

LUNCH MENU

MONDAY TO FRIDAY: 12.00noon - 16.00pm

(Excluding Bank Holidays)

2 COURSE £11.95

PLEASE CHOOSE ANY ONE STARTER & ONE MAIN COURSE

COLD STARTERS

HUMUS (V) (A) (GF)

A seasoned blend of pureed chickpeas with tahini, lemon juice and garlic

TARAMA (A)

Freshly prepared whipped cod roe

CACIK (V) (A) (GF)

Finely chopped cucumber, fresh mint and a hint of garlic in a hang yoghurt

PATLICAN SOSLU (V) (GF)

Fried aubergine and onion in a special tomato sauce

BEETROOT TARATOR (V) (GF)

Roasted beetroot, hang yoghurt, garlic and olive oil

HOT STARTERS

SPINACH & FETA BOREK (A)

Filo pastry filled with feta cheese and spinach, served with sweet chilli sauce

CREAMY GARLIC MUSHROOM (V) (A)

Pan cooked button mushroom in a creamy garlic sauce, topped with cheddar cheese

FALAFEL (V) (A)

Mashed chickpeas, broad beans, fresh fritter herbs and served with humus

TURKISH SPICY SUCUK

Sliced and grilled Turkish spicy sucuk and mix peppers

HELLIM & TURKISH SPICY SUCUK

Grilled halloumi cheese and grilled Turkish sausage combination

SIDES

HOMEMADE CHIPS 5

FRENCH FRIES 4

SWEET POTATO CHIPS 4

RICE 4

BULGUR RICE 4

STEAM BROCCOLI 4.5

GRILLED HOT BULLET CHILLI 4.5

MASH POTATO 4.5

MAINS

LAMB SHISH (A) (+£1)

Prime cut of lamb (cut of middle neck) marinated and char-grilled

CHICKEN SHISH (A)

Marinated chicken breast, seasoned and char-grilled

CHICKEN WINGS

Seasoned and char-grilled

SPICY CHICKEN WINGS (A)

Seasoned and char-grilled

SARMA BEYTI (A)

Spicy minced skewer lamb or chicken kofte wrapped in tortilla bread with yoghurt

ADANA KOFTE (A) (LAMB OR CHICKEN)

Spicy minced lamb kofte seasoned and char-grilled

IZGARA KOFTE

Spicy minced lamb kofte seasoned and char-grilled

MEAT MOUSSAKA

Layers of minced lamb, aubergine, potatoes, mushrooms and courgettes

FILLET SEA BASS (GF)

Served with mix seasonal vegetables

IMAM BAYILDI (V) (GF)

Oven baked aubergine filled with onion, mix peppers, garlic in a tomato sauce. Served with rice

VEG MUSAKKA (V)

Aubergine, potato, green peppers, carrots, green peas, chickpeas, onions, courgette and garlic

FALAFEL (V) (A)

Mashed chickpeas, broad beans, fresh fritter herbs and served with humus

PENNE ARRABIATA

Pasta with spicy sauce made from garlic, tomatoes, basil, dried red chilli peppers and cooked in olive oil

CREAMY CHICKEN PASTA

Pasta with chicken, mushrooms, garlic and parmesan cheese in a creamy white wine

BONELESS SPICY CHICKEN THIGHS (A)

Seasoned and char-grilled

LAMB STIFADO

Slow cooked lamb with red wine, onion, rosemary, garlic, potatoes, carrots, chickpeas in a special sauce

(V) - VEGETARIAN. (A) - ALLERGENS. (GF) - GLUTEN FREE.

FOOD ALLERGIES & INTOLERANCES: Please speak to our staff about the ingredients in your meal, when making your order.




TURKISH KITCHEN

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