



courses £22.90

3 courses £25.90

## Pre selected starters to share

CACIK (YOGHURT DIP) For the garlic lovers, a tantalizing mixture of thick yoghurt, cool cucumber, a hint of mint and

**HUMMUS** Our daily home blend of chickpeas, rich in tahini and delicately spiced with cumin, hint of garlic, lemon juice and olive oil

KISIR Cracked wheat with finely chopped vegetables, walnut, parsley, chillies, herbs and tomatoes. topped with

PINK SULTAN Boiled red turnip with yogurt and hint of garlic and olive oil

PATLICAN SOSLU Cubes of aubergine onions and peppers with tomato sauce and spices

**HELLIM** Succulent goat cheese grilled served with drizzle of olive oil

FETA & SPINACH BOREK Fillo pastry parcels with creamy spinach and feta filling

**SUCUK** Pan fried Spicy Turkish sausages



## Choice of your main course (please select your main course)

CHICKEN SHISH Specially marinated cubes of chicken on skewers cooked over real charcoal served with rice and salad

LAMB SHISH Specially marinated cubes of lamb on skewers cooked over real charcoal served with rice and salad

MIXED SHISH Combination of half lamb, half chicken shish

ADANA KEBAB Spicy minced lamb marinated with pepper fleck

LAMB CHOPS Best end of lamb cutlets cooked on real charcoal

MIXED GRILL Combination of half lamb shish, half chicken shish and adana kebab served with rice and salad

SALMON char grilled salmon steak served with salad and chips

A selection of vegetables in a tomato VEGETARIAN MUSAKKA

KLEFTIKO large succulent piece of lamb on the bone slowly



Give your father a rest. Let us cook



## Choice of your dessert (please select your dessert)

BAKLAVA fresh made in house pastry with walnuts, honey syrup served

ICE CREAM choosy of vanilla or chocolate, raspberry

CHEESE CAKE vanilla flavour cheese cake served with ice cream

CHOCOLATE CAKE served with ice cream