



FESTIVE SET MENU

2 Courses £17 - 3 Courses £21

(Available Sunday to Thursday for Lunch & Evenings)

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)

Deep Fried Calamari (squid) Tartar sauce & salad

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 served with layer of hummus

Grilled Halloumi (V) Cypriot goats & sheep cheese served with potato salad

Vegetable Soup (V) served with warm bread

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)

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 served with rice or chips, salad and stir-fry vegetables

Charcoal Chicken or Charcoal Lamb

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

Adana Kebab

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

Tavuk Pirzola

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

8oz 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

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 salad, rice and stir-fry vegetables (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 salad, rice and oriental sauce

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

Cheesecake of the day served with Ice cream

Turkish Cold Vanilla Rice Pudding Seasoned with cinnamon powder

Selection of Ice cream (vanilla, strawberry & chocolate)

Warm Chocolate Fondant served with Ice Cream

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