LUNCH SET MENU

Monday to Friday / 12-4 PM

2 COURSE £14.90 - 3 COURSE £18.90

per person

per person

BRUNCH UNLIMITED DRINKS, PROSECCO & WINE

BOTTOMLESS

2 COURSE SET MENU FOR 39.95 SUNDAY TO THURSDAY ALL DAY FRIDAY 12PM - 4PM SATURDAY 12PM - 3PM (2HOUR SEATING)

HOT STARTERS

COLD STARTERS

HUMMUS (v) (vg)

Mashed chickpeas,Blended with tahini olive oil, lemon juice & garlic.

BABA GANOUSH (v)

Coal-roasted aubergine & red peppers, yoghurt, garlic, olive oil & lemon.

CACIK (v)

Diced cucumber mixed in garlic yogurt with fresh mint.

SHAK SHUKA (v) (vg)

Baked aubergine & potatoes mixed with pepper & tomatoes.
Served with yoghurt

TARAMA

Freshly prepared Cod roe.

MIXED OLIVES & ALMONDS (v) (vg)

Mixed olives with virgin olive oil, mixed herbs & almonds.

SOUP OF THE DAY Please ask a member of our

staff for today's daily soup.

SIGARA BOREK (v)

Homemade deep fried filo

pastry. Rolls with feta cheese,

dill & spinach. Served with sweet chilli sauce.

HALLOUMI (v)

With nigella seeds, honey & pomegranate dressing.

CALAMARI

Deep fried fresh squid rings with homemade tartar sauce.

FALAFEL (v) (vg)

Deep fried patty balls made from broad beans, chickpeas, vegetable fritters & herbs. Served with hummus.

CRISPY HALLOUMI FRIED (v)

Fried Cypriot cheese with nigella seeds, honey & pomegranate dressing.

GARLIC MUSHROOMS (v)

Pan friend whole mushrooms blended with fresh garlic & herbs, served with melted cheese.

MAIN COURSE

CHICKEN LIVER

Pan fried chicken liver with butter & herbs served with marinated red onions and rice.

ADANA KEBAB

Skewered minced lamb blended with red peppers & herbs. Served with rice.

CHICKEN WINGS

Marinated of chicken wings over charcoal grill. Served with rice.

ADANA CHICKEN WRAP

Mixed salad & herbs with thin lavash bread. Served with chips.

CHICKEN SHISH

Skewered cubes of chicken, marinated with pepper paste, vegetable oil, herbs and rice.

CHICKEN AVOCADO SALAD

Grilled chicken breast, served on a bed of green leaves, avocado and homemade dressing & Parmesan cheese.

LAMB MOUSSAKA

Minced lamb placed within layers of aubergines potatoes courgettes, onion mixed pappers. Glazed over with bechamel sauce & cheese.

Served with yoghurt and rice on side.

VEGGIE PLATTER

A platter with 1 pieces of each: sigara borek, halloumi, falafel & mixed veggie. Served with rice.

CHICKEN BURGER

Grilled chicken fillet, mix leaves, tomato. Served with chips.

GOAT CHEESE & VEGETABLES

Salamander Goat cheese with mixed vegetables. Served with rice

LAMB BEYTI

Skewered minced lamb blended with red peppers, garlic & herbs. Homemade tomato and mixed peppers sauce & melted cheese on top. Served with rice and yoghurt.

CHICKEN BEYTI

Skewered minced chicken blended with red peppers, garlic & herbs.
Homemade tomato and mixed peppers sauce & melted cheese on top. Served with rice and yoghurt.

HOMEMADE FALAFEL (v) (vg)

Deep fried patty balls, made from broad beans, chickpeas, vegetable fritters and hebs. Served with humus & rice.

DESSERT

BAKLAVA

Traditional Anatolian
Dessert 2 pieces
with ice cream

CRÈME BRULEE

Vanila flavoured classic crème brulee

CHOCOLATE FUDGE CAKE

A classic dessert, layers of dark chocolate sponge, topped with a rich chocolate ganache, white & dark chocolate curls.

ICE CREAM (2 CUPS)

Choose the flavour: Strawberry / Vanila / Chocolate

SIDES

CHIPS (v) 4.50 RICE (v) 4.00

BULGUR (v) 4.00 MIX VEGGIE GRILL (v) 6.00 ASPARAGUS (v) 7.00
MASHED POTATOES (v) 6.00

SAUTÉED POTATOES (V) 6.00

FOOD ALLERGIES AND INTOLERANCES

Before ordering your food and drinks, please speak to a member of our staff. If you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised giving their order and while eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.