

KILIS

PARTY MENU 1

STARTERS

HUMOUS (V)

served with toasted
pita bread

TZATZIKI (V)

homemade creamy yogurt with
cucumber, garlic & mint
drizzled olive oil served
with toasted bread

SAKSUKA (V) (VEGAN)

aubergines, courgettes and peppers
prepared with tomato sauce

HOMEMADE FALAFEL (V) (VEGAN)

with humous dip,
rocket & tomatoes

CHAR-GRILLED HALLOUMI CHEESE (V)

served with tomatoes, cucumber,
mixed olives & olive oil dressing

CHAR-GRILLED MEDITERRANEAN KOFTE

with tomatoes, red onions, basmati
rice & homemade chilli sauce

SAUTÉED KING PRAWNS

with spring onions, fresh tomatoes, gar-
lic & lemon juice served
with basmati rice

CHICKEN WINGS

marinated & char-grilled chicken
wings served with basmati rice

FRESH CALAMARI FRITTERS

served with homemade tartare sauce
on bed of mixed leaves

MAIN COURSES

CHICKEN SHISH (CHARCOAL)

marinated tender pieces of chicken
on skewer served with basmati rice &
grilled tomatoes and peppers

CHICKEN CASSEROLE WITH TOMATO SAUCE (OVEN)

finely diced chicken cooked in an
earthenware dish with tomatoes,
peppers, shallots & mushrooms

SHISH KEBAB (CHARCOAL)

marinated tender pieces of lamb on
skewer served with basmati rice &
grilled plum tomatoes and peppers

KLEFTICO (OVEN)

roasted slowly in its juice served with
roasted Mediterranean vegetables &
basmati rice or mash potato

SEA BREAM (CHARCOAL)

served with mixed salad,
aioli dip & crispy chips

MARINATED CHAR-GRILLED FILLET OF CORNISH SARDINES

served with mixed salad,
aioli dip and chips

FILO PARCELS (V)

filled with spinach & feta cheese
served with mixed leaves & sour
cream, topped with
shaved parmesan

MOUSAKKA (V)

layers of potatoes, aubergines,
courgettes, mixed peppers & carrots
topped with feta cheese and béchamel
sauce served with tomato sauce, mixed
salad & basmati rice

MUCVER (V)

zucchini & feta cheese fritters served
with mixed leaves & yoghurt dip

DESSERTS

HOMEMADE BAKLAVA

HOMEMADE APPLE & ALMOND CRUMBLE

with custard

HOMEMADE BAKED RICE PUDDING (SUTLAC)

BANOFFEE PIE

topped with fresh bananas
and toffee sauce

LUMPY BUMPY CHOCOLATE CAKE

PLAIN BAKED CHEESECAKE

served with wild berry sauce &
fresh cream

SELECTION OF ICE CREAMS OR SELECTION OF SORBETS

2 COURSE MEAL

29.95

OR

3 COURSE MEAL

35.95

12.5% Service charge will be added.