

# Set Menu

£38.50 per person



## MEZE TO SHARE

*All below mezes are served for the table to share*

### HUMUS

Pureed chickpeas with tahini, garlic and lemon juice and olive oil dressing

### ZEYTINYAGLI PATLICAN

Aubergine, tomatoes, garlic, pepper and chickpeas cooked in olive oil

### BABA GANOUSH

Grilled aubergine puree with tahini, olive oil, yogurt and garlic

### KISIR

Crushed walnuts, hazelnuts, bulgur wheat, tomato sauce, fresh mint, onion and herbs

### MAYDANOZ SALATASI (Tabbouleh)

Chopped parsley salad with tomatoes, onions, cracked wheat, olive oil and lemon juice dressing

### CACIK

Yogurt with cucumber, dry mint, sumac and garlic

### ISPANAKLI BOREK

Filo pastry stuffed with feta cheese and spinach

### SEBZELI KOFTE (Falafel)

Ground chickpeas and broad beans tossed in spice, and deep fried

## CHOICE OF MAIN COURSE

### KUZU KOFTESI

Grilled minced lamb, onion and green pepper patties, served with bulgur wheat and salad

### TAVUK SISH

Chicken kebab on skewers, served with spinach

### MIXED GRILL

Mixed grill of chicken kofte, lamb kofte, chicken fillet and lamb fillet, served with bulgur wheat and salad

### MUSAKKA

Layers of minced lamb, aubergine and potato topped with cheese sauce

### PATLICANLI TAVUK

Chicken meatballs and aubergines cooked in fresh tomato sauce

### HELLIMLI ISPANAK

Spinach sautéed with chickpeas and halloumi cheese

### KARISIK SEBZE SOTESI

Mixed vegetable sauté of aubergines, courgettes, mushrooms, tomatoes, onions, garlic and celery

### VEGETARIAN MUSAKKA

Layers of aubergines, potatoes, carrots, onions, fresh tomatoes, topped with cheese sauce

### KALAMAR TAVA

Deep fried squid, served with sour rose sauce

### VISNELI KARIDES YAHNISI

King prawns, roasted almonds, spring onion, coriander topped with cherry sauce

Suitables for Vegetarians , Contains Nuts

Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 12,5% will be added to your bill. VAT included.