

Ramadan Menu

≈ STARTERS ≈

LENTIL SOUP (V): served with homemade Turkish bread
followed with
MEZZE PLATTER (V) houmus-kisir-cacik-saksuka-halloumi-falafel-borek
served with homemade Turkish bread

≈ MAIN COURSES ≈

OVEN BAKED STUFFED AUBERGINE (V): stuffed with mushrooms, asparagus, artichoke & halloumi topped with melted mozzarella on homemade tomato sauce served with basmati rice & mixed salad
MOUSAKKA (V): served with mixed salad
CHICKEN SHISH: char-grilled marinated tender pieces of chicken cubes on skewer served with basmati rice & grilled tomatoes, peppers
CHICKEN ALATURKA: with creamy baby spinach & sundried tomatoes sauce served with creamy mash potato
SHISH KEBAB: char-grilled marinated tender pieces of lamb on skewer served with basmati rice & grilled tomatoes, peppers
SHISH KOFTE: char-grilled spicy hand-chopped minced lamb with herbs served on toasted bread with wheat pilaf, onion salad, grilled tomatoes, peppers & shallots
KILIS KEBAB: char-grilled chopped minced lamb with pine nuts, mozzarella cheese, herbs & pistachio served with basmati rice, grilled tomato, pepper, shallot & mixed salad
ISKENDER: char-grilled mixed kebab on toasted crispy bread topped with specially prepared tomato sauce, creamy yogurt & butter sauce
LAMB CASSEROLE: tender lamb pieces, mushrooms, peppers, tomatoes & shallots cooked in an earthenware dish served with basmati rice or chips

≈ DESSERTS ≈

HOMEMADE RICE PUDDING
HOMEMADE BAKLAVA: served with ice cream or plain with pistachio
HOMEMADE GULLAC: thin layers of pastry flavoured with vanilla milk filled with pistachio and topped with almond flakes
TURKISH TEA

3 COURSE £21.95

4 COURSE £25.95

ALL PRICES ARE VAT INCLUSIVE
SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL
minimum credit or debit card charge £10.00
Please inform us if you have a food allergy.

Menus, pricing and content may be subject to change without notice.