

BOTTOMLESS BRUNCH

3 COURSE SET MENU & UNLIMITED DRINKS £44.95

2 hour seating

Saturday & Sunday 12:00 - 16:00

Drinks

MARGARITA

PORNSTAR MARTINI

ESPRESSO MARTINI

SELECTED WINE

PROSECCO

BEER

SOFT DRINKS

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

PATLICAN SOSLU (SAKSUKA)

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

VINE LEAVES

Vine leaves stuffed with rice, blackcurrants, pine nuts and herbs

BEETROOT TARATOR

Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs

SIGARA BOREGI (CHEESY PASTRY ROLL)

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

SUCUK

Spicy beef sausage served with sweet chilli

GRILLED HALLOUMI CHEESE

Served with mixed leaves and tomato

OCTOPUS CARPACCIO

Marinated octopus with smashed avocado, lemon, parmesan cheese and pesto sauce

CREAMY GARLIC MUSHROOM

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

Mains

CHICKEN WINGS

Chicken wings marinated in our signature sauce 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

LAMB RIBS

Seasoned, succulent lamb spare ribs grilled on a skewer

LAMB BEYTI

Marinated minced prime lamb, seasoned with garlic, grilled on a skewer

SEA BASS (FILLETED)

Pan fried sea bass seasoned and marinated with crystal

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

TIGER SHRIMP

Pan fried prawns, mushrooms, mixed peppers, garlic, wine, onions and parmesan cheese topped with homemade tomato sauce, served with baby potatoes

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

BEETROOT FETA CHEESE SALAD

Feta cheese, beetroot, tomato, cucumber, spring onion, olives, with olive oil and pomegranate dressing

PENNE ARABIATTA

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

PENNE CHICKEN POLLO PESTO

Chicken & mushroom cooked in olive oil, finished with pesto sauce, mix herbs in a cream sauce

PENNE CALAMARI

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

CRISPY CALAMARI

Deep fried, fresh calamari with homemade tartare sauce and fresh lemon served with salad

Dessert

CHEESECAKE

A buttery, biscuit based cheesecake with a fresh cream blend
(Please ask for the flavour of the week)

SUTLAC

Traditional Turkish creamy rice pudding

BAKLAVA

Traditional Turkish filo & pistachio pastry.
Served with vanilla ice cream

ICE CREAM

(Various flavours available)

Terms and Conditions:

Maximum of 2 hours slot of booking. Your 2 hours slot will start at the time guests book to dine for bottomless brunch. Late arrivals will reduce the time you have. Guests will have to stick to their option of drinks and in order to order another drink from the bottomless menu you would have to finish your glass. Last drink order will be 15 minutes before your 2 hours slot time has finished.