

STARTERS

SELECTION OF 7 HOT & COLD MIXED MEZZES

served with homemade warm
Turkish bread

MAIN COURSES

MARINATED & CHAR-GRILLED BREAST OF CHICKEN

served with basmati rice, mixed salad
and chilli sauce

CHAR-GRILLED FILLET OF LAMB

served with mediterranean
vegetables, seasoned roast
potatoes & rosemary juice

CHAR-GRILLED FILET OF SALMON

served with seasoned new potatoes &
fresh vegetables

SAUTÉED KING PRAWNS

with spring onions, fresh tomatoes
garlic & fresh lemon juice served with
basmati rice

PAN-FRIED CHICKEN

with a white wine & mushroom &
cream sauce served with chips

ROASTED KNUCKLE OF LAMB (KLEFTICO)

cooked in its own juice served on bed
of creamy mash

MARINATED CHAR-GRILLED FILLET OF SEA BASS

served with rocket & tomato salad and
seasoned new potatoes

MOUSAKKA (V)

layers of potatoes, aubergines,
courgettes, mixed peppers & carrots
topped with feta cheese and béchamel
sauce served with tomato sauce, mixed
salad & basmati rice

VEGETARIAN PEPPER DOLMA (V)

stuffed with toasted pine kernels, aro -
matic rice & black currents served
with homemade yogurt, mixed salad
& specially prepared tomato sauce

STUFFED ROASTED AUBERGINES (V)

stuffed with Mediterranean vegetables
& topped with melted mozzarella
with mixed salad & basmati rice

CHAR-GRILLED MEDITERRANEAN KOFTE

with tomatoes & red onions served
with basmati rice & chilli sauce

MEM & LAZ MIXED GRILL

kofte, chicken fillet, chicken wings,
lamb chops, fillet of lamb and mar -
guess served with grilled tomatoes
& peppers served with basmati rice &
homemade chilli sauce

SEA FOOD CASSEROLE

calamari, king prawns, mussels and
salmon cooked in earthenware dish
with fresh onions, peppers and toma -
toes served with basmati rice

SPINACH WRAP (V)

spinach & cheddar cheese wrapped in
pancakes with tomato sauce & topped
with melted mozzarella

DESSERTS

HOMEMADE BAKLAVA

MIXED FRUIT CRÈME BRÛLÉE

HANKY PANKY CHOCOLATE CAKE

HOMEMADE APPLE, APRICOT & ALMOND CRUMBLE

with custard

BANOFFEE PIE

topped with fresh bananas
and toffee sauce

WARM PECAN PIE

served with fresh cream

CHOCOLATE BROWNIE

served with ice cream

HOMEMADE BREAD & BUTTER PUDDING

served with custard

N.Y. CHEESE CAKE

with berry sauce and fresh cream

PROFITEROLES

served with fresh
cream

SELECTION OF ICE CREAMS OR SELECTION OF SORBETS • ALSO YOU CAN HAVE 'THE DESSERT OF THE WEEK'

2 COURSE MEAL 31.95 OR 3 COURSE MEAL 38.95

SERVICE CHARGE OF 12.5% WILL BE ADDED FOR ALL PARTIES