

Mother's day Menu

3 Course meal with a glass of poinsettia

Starters

Please choose one of the following

Cold Starters

ACILI EZME (V)

Crushed vegetables, finished with pomegranate syrup & olive oil

SAKSUKA (V)

Aubergine, peppers & fresh tomato sauce.

CACIK (D, V)

Cucumber dip with yoghurt garlic, fresh dill, mint and olive oil

HUMMUS (V, S)

Chickpeas blended with tahini paste, garlic, lemon and olive oil

Hot Starters

BUTTERED TIGER PRAWNS (D, F)

Sauteed prawns with garlic butter cooked with white wine

HALLOUMI CHEESE (D)

Halloumi cheese served with salad topped with Basel sauce

FALAFEL (VE, C, S)

Combinations of crushed chickpeas, broad beans & herbs

BOREK (FILO PASTRY) (G, E, D)

Deep fried rolled filo pastry packets filled with feta cheese and dill

LAMB LIVER (G, D)

Sauteed lamb liver cooked to perfection with onions and fresh herbs

Main

KUZU INCIK (LAMB SHANK) (C, D)

Braised shank of lamb cooked for hours in the oven with a subtle taste of fresh herbs topped with aubergine, tomato and served with rice

MEAT MOUSSAKA (D, G)

layers of potatoes with minced fresh meat, red pepper, tomato sauce, aubergines, courgette topped with béchamel sauce & mozzarella cheese

CHICKEN SAUTE (D*)

Sauteed chicken breast with mushrooms, tomato, peppers, onion and herbs and served with rice

ADANA KEBAB (D, G)

minced lamb with red peppers, onion, mixed spices cooked to perfection, served on a thin bread

CHICKEN WINGS (D, G, M)

Chicken wings marinated Char-grilled, served with rice

CHICKEN SHISH (G, D, M)

Breast chicken fillets marinated with fresh herbs, charcoal grilled with peppers & tomatoes, served with bulgur

HAREM KEBAB (D, M, G)

Finely grilled breast of chicken fillet cubes laid on Turkish bread & yoghurt, covered with tomato sauce finished with drizzled butter

MIX SHISH (D, G, M)

A mixture of lamb and chicken shish cooked to perfection served with bulgur and salad

FILLET OF SALMON (N*, D, F)

Salmon pan-fried with crushed fresh herbs & white wine, topped with roasted almond flakes served with sauteed spinach and roasted potatoes

BIBER DOLMA (Stuffed Peppers) (V, D*, N)

Stuffed peppers cooked in traditional tomato sauce, stuffed with rice, onions, dill, garlic, currant, pine kernel, mint and parsley served with yoghurt

Desserts

Baklava

traditional turkish desserts made with layers of thin pastry, walnuts, pistachios, & syrup served with Vanilla Ice cream d, n, g

3 scoops of ice cream of your choice D

Rice Pudding D

Chocolate fudge Cake; Classic Dessert, layers of dark chocolate sponge, topped with rich chocolate ganache m, n, e, g

£44.95