

HAPPY VALENTINE'S DAY

be my
VALENTINE



SHIRAZ

3 course meal

Please choose from one the of Starters & Mains

All Starters will be served with turkish bread

Cold Starters

ACILI EZME (V)

Crushed vegetabes, 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

TURKISH SAUSAGE (SUCUK)

Slightly spicy Turkish sausage served with baby leaf salad.

HALLOUMI CHEESE (D)

Halloumi cheese served with salad topped with Basel sauce

FALAFEL (VE, C, S)

Deep fried combinations of crushed chickpeas broad beans tossed with fresh herbs

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

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

Mains

ZENCEFELLI TAVUK (Gingered Chicken) (D, S, O)

Breast of chicken sauteed with fresh ginger, herbs, fresh garlic & touch of light cream serves with rice and salad

KUZU INCIK (LAMB SHANK) (C, D)

Braised shank of lamb cooked for hours in the oven with a subtle of 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 b?chamel sauce & mozzarella cheese

LAMB SAUTE (D*)

Sauteed cube of lambs with mushroom, tomato, peppers, onion and served with rice

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 SHISH (G, D, M)

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

CHICKEN WINGS (D, G, M)

Chicken wings marinated Chargrilled, served with rice

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

Stir fried chicken (SO, D)

strips of chicken, cooked with vegetables served with rice

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

Stuffed Aubergine V, D

Cooked Vegetables, stuffed in aubergine, served with tomato sauce, Rice & Salad

Dessert

Baklava

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

set on a biscuit base, made with cream cheese & hint of vanilla, topped with strawberry topping d

Banoffee cake

layer of thick toffee on as biscuit base, with fresh sliced banana, topped with banana mouse and whipped cream d

£39.95