Christmas Menu

1st - 24th DECEMBER

2 COURSES £34.99

Includes Glass of Prosecco or Wine One Starter & One Main (Optional Dessert £5.00 extra)

BOTTOMLESS 3 COURSES £54.99

Unlimited Prosecco or Wine One Starter, One Main & One Dessert



MIX OLIVES

Marinated fully flavour Turkish olives

HUMUS (V)

Mashed chickpeas blended with tahini, olive oil, lemon juice & garlic

CACIK (V)

Strained yoghurt, cucumber, fresh mint, garlic & olive oil

TARAMASALATA

Smoked cod roe mousse, finished with lemon juice

SMOKED AUBERGINE (V)

Charcoal cooked aubergine, red peppers, olive oil

Sucuk Grill

Grilled Turkish spicy beef sausage

GRILLED HALLOUMI CHEESE (V)
Grilled Halloumi cheese served with sun blush tomato, olive oil & fresh mint

CRUNCHY PASTRY ROLLS (V)

Pastry rolled & filled with feta cheese, parsley, fresh mint, dill & red pepper herb, fried golden brown

CRISPY CALAMARI

Batter coated crispy fresh squid

FALAFEL & HUMUS (V)
Deep fried chick peas, broad beans and served with

-Mains

MIX SHISH

Marinated cubes of lamb and chicken on skewer. Served with salad & rice

CHICKEN SHISH

Marinated and chargrilled chicken. Served with salad & rice

ADANA KEBAB

Hand minced lamb, red peppers, onion, parsley and mixed spices. Served with salad & rice

CHICKEN WINGS

Marinated and chargrilled chicken wings. Served with salad & rice

SARMA CHICKEN BEYTI

Hand minced chicken, red peppers, fresh garlic, parsley wrapped in flat bread cooked on charcoal grill and served with steak cut chips

LAMB SARMA BEYTI

Our delicious Adana Kofte wrapped with cheese mix salad toasted. Served with chips

MEAT MUSAKKA

Aubergine, courgette & potatoes layers, topped with nerbed minced beet & finished with bechamel sauce. Served withspecial tomato sauce, salad & rice

SEA BASS FILLET

Fillet of sea bass served with salad & rice

CHEF'S SPECIAL CHICKEN

Pan cooked diced chicken breast with tomato, mix pepper, artichokes, onion & garlic in light tomato & cream sauce. Served with rice

DOLMADES (V)
Vine leaves stuffed with a mixture of rice, pine nuts. raisins and herbs cooked in reach tomato sauce, Served with Greek yoghurt, salad & chips

FALAFEL AS A MAIN (V)
Deep fried chick peas, broad beans. Served with salad

Sweets

BAKLAVA, CHEESECAKE, CHOCOLATE BROWNIE, CREME BRULEE