

2 COURSE LUNCH MENU

£13.90

Monday to Friday

SERVED 12 NOON TILL 4PM (LAST ORDER 4PM)

(Except bank holidays and special days)

PLEASE CHOOSE ONE STARTER AND ONE MAIN COURSE

Starters

HUMMUS

A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil

CACIK

Traditional homemade strained yoghurt dip, with dill cucumber, garlic and extra virgin olive oil

BEETROOT TARATOR

Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs

BABA GANOUSH

A puree of charcoal grilled aubergine, a hint of garlic, tahini, lemon juice, olive oil and traditional homemade strained yoghurt

SUCUK

Spicy beef sausage served with sweet chilli

GRILLED HALLOUMI CHEESE

Served with mixed leaves and tomato

TARAMA SALATA

Fresh cod roe dip beaten with olive oil and lemon

PATLICAN SOSLU (SAKSUKA)

Aubergine, tomato, garlic, red pepper, herbs and olive oil

SIGARA BOREGI (CHEESY PASTRY ROLL)

Pastry rolled and filled with feta and mozzarella cheese, parsley, spinach, chilli flakes and finished in golden breadcrumbs

CRISPY CALAMARI

Deep fried fresh calamari with homemade tartar sauce and fresh lemon

FALAFEL

Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters. Served with hummus

MUSHROOM & HALLOUMI

Lightly pan fried mushrooms and original Cypriot halloumi cheese cooked with garlic and Turkish spices

CREAMY GARLIC MUSHROOM

Mushroom, double cream, pan fried, finished with mozzarella cheese served in a sizzling pan

CHICKEN WINGS

Chicken wings marinated in our signature sauce on a skewer

LAMB RIBS

Seasoned, succulent lamb spare ribs grilled on a skewer

ADANA KOFTE

Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer

CHICKEN SHISH

Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer

SARMA LAMB BEYTI WITH CHEESE

Marinated minced prime lamb wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce

SARMA CHICKEN BEYTI WITH CHEESE

Marinated minced prime chicken wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce

CHICKEN KAVURMA

Chicken cooked with mixed pepper, mushroom, onion, fresh garlic, tomatoes & herbs. Served with rice

LAMB KAVURMA

Lamb cooked with mixed pepper, mushroom, onion, fresh garlic, tomatoes & herbs. Served with rice

MEAT MOUSSAKA

Layers of meat, aubergine, potatoes, courgettes, peas, peppers and béchamel sauce topped with mozzarella cheese and homemade tomato sauce. Served with salad

VEGETARIAN MOUSSAKA

Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad

GRILLED SALMON

Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and salad

SEA BASS (FILLETED)

Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with mashed potato and mix vegetables.

CHICKEN A LA CREMA

Finely diced chicken with mushroom, double cream and spinach. Served with rice

FALAFEL

Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad

PENNE ARABIATTA

Cooked in olive oil, homemade rich tomato sauce, fresh chilli, fresh garlic & herbs

PENNE POLLO FUNGI

Chicken & mushroom, finished in cream sauce & herbs

PENNE CALAMARI

Pan fried calamari, spinach, fresh garlic butter, served with creamy sauce

HOUSE SPECIAL WRAP

Chicken, smashed avocado, halloumi with mixed leaves. Served with chips

CHICKEN CAESAR SALAD

Grilled prime chicken cubes, croutons, mixed salad leaves dressed in a Caesar sauce and parmesan cheese

AVOCADO & GRILLED HALLOUMI SALAD

Avocado, halloumi, mixed lettuce, cherry tomato, cucumber, with olive oil and pomegranate dressing