

## **LUNCH MEAL DEAL MENU**

## Grilled Turkish Bread, butter & marinated green olives for 2 £2.95

### Starter

Chef Selection of Sharing 3 hot and 3 cold mezze platter

(Selection of starters from main menu. Vegetarian, Vegan and Gluten Free platters also available) Vegetable Soup (V)

Deep Fried Calamari (squid) Tartar sauce & salad

**Dolma** (V) Rice stuffed vine leaves with herbs and pine kernel served with garlic dip

**Borek** (V) Feta cheese and spinach stuffed in filo pastry

**Sucuk Izgara** Grilled Turkish beef sausages

**Hummus (V)** Served with pita bread

Potato Salad (V) Red and green pepper, red onion, olive oil, vinegar and mix herbs

Home made Falafel served with layer of hummus

## **Main Course**

#### Tavuk Pirzola

Grilled chicken breast marinated in cream, garlic & white wine served with creamy brandy sauce, salad & chips **Et Sote** 

Pan-cooked diced lamb, tomato, pepper, mushrooms, onion, garlic and herbs with it's own jus served with salad, rice & stir-fry vegetables (available spicy as you like)

## **Tavuk Sote**

Pan-cooked diced breast of chicken, tomato, pepper, mushrooms, onion, garlic and herbs with its own jus served with salad, rice and stir-fry vegetables (available spicy as you like)

## **Arnavut Ciger (Pan-fried Lamb Liver)**

Thinly sliced lamb liver pan-fried in butter with herbs and Turkish spices served with rice, red onion & parsley salad

#### **Charcoal Chicken on Skewer**

Marinated cubes of chicken breast grilled on skewer served with chips or rice, salad, garlic dip & mild spicy dip

## **Grilled Salmon Fillet**

Char grilled fillet of Salmon served with roasted red pepper and butter sauce, sautéed new potatoes

## Adana Kebab

Minced lamb with herbs and chilli grilled on skewer with stir-fry vegetables, chilli and garlic dip, salad & rice Moussaka

Lamb mince meat, aubergine, vegetables, cheese, béchamel sauce, served with Greek salad

# Vegetable Moussaka (V)

Aubergine, vegetables, cheese, béchamel sauce served with Greek salad

## Vegetable Kebab (V)

Aubergines, peppers, tomato, mushrooms, onion & grilled halloumi with salad, rice and oriental sauce

## Dessert

Baklava (n) Layers of filo pastry, syrup and chopped nuts & ice cream

Revani (n) A moist and flavourful semolina cake with sweet syrup flavoured with orange zest served with vanilla ice cream

Turkish Cold Vanilla Rice Pudding Seasoned with cinnamon powder

**Ice cream bowl** (vanilla, strawberry & chocolate)

Warm Chocolate Fondant served with vanilla Ice Cream

2 Course £12.95- 3 Course £15.95

# Available Everyday 12-2pm

Gluten Free, Vegan and Dairy Free dishes available! Please ask for assistance.