



SET LUNCH MENU

Available Daily 12-2pm

Starter

Chef Selection of Sharing 3 hot and 3 cold mezze platter

(Selection of starters from main menu and highly recommended for large parties. Sharing platter for 2 people & Vegetarian, Vegan and Gluten Free platter is available)

Vegetable Soup (V)

Deep Fried Calamari (squid) Tartar sauce & salad

Dolma (V) Rice stuffed vine leaves with herbs and pine kernel served with garlic dip

Spicy Cheese Balls (V) Deep fried mozzarella balls served with tomato and garlic sauce

Sucuk Izgara Grilled Spicy Garlic Turkish beef sausages

Hummus (V) Served with pita bread

Potato Salad (V) Red and green pepper, red onion, olive oil, vinegar and mix herbs

Home made Falafel served with layer of hummus

Main Course

Homemade Lamb & Beef Burger

Seeded burger bun, fried onion, burger cheese, gherkin, tomato, lettuce, rich tomato & red pepper sauce served with chips

Tavuk Pirzola

Grilled chicken breast marinated in garlic & white wine served with creamy brandy sauce, salad & chips

Et Sote

Pan-cooked diced lamb, tomato, pepper, mushrooms, onion, garlic and herbs with its own jus served with salad, rice & stir-fry vegetables (available spicy as you like)

Fettuccine Con Pollo

Pasta cooked with diced chicken breast, mushrooms, garlic, cream and rich tomato sauce

Tavuk Sote

Pan-cooked diced breast of chicken, tomato, pepper, mushrooms, onion, garlic and herbs with its own jus served with salad, rice and stir-fry vegetables (available spicy as you like)

Charcoal Chicken on Skewer

Marinated cubes of chicken breast grilled on skewer served with fries, salad, garlic dip & mild spicy dip

Grilled Salmon Fillet

Char grilled fillet of Salmon served with roasted red pepper and butter sauce, sautéed new potatoes

Green Olive Kofte

Beef & Lamb mince kofte cooked in a rich spicy and garlic sauce served with salad and vegetable rice

Moussaka

Lamb mince meat, aubergine, vegetables, cheese, béchamel sauce, served with Greek salad

Vegetable Moussaka (V)

Aubergine, vegetables, cheese, béchamel sauce served with Greek salad

Vegetable Kebab (V)

Aubergines, peppers, tomato, mushrooms, onion & grilled halloumi with salad, rice and oriental sauce

Dessert

Baklava (n) Layers of filo pastry, syrup and chopped nuts & ice cream

Revani (n) A moist and flavourful semolina cake with sweet syrup flavoured with orange zest served with vanilla ice cream

Turkish Cold Vanilla Rice Pudding Seasoned with cinnamon powder

Ice cream bowl (vanilla, strawberry & chocolate)

Warm Chocolate Fondant served with vanilla Ice Cream

2 Course £16 - 3 Course £20

Gluten Free, Vegan and Dairy Free dishes available! Please ask for assistance.