Christmas at Kapadokya

STARTERS

Sigara Boregi (v)

Delicious deep fried filo pastry cigars filled with feta cheese, onions & a hint of spice. Served with a cranberry sauce dip.

Hellim & Tomato (v, gf)

Golden and crispy fried halloumi cheese layered with fresh tomatoes & Balsamic dressing. Served with a salad garnish.

Hummus (vg, gf*)

A popular dip made with blended chickpeas, tahini, lemon juice & garlic. Served with warm flat bread. Upgrade for £2 to top with grilled lamb or beef sausage.

Calamari

Fresh squid rings simply floured, seasoned and deep fried. Served with a garlic yoghurt dip & side salad.

MAIN COURSE

Lamb Doner Iskender Kebab

Succulent strips of lamb doner meat resting on butter drenched warm bread, topped with a rich tomato sauce & plain Greek yoghurt.

Beef Stifado (gf)

Tender peices of beef slowly cooked in red wine with tomatoes & onions. Served with pilaf rice.

Whole Sea Bass (gf)

A whole oven cooked Sea Bass accompanied with baby potatoes & a mixed salad.

Kuru Fasulye (vg)

A hearty Mediterranean stew with butterbeans, onions, garlic & tomatoes. Served with pilaf rice.

Briam (vg, gf)

A medley of Mediterranean vegetables slowly baked with garlic & tomatoes. Served with Pilaf rice.

DESSERT

Baklava (v)

Warm triple chocolate Brownie and Ice Cream (v, gf)

Chocolate Orange Cheesecake (v)

Zesty Lemon Sorbet (vg, gf)