LUNCH MENU

MONDAY TO FRIDAY 12PM - 4PM
(Exclude Banks Holidays)

1 COURSE 12.95
2 COURSE 16.95
3 COURSE 20.95

COLD APPETISERS

HUMUS (V) (GF)
A puree of mashed chickpeas blended with tahini finished with olive oil, lemon juice & garlic dressing

CACIK (V) (GF)
Made of creamy strained yoghurt, finely chopped cucumbers, garlic, mint and dill finished with a touch of olive oil

KISIR (V) (VE)
A mix of bulgur wheat, onions, mixed peppers, celery and parsley with a tomato sauce. Seasoned with fresh mint, lemon juice and herbs

SAKSUKA (V) (VE) (GF)
Aubergine and potato cubes that have been fried and then cooked in a special tomato sauce with onions, mixed peppers and garlic

MIXED OLIVES (V) (VE) (GF)
Green and black olives that have been marinated with chilli flakes, oregano and olive oil

PATLICAN EZME (V) (GF)
Charcoal-grilled aubergine mixed with yoghurt, olive oil and a touch of garlic

MUHAMMARA (V) (VE) (N)
A blend of charcoal-grilled red peppers, walnuts, bread crumbs, tahini, garlic, herbs, olive oil and a drizzle of pomegranate dressing

HOT APPETISERS

LENTIL SOUP V
Lentil soup

TURKISH PIZZA (Lahmacun)
Very thin traditional turkish pizza covered with seasoned minced lamb, onion, fresh tomato and parsley

FALAFEL (V) (VE)
Small balls made up of crushed chickpeas, broad beans, sesame seeds, herbs and mixed vegetables, lightly fried and served with humus and garnish

SUCUK (GF)
Grilled Mediterranean spicy beef sausage served with a delicate garnish

GRILLED HALLOUMI CHEESE (V) (GF)
Grilled Cypriot cheese served with a delicate garnish

CHICKEN LIVER (GF)
Pan-fried chicken liver with red onions and herbs, served with a delicate garnish

SIGARA BOREGI (V)
Rolls of filo pastry, deep-fried and stuffed with feta cheese, spinach, and mint served with a sweet chilli sauce

WHITEBAIT
Whitebait battered and deep-fried to be perfectly crispy on the outside and tender on the inside served with our fresh tartar sauce

LUNCH MENU

MAIN COURSE

CHICKEN SHISH
Succulent chicken breast marinated, seasoned and char-grilled to perfection

CHICKEN WINGS
Chicken wings marinated in our signature blend of Mediterranean spices, char-grilled to perfection

ADANA KEBAB
Hand-made slightly spicy lamb mince marinated, seasoned and char-grilled to perfection

CHICKEN BEYTI
Slightly spicy minced chicken breast with garlic and herbs, char-grilled to perfection

LAMB BEYTI
Slightly spicy minced lamb with garlic and herbs, char-grilled to perfection

CHICKEN A LA CREAM
Succulent chicken breast mixed with mushrooms, mixed peppers, shallots and spinach are cooked in our white wine and cream sauce served with sauteed baby potatoes

MEAT MOUSSAKA
Layers of fresh minced lamb, aubergine, carrots, potatoes and courgettes are topped with a béchamel sauce and melted cheese, served with fresh salad

ISLIM KEBABI
Slow-cooked lamb mixed in with onions, mixed peppers and our signature tomato sauce wrapped in aubergine and deep fried, with melted cheddar cheese on top and served with cheesy mashed potato

SALMON FILLET (Additional £4)
Fresh fillet of salmon char-grilled to perfection with lemon butter and parsley sauce poured on top, served with salad

LAMB SHISH (Additional £3)
Prime cuts of our luscious cubes of lamb marinated, seasoned and char-grilled to perfection

PENNE MIX SEAFOOD AU GRATIN
A mixture of mussels, swordfish, octopus, calamari and salmon cooked with a creamy white wine sauce and melted cheddar cheese on top

PENNE CON POLLO
Succulent chicken breast cooked in a garlic creamy sauce with mushrooms and basil pesto. Served with parmesan cheese on the side

PENNE VEGETARIAN (V)
A tantalising mixture of mushrooms, spinach, shallots, mixed peppers and garlic cooked in our signature tomato sauce

FALAFEL (V)
Small balls made up of crushed chickpeas, broad beans, sesame seeds, herbs and mixed vegetables, lightly fried and served with humus and salad

VEGETARIAN MOUSSAKA
Layers of aubergine, courgettes, potatoes, chickpeas, peas, mixed peppers and carrots topped with béchamel sauce and melted cheese served with salad or rice

VEGETABLE CASSEROLE
A mixture of aubergine, courgettes, baby corn, onions, mixed peppers, mushrooms and cherry tomatoes cooked in the oven, served with salad or rice

GREEK SALAD (V)
Diced cherry tomatoes, baby cucumber, feta cheese, mixed olives, parsley, olive oil and pomegranate dressing

DESSERT MENU

TURKISH BAKLAVA (N.D.E.)
Layered filo pastry filled with chopped pistachio nuts and sweetened with sugar syrup. Served with ice cream

RASPBERRY WHITE CHOCOLATE CHEESECAKE (D.E.)
Silky smooth white chocolate cheesecake with vibrant raspberry swirls

PASSION FRUIT CREME BRULEE (D.E.)
A rich, creamy creme brulee made with tangy tropical passion fruit for an unexpected flavour and a truly unique dessert

ICE CREAM (3 SCOOPS) (GF)
Selections of Vanilla, Chocolate and Strawberry

BAKED RICE PUDDING (D)
A rich milk based dessert oven baked until golden brown on top and creamy in the middle

TIRAMISU (D.E.)
Soft sponge cake and coffee liqueur covered with mascarpone cream, topped with a dust of cocoa powder

CHOCOLATE & COCONUT TORTE (N.V.GF.)
A date and mixed nut case filled with a Belgian chocolate and coconut filling finished with a coconut swirl.

SORBET (3 SCOOPS) (VE) (GF)
Lemon Sorbet

(V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Contains Nuts (D) Dairy (E) Egg

Please let your server know should you have any special dietary requirements or allergies

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