COLD APPETISERS

CACIK (V) (VG) (GF)

Diced cucumber pieces, garlic yoghurt and salt

SHAKSHUKA (V) (VG) (GF)

Sauteed aubergines with courgette, peppers in our special tomato and onion sauce

HUMMUS (V) (VG) (GF)

Crushed chickpeas with lemon juice tahini and a hit of garlic

BABA GANOUSH (V) (GF)

Grilled aubergines, grilled red bell pepper, garlic, tahini, and yoghurt.

SPINACH TARATOR (V) (GF)

Julienne-cut baby spinach, garlic, and yogurt.

HOT APPETISERS

HALLOUMI (4PCS) (V) (GF)

Grilled Cyprus cheese, rocket base and served with fig jam.

FALAFEL (4PCS) (V) (VG)

Mashed chickpeas, broad beans, fritter, crushed pepper and sesame served with rocket base

CHEESY PASTRY ROLLS (2PCS) (V)

Cigar shape crispy filo pastry filled with Turkish cheese, halloumi, spinach and fresh herbs, served with sweet chilli sauce.

SPICY BEEF SAUSAGE (2PCS) (GF)

Grilled spicy Turkish sausage with rocket base

MAIN COURSES

FILLET OF SEA BASS(GF)

Pan-sautéed beans with garlic, baby potatoes, and garlic wine sauce.

CHICKEN SHISH

Tender cubes of chicken skewered and grilled over charcoal

ADANA KEBAB

Lean tender minced lamb skewered and grilled over charcoal

MEAT MOUSSAKA

Oven baked minced lamb, aubergine, potatoes, onions, pepper topped with bechamel sauce.

VEGAN MOUSSAKA (V) (VG)

Served with fried aubergine, potatoes, carrots, and a vegan béchamel sauce made with soya milk, tomato sauce.

CHICKEN WINGS

Chicken wings marinated, seasoned and grilled over charcoal

STUFFED AUBERGINE(V)(VG)(GF)

With onions, red peppers, green peppers, and tomato sauce.

PENNE ARRABBIATA (V)

Garlic, arrabbiata sauce, pesto sauce and parmesan cheese.

FETTUCCINE ALFREDO

Sautéed chicken slices, mushrooms, cream, pesto sauce and parmesan cheese.

DESSERTS

BAKLAVA (N)

CHOCOLATE BROWNIE

CHEESECAKE

(V) Vegetarian (VG) Vegan (N) Nuts (GF) Gluten Free

FOOD ALLERGIES & INTOLERANCES: