New Year's Eve Menu

THREE COURSE £79.90

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.

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.

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

MAIN COURSE

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

CHICKEN THIGHS
Boneless grilled chicken thighs with herbs. Served with chips.

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.

Penne Pasta (King Prawn or Chicken)
Pan fried king prawn orchicken in butter with garlic, then mixed peppers, mushrooms & homemade tomato sauce.

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

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

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

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.

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 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

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

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

Any dessert of your choice

Half price for children under 12

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