

LUNCH MENU

2 COURSE LUNCH - £6.95

choose one starter and one main dish

STARTERS

- GÜNÜN ÇORBASI**
Soup of the day
- MUSKA BOREGI**
Triangular filo parcels filled with feta Cheese
- AVCI BÖREGI**
Pancake like parcels filled with mince meat blended with herbs & spices
- KALAMAR**
Breaded fried squid on a nest of mixed green leaves
- HUMUS (V)**
A popular creamy dip made from chick-peas, tahini, olive oil & garlic
- TARAMA**
Dip made with fish roe, olive oil and lemon
- ANTEP EZMESI (V)**
Chopped spicy red peppers, fresh red onion, tomatoes, garlic and parsley
- BARBUNYA PILAKI (V)**
Barlotti Beans cooked in olive oil with chopped tomatoes, onion and carrots
- İMAM BAYILDI (V)**
Aubergine stuffed with vegetables
- ISPANAK TARATOR (V)**
Steamed spinach blended with garlic, olive oil, pepper and yoghurt
- CACIK (V)**
Yoghurt blended with garlic, cucumber, mint, and lemon juice
- PATLICAN SALATASI (V)**
Aubergine Puree blended with olive oil, garlic, tahini, lemon & yoghurt
- YAPRAK DOLMASI (V)**
Vine leaves stuffed with herb blended pilau rice
- TAZE FASULYE (V)**
Green beans cooked in olive oil, tomato, garlic and onion
- KAVUN (V)**
Diced honey melon
- ZEYTİN (V)**
Mixed green & black olive oil & herbs

MAINS

- KUZU SIS**
Diced lamb marinated in herbs then barbequed on skewers.
- PILIÇ SIS**
Pieces of marinated chicken, barbequed on skewers.
- ADANA KEBAP**
Minced lamb kebab mixed with herbs and mild chilli, barbequed on skewers.
- GÜVEC***
Turkish lamb and vegetable casserole dish baked in clay pots in an oven
- MUSAKKA***
Traditional Turkish dish of sautéed aubergine, tomato and minced lamb dish cooked in our oven
All the above dishes served with a garnish salad & bulgur rice
** Vegetarian versions are available on these two dishes*
- FROM THE OVEN (Pide Lahmacun)**
FRESHLY MADE DOUGH HAND STRECHED TO A BOAT SHAPE & BAKED IN AN OVEN PRODUCING A CRISPY OUTER CRUST. A VARIETY OF MEAT, VEGETABLE & CHEESE TOPPINGS. SERVED WITH SEASONAL SALAD
- KIYMALI PIDE**
Minced lamb, tomatoes, green peppers, onion, parsley and seasoning
- INSPANAKLI PIDE**
Pan fried Spinach
- KUSBASLI PIDE**
Diced lamb, tomatoes, green peppers, onion, parsley and seasoning
- KASARLI PIDE**
Cheddar Cheese
- KARISIK PIDE**
Diced lamb, sausage, vegetables and cheese
- LAHMACUN**
Turkish pizza; very thin base topped with lamb mince, tomato, onion & herbs mixture
- KIYMALI YUMURTALI**
Minced meat and egg
- KASARLI YUMURTALI**
Cheese and egg
- SALADS**
- PEYNIRLI SALATA**
Tomato and cucumber salad with feta cheese
- SALMON SALATA**
Fresh Barbecued Salmon on mixed green leaves in an olive oil dressing
- TAVUK SALATA**
Strips of marinated chicken served on a bed of mixed salad with dressing

MEZE

BUY ONE MEZE GET ONE FREE!

(your lowest priced meze is free)

HOT MEZE

- GÜNÜN ÇORBASI**
Soup of the day £3.50
- MUSKA BOREGI**
Triangular filo parcels filled with feta Cheese £4.95
- AVCI BÖREGI**
Pancake like parcels filled with mince meat blended with herbs & spices £5.50
- İÇLİ KÖFTE**
Stuffed meat balls blanketed with bulger wheat £5.50
- ARNAVUT CIGERI**
Pan fried floured lambs liver served with onion & parsley salad £5.50
- HELLUMI PEYNIRI**
Grilled halloumi cheese £5.95
- TEREYAGLI KARIDES**
Pan fried prawns in garlic butter £5.95
- KALAMAR**
Breaded fried squid on a nest of mixed green leaves £5.50
- SUCUK**
Barbequed Spicy Turkish Sausage £4.95

COLD MEZE

- HUMUS (V)**
A popular creamy dip made from chick-peas, tahini, olive oil & garlic £4.20
- TARAMA**
Dip made with fish roe, olive oil and lemon £4.20
- ANTEP EZMESI (V)**
Chopped spicy red peppers, fresh red onion, tomatoes, garlic and parsley £4.20
- BARBUNYA PILAKI (V)**
Barlotti Beans cooked in olive oil with chopped tomatoes, onion and carrots £4.20
- İMAM BAYILDI (V)**
Aubergine stuffed with vegetables £4.50
- ISPANAK TARATOR (V)**
Steamed spinach blended with garlic, olive oil, chilli pepper and yoghurt £4.20
- CACIK (V)**
Yoghurt blended with garlic, cucumber, mint, and lemon juice £4.20
- PATLICAN SALATASI (V)**
Aubergine Puree blended with olive oil, garlic, tahini, lemon & yoghurt £4.60
- PASTIRMA**
Dried beef covered with a çemen (cumin, fenugreek, garlic and hot paprika paste) £5.95
- YAPRAK DOMASI (V)**
Vine leaves stuffed with herb blended pilau rice £4.20
- TAZE FASULYE (V)**
Fine green beans cooked in olive oil, tomato, garlic and onion £4.50
- KAVUN (V)**
Diced honey melon £4.20
- ZEYTİN (V)**
Mixed green & black olive oil & herbs £2.50
- MIXED MEZE PLATTER**
Chef's selection of six different mezes (not included in the buy-one-get-one offer) £9.95