

SET LUNCH

Two Course Meal £11.95

Starter Options

Lentil Soup ✓

Traditional Turkish red lentil soup

Mucver ✓

Deep fried vegetable fritters made with grated courgettes, feta cheese and dill

Falafal ✓

Fava beans and chickpeas vegetable fritters

Humus ✓

Pureed chickpeas, tahini, garlic and lemon juice

Cacik ✓

Cucumber, garlic, fresh mint, dill in yoghurt

Saksuka ✓

Aubergine, green peppers, onion, garlic in tomato sauce

Ezme ✓

Finely chopped tomatoes, onions, peppers and parsley with herbs

Yaprak Sarma ✓

Homemade stuffed vine leaves

Main Course Options

Chicken Shish

Chargrilled marinated cubes of chicken breast served with rice and salad

Chicken Kofte

Hand minced chicken breast fused with red peppers, onions, parsley and mixed herbs. Cooked over chargrill. Served with rice and salad

Adana Kebab

Hand minced lamb fused with red peppers, onions, parsley and mixed herbs. Cooked over chargrill. Served with rice and salad

Kaburga

Chargrilled succulent lamb ribs served with rice or bulgur and salad

Seabass

Chargrilled fillet of sea-bass served with sautéed baby potatoes, spinach and salad

Moussaka ✓

(Option of meat)

Layered aubergine, courgette, onion, spinach, peppers, potatoes, chickpeas, carrots in béchamel sauce and tomato sauce dressing, served with salad

Falafel ✓

Fava beans and chickpeas vegetable fritters served with humus and salad

Feta Cheese and Avocado Salad ✓

Chopped tomatoes, cucumber, onions and parsley, tossed with mixed leaves

Three Course Meal £13.95

Dessert

Homemade Baklava

Layers of filo pastry filled with crushed pistachio nuts from Turkey, drenched in syrup

This menu is not available as take-away and on weekends.

If you have food allergy please inform a member of our team. A discretionary 12.50% of gratuity will be added to the bill.