< LUNCH TWO COURSE £34.95 >

<< DINNER TWO COURSE £42.50 >>

<<< DINNER THREE COURSE £47.90 >>>

STARTERS

Mix Cold Meze
Spoon Of Each Hummus, Cacik & Shak Shuka.

Mix Hot Meze
Halloumi, Sucuk, Borek & Falafel.

Halloumi (V)
Char-grilled Cypriot cheese with nigella seeds, honey & pomegranate dressing.

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

Octopus
Marinated Char-grilled ocotpus.

SIGARA BOREK (V)
Homemade deep fried filo pastry. Rolls with feta cheese, dill & spinach. Served with sweet chilli sauce.

Halloumi & Mushrooms (V)
Pan Fried, Small Cut Halloumi & Mushrooms with Herbs.

Sucuk & Halloumi
Char-grilled Turkish spicy garlic beef sausage and char-grilled Cypriot cheese with nigella seeds honey & pomegranate dressing.

Sucuk
Char-grilled, Turkish spicy garlic beef sausage.

Chicken Wings Bang Bang
Crispy fried boneless chicken wings with Bang Bang sauce

Hummus Kavurma
Hummus, topped with pan fried marinated chopped lamb.

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

Calamari
Deep fried fresh squid rings with homemade tartar sauce.

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

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

MAIN COURSE

Chicken Shish
Skewered cubes of chicken, marinated with pepper paste, vegetable oil & herbs. Served with rice.

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

Chicken Sarma Beyti
Skewered, charcoal grilled minced chicken, 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.

CHICKEN THIGHS
Boneless grilled chicken thighs with herbs. 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.

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

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 & rice on side.

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

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 homemade tomato and pepper sauce and melted cheese on top. Served with yoghurt.

Lamb Moussaka
Minced lamb placed within layers of aubergines, potatoes, courgettes, onion, mixed peppers. Glazed over with bechamel sauce & cheese. Served with yoghurt and rice on side.

Veggie Platter (V)
A platter with 2 pieces of each: sigara borek, halloumi, falafel & mixed veggie. Served with rice.

Lamb Steak
Special marinated charcoal grilled lamb fillet. Served with chips.

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 peppers. Served with mashed potatoes and asparagus.

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

Monk Fish Shish
Marinated skewerd char-grilled Monk Fish with peppers & onion. Served with mashed potatoes and asparagus.

SEARED SCALLOPS
Pan fried Atlantic scallops cooked in butter. Served with potato puure & asparagus

DESSERT

Homemade Baklava
Traditional Anatolian Dessert with ice cream

Homemade Tiramisu
Traditional Tiramisu made with savoiardi and real mascarpone

Homemade Crème brulee
Vanilla flavoured classic crème brulee

Luxury Scoop Ice Cream
Premium Belgium scooped ice cream, made with finest ingredients
Strawberry | Vanilla | Chocolate

SIGARA DESIGN LTD