



New Years

SET MENU

FREE GLASS OF PROSECCO ON ARRIVAL

£95/pp - LIVE MUSIC FROM 8:30PM - 1:30AM

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.

CHICKEN KEBAB WITH YOGHURT

On a bed of bread covered with creamy garlic yoghurt and homemade sauce. Served with salad.

LAMB KEBAB WITH YOGHURT

On a bed of bread covered with creamy garlic yoghurt and homemade sauce. Served with salad.

MIXED SHISH WITH YOGHURT

Combination of both lamb and chicken shish on a bed of bread covered with creamy garlic yoghurt and homemade sauce. Served with salad.

CHICKEN OR LAMB CHOKERTME (GF)

Bed of garlic yoghurt, topped with chicken shish, homemade sauce, finished with grated fried potato strips. Served with salad.

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.