

## GREEN OLIVE EVENING SET MENU

2 Courses £16 - 3 Courses £20

(Available Sunday to Thursday 5-9pm / Friday & Saturday 5-6pm)

**Turkish bread, butter & home marinated Green Olives for two £3**

### Starter

**Chef Selection of Sharing 3 hot and 3 cold mezze platter**

(Selection of starters from main menu and highly recommended for large parties. Sharing platter for two people & Vegetarian, Vegan and Gluten Free platter is available)

- Vegetable Soup (V)** served with warm bread
- Dolma (V)** Rice stuffed vine leaves with herbs served with garlic dip
- Borek (V)** Feta cheese and spinach stuffed in filo pastry
- Home made Falafel (V)** served with layer of hummus
- Spicy Cheese Balls (V)** served with tomato and garlic sauce
- Deep Fried Calamari (squid)** Tartar sauce & salad
- Sun-dried tomato & Roasted red pepper Hummus (V)** served with pita bread
- Potato Salad (V)** Red and green pepper, red onion, olive oil, vinegar and mix herbs
- Arnavut Ciger (Pan-fried Lamb Liver available as a main)**  
Thinly sliced lamb liver pan-fried in butter with herbs and spices served red onion & parsley mix

### Main Course

**Green Olive Charcoal Mix Special (£5 supplement)**

Lamb shish, chicken shish, kofte, lamb chop, Turkish beef sausage, grilled halloumi served with dips and Veg. rice or Chips

**Charcoal Chicken**

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

**Homemade Burger**

Home mixed double kofte burger with American cheese, seeded bun, gherkins, caramelized onion and fries

**Tavuk Pirzola**

Grilled chicken breast marinated in garlic & white wine served with creamy brandy sauce, salad & rice or chips

**9 oz aged Sirloin Steak**

Served with skinny chips, creamy mushroom & onion sauce (£5 supplement)

**Grilled Salmon Fillet or Pan-fried Sea Bass Fillet**

Sautéed new potatoes, salad, roasted red pepper and butter sauce

**Lamb Al Funghi**

Tender lamb neck fillet and mushrooms with creamy sauce with your choice of a side (available spicy as you like)

**Meat Moussaka**

Lamb & beef mincemeat, aubergine, vegetables, cheese, béchamel sauce, served with Greek salad

**Tavuk Sote or Et Sote**

Pan-cooked diced breast of Chicken or diced tender Lamb, tomato, pepper, mushrooms, onion, garlic and herbs with its own jus served with your choice of a side (available spicy as you like)

**Vegetable Moussaka (V)**

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

**Vegetable Kebab (V)**

Aubergines, peppers, tomato, mushrooms, onion & grilled halloumi with your choice of a side

**Biber Dolma (V)**

Rice and herbs stuffed Turkish bell peppers with vegetable jus and garlic yoghurt

**Vegetarian Mezze Platter (V)**

Grilled halloumi, Falafel with Hummus, Borek (feta cheese & spinach in a filo pastry) and Greek salad

### 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

**Selection of Ice cream** (vanilla, strawberry & chocolate)

**Islak Kek** Moist chocolate cake served with vanilla Ice Cream

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