

2 Course Meal £24.95

3 Course Meal £29.95

Appetizers

Avocado Prawn Cocktail

Served with mixed leaves, avocado and marie rosa sauce

Hummus

Mashed chickpeas blended with tahini, finished with olive oil, lemon juice and garlic dressing. Served with bread.

Tzatziki

Strained yoghurt fused with shavings of cucumber. finished with a fresh mint garlic and olive oil dressing. Served with bread

Spinach tarator

Fresh spinach bathed in a creamy yoghurt sauce with a hint of crushed garlic. Served with Bread

Falafel

Served on a bed of hummus with salad

Creamy Mushrooms

Sauteed mushrooms in a creamy garlic and mozzarella cheese pool of sauce. Served with bread.

Crispy Calamari

Fresh pieces of squid are battered and fried to be perfectly crisp on the outside and soft on the inside, served with homemade tartar sauce

Sujuk and Halloumi

Spicy pieces of Turkish beef sausage and grilled halloumi served with tomato, cucumber, mixed leaves and virgin oil dressing

Shaksuka

Pieces of deep fried aubergine, pan fried onions & mixed peppers in fresh garlic tomato sauce. Served with bread.

Mains

Char-Grilled marinated chicken Skewers

With rice, salad and served with homemade garlic and chilli sauce on the side.

Pan fried Chicken

With white wine, mushrooms and cream sauce, served with chips

Seafood Casserole

King prawns, baby prawn, calamari, mussels & salmon cooked in an earthenware dish with fresh tomatoes and vegetables topped with melted mozzarella & cheddar, served with rice.

Vegetable Moussaka

Layers of potato, aubergine, courgettes, mixed peppers & carrots. Topped with feta cheese and bechamel sauce. Served with homemade tomato sauce, salad and rice.

Char-Grilled Halloumi salad

with tomatoes, cucumber, mixed leaves, olives & virgin olive oil dressing.

Lamb Shank

Slow roasted lamb shank cooked to perfection, seasoned with herbs and served with mashed potato's.

Meatball Pasta

Spaghetti pasta with meatballs cooked in tomato sauce with herbs & spices, topped with shaved parmesan cheese.

Char-grilled fillet of Seabass

Served with rocket & tomato salad with seasoned new potatoes

Chicken & Mushroom Tagliatelle

Tagliatelle pasta with creamy mushrooms, chicken wild rocket & parmesan.

Char-Grilled Mediterranean Kofte

Minced lamb with herbs, onions, tomatoes served with salad

Desserts

Havuc Dilim Baklava

Traditional Turkish filo pastry with crushed pistachio nuts drenched in sweet lemon syrup, finished with a sprinkle of pistachio and served vanilla ice cream

Homemade Apple crumble

Mixture of apples with crispy crumble and topped with cinnamon, served with custard.

Homemade Chocolate Brownie

Belgian chocolate brownie homemade. served with vanilla ice cream.

Homemade Tiramisu

Sponge cake soaked in espresso coffee, layered with mascarpone cream cheese and coffee liqueur flavoured with cocoa.

3 scoop Ice cream

Your choice of vanilla, chocolate or Strawberry.