



KIDS MENU

Under 12 £24.90

MAIN

Chicken Shish Chicken Wings Adana Kebab Lamb Shish

Chicken Burger Penne Pasta Chicken Nuggets
Optional Breast Optional Chicken

DESSERT

Ice Cream

Strawberry | Vanilla | Chocolate

CHRISTMAS MENU

THREE COURSE £58.00

COLD STARTERS

Mix Cold Meze

Hummus, Cacik, Baba Ganoush & Shak Shuka.

Crayfish Avocado Coktail

Fresh Crayfish served with mix leaves salad & Marie Rose sauce.

HOT STARTERS

Mix Hot Meze

Halloumi, Sucuk, Sigara Borek & Falafel.

Calamari

Deep fried fresh squid rings with homemade tartar sauce.

Halloumi (V)

Char-grilled Cypriot cheese with nigella seeds, honey & pomegranate dressing.

Octopus

Marinated Char-grilled ocotpus.

Chicken Shish

Skewered cubes of chicken.

marinated with pepper paste,

vegetable oil & herbs. Served with rice.

Lamb Steak

Special marinated charcoal grilled

lamb fillet. Served with chips.

Penne Pasta

(King Prawn or Chicken)
Pan fried king prawn orchicken

in butter with garlic, then mixed peppers, mushrooms & homemade tomato sauce.

Salmon

Marinated and char-grilled salmon fillet with black pepper. Served with

mashed potatoes and asparagus.

Octopus

Marinated char-grilled octopus.

Served with chips and salad

Mix Fish

King Prawns, Calamari & Crayfish

Sigara Borek (V)

Homemade deep fried filo pastry. Rolls with feta cheese, dill & spinach. Served with sweet chilli sauce.

Garlic Mushrooms (V)

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

MAIN COURSE

Mixed Kebab

Combination of Adana Kebab, Lamb & Chicken Shish. Served with rice.

Chicken Asparagus

Grilled chicken breast with mushroom and asparagus in a creamy cheese sauce.

Kleftiko (Kuzu Incik)

Oven baked lamb shank. Served with turmeric mashed potatoes, boild vegs & homemade sauce on all over the portion.

Lamb Sarma Beyti

Skewered, charcoal grilled minced Lamb, rolled with thin lavash bread with cheese. Sliced cut on the plate with home made tomato & pepper sauce & melted cheese on top.

Served with yoghurt.

Honey Glazed Goat Cheese

Honey glazed goat cheese, walnuts. Served with fig jam, mix leaves & honey balsamic glaze.

King Prawns

Pan fried king prawns with butter, garlic, fresh lemon juice & white wine.

Seared Scallops

Pan seared Atlantic scallops cooked in butter, garlic & herbs. Served with mashed potatoes.

Chicken Wings Bang Bang

Crispy fried boneless chicken wings with Bang Bang sauce

Lamb Special

Combination of lamb shish, lamb ribs, adana kebab & lamb chops.

Lamb Chops (4 pieces)

Lamb best end, grilled with herbs.

Grilled Tiger Prwans

Grilled Tiger prawns over charcoal. Served with rice and salad.

Mixed Fish Kebab

Marinated cubes of Salmon, King Prawns, Monk Fish skewerd char-grilled with& pepp ers. Served with mashed potatoes and asparagus.

Chicken Sarma Beyti

Skewered, charcoal grilled minced chicken, rolled with thin lavash bread with cheese. Sliced cut on the plate with home made tomato & per sauce & melted cheese on to served with yoghurt.

Vegeterian Kebab (V)

Grilled aubergine, courgette, peppers, onion & all vegs moved to pan, blended with butter, herbs & homemade sauce. Served with halluomi cheese on top and rice on side.

Veggie Platter (V)

A platter with 2 pieces of each: sigara borek, halloumi, falafel & mixed veggie. Served with rice.

DESSERT

Homemade Baklava Homemade Crème brulee Homemade Tiramisu Ferrero Rocher