LUNCH MENU

MONDAY - FRIDAY | 12 PM - 4 PM

2 COURSE MENU

1 STARTER + 1 MAIN

£14.95

STARTERS

Hummus (V)

Pureed chickpeas, tahini, olive oil, lemon juice and garlic.

Calamari

Fried fresh squid served with homemade tartar sauce.

Falafel (V. N)

Chickpeas, broad beans and vegetable fritters served with houmous

Beetroot Salad

Oven-roasted beetroot, natural strained yoghurt, a hint of garlic, extra virgin olive oil.

Cacik (Tzatziki) (V)

Cucumber, mint and a hint of garlic in strained yoghurt, olive oil.

Halloumi Mushroom (V)

Sliced mushrooms pan-fried with butter and halloumi cheese and herbs.

Mucver (V)

Courgette, feta cheese, flour, parsley, carrot, mixed & deep fried.

Patlican Soslu (V)

Deep-fried aubergine cubes cooked with onions, peppers and our special tomato sauce.

MAIN COURSE

Chicken Shish

Char-grilled lean chunks of chicken breast skewers.

Adana

Char-grilled lean tender minced lamb skewers.

Chicken Beyti

Marinated minced chicken seasoned with garlic and char-grilled, served with homemade tartar sauce.

Chicken Wings (Spicy available)

Marinated and char-grilled chicken wings.

Meat Moussaka

Minced lamb with aubergine, potato, courgette, carrot, mushrooms, onions, peas, mixed peppers, béchamel sauce with cheese and tomato sauce.

Mucver

Courgette, feta cheese, flour, parsley, mixed & deep fried, served with salad.

Sea Bass Fillet

Char-grilled sea bass fillet.

Vegetarian Moussaka (V)

Aubergine, potato, courgette, carrot, mushrooms, onions, peas and mixed peppers, bechamel sauce with cheese and tomato sauce, served with rice and salad.

Falafel (V. N)

Chickpeas, broad beans, sesame and vegetable fritters, served with houmous & salad.

Imam Bayildi (V, N)

Onions, garlic, red pepper, green pepper, pine nuts, aubergine and tomato sauce, served with rice & salad.

Lamb Shish

Char-grilled lean tender lamb skewers.

Halloumi Kebab (V)

Char-grilled halloumi skewer served with rice, bulgur and salad.