

LUNCH  
MENU



# LUNCH MENU

Between 12 -pm - 4.00pm

## COLD MEZES

### HOUMOUS

Finely blended chickpeas, tahini (sesame seed paste) mixed with fresh garlic and lemon juice, topped with a drizzle of extra virgin olive oil.

### CACIK

Creamy strained yogurt mixed with finely chopped cucumber, dill, crushed fresh mint, garlic and extra virgin olive oil. A refreshing dip.

### AUBERGINE WITH TOMATO SAUCE

Deep fried aubergine, finely sliced peppers and onions, in a rich homemade tomato sauce baked in oven.

### MIXED OLIVES

Marinated large green and black olives accompanied with peppers, garlic cloves and pickles.

### TABULE

Parsley, dill, fresh mint, spring onion, tomatoes, red peppers, red onion, crushed wheat dressing with olive oil, lemon and pomegranate juice.

### VINE LEAVES

Filled with rice, mint, dill and olive oil nished with lemon juice.

### TARAMA SALATA

Smoked cod roe crushed with lump fish caviar, lemon juice, extra virgin olive oil, garlic and breadcrumbs.

## HOT MEZES

### SOUP OF THE DAY

### GARLIC MUSHROOM

Cooked with butter, garlic with spices

### GRILLED HALLOUMI

Finest slice halloumi cheese cooked on grill served with garnish.

### FALAFEL

Deep fried mashed chick peas, broad beans mixed with garlic, celery, carrot, peppers, coriander and dill, accompanied with a hummus dip.

### CALAMAR

Crispy and tasty calamari rings coaled in panko (A coarse style breadcrumb) breadcrumbs and deep fried, served with tartar sauce.

### TURKISH SAUSAGE

Sliced grill spicy Turkish sausage cooked with peppers and tomato riched with tomato sauce served with garnish.

### SPINACH & CHEESE BOREK

Feta cheese, spinach and hand crafted into a filo pastry parcel and deep fried to perfection.

### MEATBALL KOFTE

Minced lamb meatballs cooked in oven riched with tomato sauce.

## MAIN

### SHISH KOFTE

Hand made lamb mince flavoured with herbs and peppers, a light dish that has been carefully marinated for maximum flavour.

### CHICKEN SHISH KOFTE

Hand made chicken breast mince, peppers, onion, garlic combined with a clever blend of spices and seasoning, cooked on a long flat skewer.

### CHICKEN CASSEROLE

Chicken cubes cooked with onions, peppers, aubergine, potatoes, pepper puree, cooked in a clay pot. Served with rice.

### LAMB CASSEROLE

Lamb cubes cooked with onions, peppers, aubergine, potatoes, pepper puree, cooked in a clay pot. Served with rice.

### LAMB RIBS

Perfectly seasoned chargrilled lamb spare ribs.

### CHICKEN WINGS

Marinated in our unique recipe cricken wings, cooking on charcoal grill Own special different way for extra juice and flavour.

### CHICKEN SHISH

Large cubes of premium chicken breast are marinated in our unique recipe for maximum flavour.

### CREAMY CHICKEN MUSHROOM

Chicken fillets grilled, riched with white vine then cooked with mushrooms in a creamy sauce, flavoured with a hint of garlic and mixed herbs.

### GRILLED CHICKEN SALAD

Grilled chicken mixed salad, olive oil & pomegranate sauce

### SALMON SHISH KEBAB

Chunky cuts of salmon skewered

### VEGETABLE MOUSAKKA

Layered potatoes, aubergines, courgettes, mixed peppers, carrots and onions in a tomatoes sauce, topped with a cheesy bechamel served with salad.

### VEGETABLE SHISH KEBAB

Skewed aubergine, pepper, onion, mushroom, zucchini and tomato cooked on chargrill, enriched with tomato sauce, served with rice or bulgur.

### FALAFEL, HOUMOUS, SALAD

Falafel, hummus and mixed salad.

### HALLOUMI & AVOCADO SALAD

Grilled halloumi, sliced avocado, mixed salad, olive oil & pomegranate sauce

## DESSERTS

HOME MADE BAKLAVA with ice-cream

CHEESECAKE OF WEEK with ice-cream

CHOCOLATE CAKE with ice-cream

RICE PUDDING OR ICE CREAM

### 2 COURSE MEAL

1 Any Starter, 1 any Main

**£14.95**

### 3 COURSE MEAL

Any Starter, any Main, any Dessert

**£17.95**