

# TWO COURSE LUNCH MENU

## £16.99

Monday - Friday 12- 3pm \*excl bank holidays

### Choice of Starters

#### TARAMA

Smooth creamy texture of smoked cod roe with dill oil and a touch of lemon

#### CACIK (GF, V)

Cucumber, mint, garlic, and pomegranate with creamy strained yoghurt.

#### BEETROOT SALAD (V, GF)

Beetroot, olives, dill, pomegranate sauce, lemon juice, and feta cheese.

#### HUMMUS (V VG GF D)

Classic Middle Eastern blend of chickpeas, tahini, a hint of garlic and touch of truffle paste

#### TABBOULEH (V VG, D)

Fresh green onion, parsley, red onion, tomato, red pepper, wheat bulgur, olive oil and lemon juice

#### BARBUNYA PLAKI (V, VG, D, GF)

Red beans, tomato, red pepper, carrot, and potatoes with herbs.

#### KOPEOGLU (GF) (V)

Paper, potatoes, aubergine, olive oil, herbs, served with tomato sauce and yoghurt

#### GRILLED HALLOUMI (GF)

Grilled halloumi cheese

#### FALAFEL (D V VE GF)

Deep-fried balls made from chickpeas, broad beans and vegetable fritters served with hummus

#### LAMB LIVER

Liver, cumin, red onions and parsley (spicy option available)

#### PAN WINGS

Chicken wings cooked in pan with herbs and butter

#### CRISPY CHICKEN

Chicken breast with herbs fried

### Choice of Mains

#### CHICKEN SHISH

Chargrilled chicken breast (Marinated chunky pieces, chicken breast)

#### ADANA KEBAB

Minced lamb blended with red capsicum pepper and sweet chili flakes

#### CHICKEN ADANA (KÖFTE)

Minced chicken blended with red capsicum pepper and sweet chili flakes

#### CHICKEN WINGS

Marinated chicken wings

#### SALMON SALAD

Chargrilled salmon

#### IMAM BAYILDI

Aubergine, pepper, onion, garlic, mushrooms, special tomato sauce, mixed herbs

#### LAMB GUVEC CASSEROLE (GF)

Lamb, mushrooms, onion, garlic, aubergine, pepper, herbs, tomato. Served with rice

#### VEGETABLE GUVEC

Mushrooms, onion, garlic, herbs, pepper, aubergine, tomato

#### VEGETABLE MUSAKA

Aubergine, potato, courgette, pepper, mushrooms, mozzarella cheese, herbs, butter, flour

#### CHICKEN THIGH CHOPS

Marinated with herbs

#### CHICKEN PRENSES (GF)

Mushrooms, sliced chicken breast, herbs, red pepper, double cream, garlic. Served with rice and salad

#### CHICKEN ISKENDER

Chicken, chopped bread, special sauce, topped with yoghurt, butter, and herbs. Served with salad.

#### SPAGHETI BOLOGNESE

Classic spaghetti with a rich bolognese sauce topped with shredded parmesan

#### PENNE VEGETARIAN (V)

Mixed vegetables cooked in garlic tomato sauce topped with shredded parmesan

\* If you have any allergies, please mention to our staff