

Christmas Menu 1

£39.50 Per Person

Menu Includes Homemade Bread, Dip & Olives and Christmas Crackers

starters

★ HUMUS (V)

PUREED CHICKPEAS WITH TAHINI, GARLIC, OLIVE OIL AND LEMON JUICE

MAYDANOZ SALATASI (TABBOULEH) (V)

FINELY CHOPPED PARSLEY AND MINT TOSSED WITH TOMATOES, ONIONS, BULGUR, OLIVE OIL AND LEMON JUICE

CACIK (TZATZIKI) (V)

ANATOLIAN VILLAGE STYLE STRAINED YOGURT WITH CUCUMBER AND PUREED GARLIC

BABA GANOUSH (V)

GRILLED AUBERGINE PUREE WITH TAHINI, OLIVE OIL, YOGURT AND GARLIC

KISIR (V)

BULGUR WHEAT MIXED WITH CRUSHED WALNUTS AND HAZELNUTS, SPRING ONIONS AND TOMATO SAUCE

BOREK (V)

FILLO PASTRY TRIANGLES STUFFED WITH FETA CHEESE AND SPINACH

FALAFEL (V)

MEDITERRANEAN STYLE DEEP FRIED CHICKPEA AND BROAD BEAN PATTIES, TOSSED IN SPICES

Main Course

TAVUK SIS

SKEWERS OF MARINATED CHICKEN CUBES, SERVED WITH BULGUR WHEAT AND SALAD

DOMATES SOSLU KOFTE

LAMB MEATBALLS COOKED WITH FRESH TOMATOES, POTATOES, ONIONS AND GREEN PEPPERS SERVED WITH BULGUR WHEAT

KARISIK KOFTE

MIXED GRILL OF CHICKEN KOFTE AND LAMB KOFTE, SERVED WITH BULGUR WHEAT AND SALAD

KALAMAR TAVA

DEEP FRIED SQUIDS, SERVED WITH MIXED SALAD, GARLIC AND SWEET-SOUR SAUCE

PATATESLI PATLICAN (V)

AUBERGINES COOKED WITH POTATOES, RED AND GREEN PEPPERS, RED ONIONS IN FRESH TOMATOES AND GARLIC SAUCE

Dessert

SIGNATURE PISTACHIO BAKLAVA (V)



Christmas Menu 2

£45.50 Per Person

Menu Includes Complimentary Glass of Prosecco or Passion Fruit/Pink Gin Martini
Menu Includes Homemade Bread, Dip & Olives and Christmas Crackers

starters

★ HUMUS (V)

PUREED CHICKPEAS WITH TAHINI, GARLIC, OLIVE OIL AND LEMON JUICE

MAYDANOZ SALATASI (TABBOULEH) (V)

FINELY CHOPPED PARSLEY AND MINT TOSSED WITH TOMATOES, ONIONS, BULGUR, OLIVE OIL AND LEMON JUICE

CACIK (TZATZIKI) (V)

ANATOLIAN VILLAGE STYLE STRAINED YOGURT WITH CUCUMBER AND PUREED GARLIC

BABA GANOUSH (V)

GRILLED AUBERGINE PUREE WITH TAHINI, OLIVE OIL, YOGURT AND GARLIC

KISIR (V)

BULGUR WHEAT MIXED WITH CRUSHED WALNUTS AND HAZELNUTS, SPRING ONIONS AND TOMATO SAUCE

BOREK (V)

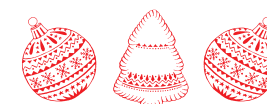
FILLO PASTRY TRIANGLES STUFFED WITH FETA CHEESE AND SPINACH

FALAFEL (V)

MEDITERRANEAN STYLE DEEP FRIED CHICKPEA AND BROAD BEAN PATTIES, TOSSED IN SPICES

HELLIM (V)

GRILLED CYPRIOT HALLOUMI CHEESE, SERVED WITH SALAD



Main Course

KARISIK SIS

GRILLED SKEWERS OF MARINATED LAMB CUBES AND CHICKEN CUBES SERVED WITH BULGUR WHEAT AND SALAD

KARISIK IZGARA

MIXED GRILL OF CHICKEN KOFTE, LAMB KOFTE, CHICKEN FILLET AND LAMB FILLET SERVED WITH BULGUR WHEAT AND SALAD

ISPANAKLI LEVREK

GRILLED SEA BASS FILLET, SERVED WITH SAUTEED SPINACH, TOMATOES AND BABY POTATOES

VEGETARIAN MUSAKKA (V)

LAYERS OF AUBERGINES, POTATOES, CARROTS, ONIONS AND FRESHLY TOMATOES, TOPPED WITH BECHAMEL SAUCE

PATATESLI PATLICAN (V)

AUBERGINES COOKED WITH POTATOES, RED AND GREEN PEPPERS, RED ONIONS IN FRESH TOMATOES AND GARLIC SAUCE

Dessert

SIGNATURE PISTACHIO BAKLAVA (V)

