



EVENING SET MENU

SCAN HERE



SUNDAY TO THURSDAY

Except Bank Holidays & Special Days

£21.95 Per Person

2 COURSE EVENING SET MENU

STARTERS

Patlican Soslu (VG)

Deep fried aubergine, homemade tomato sauce, onion, parsley, pepper & garlic

Hummus (VG)

A blend of chickpeas, a hint of garlic, lemon juice & olive oil

Cacik Tzatziki (V)

Strained yoghurt, cucumber, dill, fresh mint, garlic & olive oil

Pembe Sultan (Pink Sultan) (V)

Oven roasted beetroot, strained yoghurt, mayonnaise, garlic, herbs & olive oil

Spinach Tarator (V)

Fresh spinach, strained yogurt, olive oil & a hint of garlic

Baba Ganoush (Patlican Ezme) (V)

A puree of charcoal grilled aubergine, a hint of garlic, olive oil & strained yoghurt

Sucuk

Turkish Beef sausage

Grilled Halloumi Cheese (V)

Muska Boregi (V)

Pastry filled with feta cheese and spinach

Calamari

Deep fried fresh calamari with homemade tartar sauce & fresh lemon

Mucver (V)

Deep fried courgette, egg, feta cheese, dill, carrot, mint & spring onion. Served with cacik

Mushroom & Halloumi (V)

Pan fried mushrooms & halloumi cheese cooked with garlic & turkish spices

Falafel (VG)

Chickpeas, broad beans, green & red pepper, carrot, onion, garlic, parsley, coriander, vegetable fritters. Served with humus

Garlic Mushroom (V)

Pan fried mushrooms with butter, garlic, double cream & herbs

£24.50 Per Person

3 COURSE EVENING SET MENU

MAINS

Chicken Shish

Prime cuts of marinated lean & tender cubes of chicken, grilled on a skewer. Served with rice & salad

Adana

Minced lamb seasoned with parsley, spices & special red peppers, grilled on a skewer. Served with rice & salad

Chicken Beyti

Spicy marinated minced chicken seasoned with garlic & char-grilled. Served with rice & salad

Lamb Beyti

Spicy marinated minced lamb seasoned with garlic & char-grilled. Served with rice & salad

Mixed Shish (Chicken Shish & Lamb Shish)

Selection of prime lamb shish & chicken shish. Served with rice & salad

Chicken Wings

Chicken wings marinated our signature sauce, grilled on a skewer. Served with rice & salad

Sarma Beyti (Chicken Beyti or Lamb Beyti)

Minced lamb or chicken beyti wrapped in thin bread, homemade yoghurt, homemade tomato sauce & Yaprak butter sauce

Chicken Casserole

Tender chicken pieces, mushroom, peppers, tomatoes & onions topped with chef's special tomato sauce cooked in a pan. Served with rice

Chicken A La Crema

Chicken, mushrooms, double cream, vegetables cooked in a pan. Served with rice

Meat Moussaka

Layers of meat, aubergine, potatoes, courgette, peas, peppers, onions & bechamel sauce topped with mozzarella cheese & homemade tomato sauce. Served with salad

Sea Bass Fillet

Char-grilled sea bass fillet, served with salad & chips

Salmon

Seasoned & marinated salmon grilled over charcoal. Served with salad & mashed potato

Fresh Calamari

Fried fresh squid served with homemade tartar sauce, chips & salad

Vegeterian Moussaka (V)

Layers of aubergine, potatoes, courgette, peas, peppers, mushrooms & bechamel sauce topped with mozzarella cheese & homemade tomato sauce. Served with salad

Falafel (VG)

Chickpeas, broad beans, green & red pepper, carrot, onion, garlic, parsley, coriander, vegetable fritters. Served with humus

Mucver (V)

Deep fried courgette, egg, feta cheese, dill, carrot, mint & spring onion. Served with cacik

Imam Bayildi (V,N)

Onions, garlic red pepper, green pepper, parsley, pine nuts, aubergine & tomato sauce, raisins. Served with rice & salad

DESSERT

Baklava (With ice cream)

V=VEGETERIAN | VG= VEGAN | N= NUTS

ALLERGY INFORMATION

*Please inform a member of staff for any allergies or intolerance you may have upon placing your order

*The portion sizes are not the same as the A La Carte menu.