

New Year menu

STARTERS

All starters will follow

HUMMUS Chickpeas blended with tahini paste & garlic (v, s)

PEMBE SULTAN Beetroot paste with mayonnaise (d)

ACILI EZME Chopped peppers, cucumbers, parsley & tomatoes with pomegranate syrup & tomato paste (ve)

Followed by hot starter:

PACANGA BOREGI (TURKISH PASTRAMI PASTRY ROLLS) Deep fried fillo pastry with pastrami & tomato filling (D, G)

MUSKA BOREGI (Spinach & cheese Pie) Spinach, white brined cheese, mozzarella, fresh mint rolled in a triangular paste

MUCVER Turkish fritter, similar to a pancake, made from grated zucchini, fresh onions, carrots, dill, cheese, milk, egg, flour (d,e,g,v)

MAINS

Please choose 1 main from the following:

KUZU TANDIR (LAMB SHANK) Braised of shank served with ottoman style aubergine puree (G,D)

BEEF TENDERS Tenderloins marinated with garlic, ginger served with mashed potatoes, caramelised shallots, red wine sauce (D, G)

LAMB SAUTE Sauteed cubes of lambs with mushrooms, tomato, peppers, onion and served with rice (D*)

MEAT MOUSAKKA Layers of potatoes with minced fresh meat, red pepper, tomato sauce, aubergines, courgette topped with bechamel sauce, mozzarella cheese (D,E,G)

CHICKEN STIR FRY Strips of chicken, cooked with vegetables served with rice (D, SO)

CHICKEN SHISH Marinated cubes of chicken pieces, cooked to perfection, sitting on a thin bread seasoned with fresh herbs served bulgur & salad

CHICKEN CHANKI Breast of chicken grilled, laid on sweet potato, mushrooms, asparagus, mixed pepper served with cream sauce (D,SO)

ADANA KEBAB Minced lamb with red peppers, onions, mixed spices cooked to perfection served of a thin bread, bulgur & salad (G)

CHICKEN WINGS Marinated wings chargrilled, served with rice & salad (D,M,G)

HAREM KEBAB chicken cubes laid on Turkish bread & yoghurt, covered with tomato sauce finished with drizzled butter (D, M, G)

ISKENDER KEBAB Served on a layer of chopped Turkish bread, then topped with yoghurt & with chefs special tomato sauce, drizzled with butter (D, M, G)

ADANA ISKENDER Minced lamb, served on a layer of chopped Turkish bread. then topped with yoghurt & tomato sauce finished with drizzled butter (D, G)

BIBER DOLMA Stuffed peppers cooked in traditional tomato sauce, stuffed with rice, onions, dill, garlic, currant, pine kernel, mint and parsley served with yoghurt

VEGETARIAN KEBAB Mixture of mushrooms, courgette, Red peppers, Onions, green pepper & tomato with coconut cream sauce

VEGETARIAN KARNIYARIK Cooked vegetable stuffed in aubergine served with tomato sauce, salad & rice (D, V)

MIX GRILL Lamb Shish, Chicken Shish, 1 pc of Chop and Adana kebab cooked to perfection served with rice and salad (D, G, M,SO)

FILLET OF SALMON Crushed fresh herbs & white wine, topped with roasted almond flakes served with sauteed spinach and roasted sweet potatoes

DESSERT

BAKLAVA Layers of thin pastry, walnuts, pistachios, & syrup (D,N,G)

BISCOFF CHEESECAKE A creamy cheesecake with a lotus biscuits glaze and rosette of cream

COFFEE CRÈME BRÛLÉE a rich custard base with a caramelized sugar top. Served chilled. (D, E)

STRAWBERRY CHEESECAKE Sweet vanilla cream cheese set on a biscuit base, topped with strawberry puree

£82.95 pp