



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.

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.