

## Menu 1

28.95

### Sharing Starters


Humus   
Puree of Chickpeas with Tahini, Garlic and Lemon Juice.


Borek   
Filo Pastry filled with Feta Cheese and Spinach.

Falafel   
Fritters of Crushed Chickpeas, Fava Beans and Peppers.

Cacik   
Cow's Milk Yoghurt, Cucumber, Mint and Dill.


### Choice of Main Course

Avocado, Blueberry & Goat's Cheese   
Served with Walnuts, Avocado, Chicory and a Selection of Green Leaves Dressed with Blueberries & Olive Oil.

Moussaka Vegetarian   
Layers of Aubergine, Courgette, Potatoes and Peppers topped with a Bechamel and Cheese Gratin.

Tavuk Shish  
Cubes of Marinated Chicken Breast served with a Cucumber and Yoghurt Sauce.

Kofte Shish  
Skewers of Grilled Minced Lamb or Chicken served with Tomato Ezme.

Lamb Tagine   
Slowly Braised Lamb on the Bone served with a selection of Prunes, Apricots, Almonds, Rice.

### Filter Coffee & Piece of Baklava


  
  


## Menu 2

32.95


### Sharing Starters

Humus   
Puree of Chickpeas with Tahini, Garlic and Lemon Juice.

Tabule   
Finely chopped Parsley, Mint, Crushed Wheat, Tomato and Lemon Oil.

Imam Bayildi   
Roasted Aubergine and fresh Tomatoes, Peppers, Onions.

Borek   
Filo Pastry filled with Feta Cheese and Spinach.


Falafel   
Fritters of Crushed Chickpeas, Fava Beans and Peppers.

Kisir   
Anatolian Salad of Mixed Nuts, Bulgur Wheat, peppers and onions.

Cacik   
Cow's Milk Yoghurt, Cucumber, Mint and Dill


### Choice of Main Course


Mixed Grill  
Grilled Cubes of Chicken, Lamb and Kofte served with Tomato Ezme.

Turlu   
Mixed vegetables, potatoes, aubergines, peppers, tomatoes and carrots served with rice.

Kuzu Shish  
Medallions of Grilled English Lamb Loin, Fire Roasted Aubergine Puree, Grilled Turkish Peppers and Tomato.

Tavuk Shish  
Cubes of Marinated Chicken Breast served with a Cucumber and Yoghurt Sauce.

Vegetable Penne   
Penne with peas, cherry tomatoes, asparagus, rocket and parmesan with tomato sauce.

Lamb Tagine   
Slowly Braised Lamb on the Bone served with a selection of Prunes, Apricots, Almonds, Rice.

Seabass  
Grilled Fillet of Seabass served with Wilted Spinach and Vine Tomatoes.

### Dessert Selection

Baklava, Poached Pear and Persimmon.   
  



### Filter Coffee

## Menu 3

42.95

### Sharing Starters

Humus   
Puree of Chickpeas with Tahini, Garlic and Lemon Juice.

Tabule   
Finely chopped Parsley, Mint, Crushed Wheat, Tomato and Lemon Oil.

Imam Bayildi   
Roasted Aubergine and fresh Tomatoes, Peppers, Onions.


Borek   
Filo Pastry filled with Feta Cheese and Spinach.

Falafel   
Fritters of Crushed Chickpeas, Fava Beans and Peppers.

Kalamari   
Crispy Squids, Yoghurt Tartar, Rockets and Lemon.


Cacik   
Cow's Milk Yoghurt, Cucumber, Mint and Dill.

Karides Tava  
Sautéed Prawns with Tomatoes, Ginger and Spring Onions.


İcli Kofte   
Fried Parcels of Minced Lamb, Pine Kernels and Fresh Herbs wrapped in Bulghur Wheat.


### Choice of Main Course

Mixed Grill  
Grilled Cubes of Chicken, Lamb and Kofte served with Tomato Ezme.

Vegetable Penne   
Penne with peas, cherry tomatoes, asparagus, rockets and parmesan with tomato sauce.

Olive Oil Poached Salmon   
Served with chopped Avocado, Heritage Tomatoes Salad and Toasted Walnuts.

Turlu   
Mixed vegetables, potatoes, aubergines, peppers, tomatoes and carrots served with rice.

Moussaka   
Layers of Aubergine, Courgette, Potatoes and Peppers topped with a Bechamel and Cheese Gratin. (Meat option is also available.)

Pirzola  
Grilled Lamb Chops served with Salsa Verde and Sautéed Spiced Baby Potatoes.




Iskender  
A selection of Lamb, Chicken and Lamb Kofte, Roasted Tomato Sauce and Yoghurt served on Crispy Pide Bread.

Tavuk Shish  
Cubes of Marinated Chicken Breast served with a Cucumber and Yoghurt Sauce.

Swordfish  
Grilled Swordfish Steak, served with spinach, tomatoes and chilli sauce.

Rib Eye  
10oz Dry Aged Scottish Rib Eye, chargrilled served with a Green Peppercorn Sauce and Chips.




### Choice of Dessert

Apple Parfait   
Apple, Cinnamon, Honey, Nut Granola, Coconut Yogurt Fig, Walnut.   


Dessert Selection   
Baklava, Poached Pear and Persimmon.   


### Filter Coffee

Please ask a member of our team before ordering if you have any allergies or intolerances. Nuts, flour and other allergens are used in our kitchen, and despite efforts to prevent cross-contamination any of our dishes may contain traces amount of allergens.

Gluten  Contains Nuts  Vegetarian   
A discretionary service charge of 12.50 % will be added to your bill. VAT included.