



Christmas SET MENU

Merry Christmas from the team at AYO's!

Starters

Mix cold platter for sharing
between 4 people;

*(Cacik, Yaprak Sarma, Beetroot Tarator,
Hummus, Kisir, Tarama Salad)*

Mix hot platter for sharing between
4 people;

*(Falafel, Calamari, Sigara Boregi, Sucuk,
Halloumi Cheese)*

Mains

ADANA KOFTE (DF)

*Lean and tender minced lamb
seasoned with parsley, spices and red
peppers. Served with rice and salad.*

LAMB SHISH

*Special marinated lean and tender
cubes of lamb. Served with rice and
salad.*

CHICKEN SHISH

*Special marinated tender cubes of
chicken, served with rice and salad.*

CHICKEN KOFTE (DF)

*Grill minced chicken meat balls,
prepared with onions, garlic, red pepper
and herbs. Served with rice and salad.*

CHICKEN WINGS

*Special marinated chicken wings,
served with rice and salad.*

MIXED SHISH

*Special marinated combination of both
lamb and chicken shish.. Served with
rice and salad.*

CALAMARI (DF)

*Marinated fried fresh calamari, served
with homemade tartare sauce, chips
and salad.*

SALMON (GF)

*Seasoned and marinated salmon,
grilled over charcoal. Served with baby
potatoes and salad.*

SEA BASS (GF)

*Whole sea bass seasoned and
marinated with rock salt, olive oil,
lemon, grilled over charcoal. Served
with roasted baby potato and salad.*

PRAWN CASSEROLE (GF)

*Pan-fried prawns, mushrooms, mixed
peppers, garlic, wine, and onions
topped with homemade sauce, served
with rice.*

CHICKEN CASSEROLE (GF)

*Pan-fried tender chicken pieces with
mushroom, onion, peppers, garlic with
homemade sauce. Served with rice.*

CHICKEN WITH CREAM (GF)

*Fillet chicken breast with double cream,
onion, wine, mushroom and garlic.
Served with rice.*

HALLOUMI KEBAB (V)(GF)

*Halloumi cheese, mushroom, green and
red pepper cooked over charcoal grill.
Served with rice and salad.*

MUNCHVER (V)

*Deep fried courgette, egg, feta cheese,
dill, carrot, mint, flour and spring onion.
Served with salad, yoghurt and rice.*

FALAFEL (V,GF)

*Chickpeas, broad beans, green and red
pepper, carrot, onion, garlic, parsley
and hummus. Served with salad.*

VEGETARIAN MOUSSAKA (V)

*Layer of aubergine, potatoes, courgettes,
peas, peppers, mushrooms, bechamel
sauce and topped with mozzarella cheese
and homemade sauce. Served with rice.*

Desserts

Baklava (N,D,E)

*Layers of crispy filo pastry with finely
chopped pistachios and sweetened with
syrup.*

Rice Pudding (D)

Traditional Turkish oven baked rice pudding.

Tiramisu (G,D)

*Delicious, creamy tiramisu with a rich
mascarpone filling, coffee and amoretto
soaked sponge, topped with cocoa powder.*