuffed with mushrooms, asparagus, artichoke and halloumi topped with melted mozzarella on homemade tomato sauce served with basmati rice & mixed salad

**CHAR-GRILLED MARINATED SARDINES** served with mixed salad & chips

**\*\* CHAR-GRILLED SALMON FILLET** served on mixed vegetables & roasted potatoes

**\*\* MIX SEAFOOD LINGUINE** fresh mussels, salmon, king prawns & calamari with tomato sauce & herbs topped with parmesan

## DESSERTS

All starters can be served main course portion

**HOMEMADE BAKLAVA**

**UPSIDE DOWN MILK PUDDING** (KAZANDIBI) milk pudding with caramelized top served with cinnamon powder

**HOMEMADE RICE PUDDING**

**DRIED STUFFED FIGS** (INCIR TATLISI) dried figs stuffed with walnuts soaked in syrup & served with clotted cream

**BANOFFEE PIE** with fresh bananas toffee sauce

**HOMEMADE APPLE & ALMOND CRUMBLE** with custard

**CHEESE CAKE** with wild strawberry sauce & fresh cream

**LUMPY BUMPY CHOCOLATE CAKE** with fresh cream

**SELECTION OF ICE CREAM OR SORBET** vanilla, chocolate, strawberry-lemon, mango, raspberry

Dessert can be served with ice cream with £1.90 extra charge.

**2 COURSE MEAL** OR **3 COURSE MEAL**

**16.95**

**20.95**

\* There is £ 1.00 extra charge.

\*\* There is £ 3.00 extra charge.

(There is £ 1.00 extra charge for Friday - Saturday, Sunday & Bank Holidays)  
Minimum order two courses per person

SERVICE CHARGE OF 12.5% WILL BE ADDED FOR ALL PARTIES