

## GREEN OLIVE SET MENU

2 Courses £17 - 3 Courses £21

(Available Sunday to Thursday for Lunch & Evenings)  
(Friday & Saturday Lunch and 5.30-7pm)

Turkish bread, butter & home marinated Green Olives for two £2.95

### 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.**