

WEEKEND BRUNCH

Saturday: 12:00-16:00 Sunday: whole day



3 COURSE SET MENU WHICH INCLUDES
Free flowing bellini and prosecco (2 hour seating)

£34.95

DRINKS

BELLINI OR GLASS OF PROSECCO

STARTERS

SIGARA BOREGI

Pastry rolled covered with chopped fried golden brown and filled with feta cheese, parsley and fresh mint, dill herb and red pepper herb

CRISPY KING PRAWNS

Fresh king prawns covered in special Turkish pastry served with tartar sauce

CACIK

Traditional homemade strained yogurt dip, with grated cucumber, garlic and extra virgin olive oil

SUCUK

(Turkish Beef Sausage)
Turkish style marinated served with cherry tomato & fresh mint

LAHMACUN

(Turkish Pizza)
Mixture of minced lamb served on pastry

MUSHROOM & HELLIM

Lightly pan fried mushrooms and original cyprriot halloumi cheese cooked with garlic and Turkish spices

HUMUS

A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil.

TARAMA SALAD

Fresh cod roe dip beaten with olive oil and lemon

MAIN COURSE

CHICKEN SHISH

Dice cuts of marinated lean and tender cubes of chicken, grilled on a skewer served with salad

CHICKEN BEYTI

Marinated minced prime chicken, seasoned with spices grilled over charcoal served with mix salad

MEAT MOUSSAKKA

A layered oven casserole dish made with minced lamb & vegetables served with mix salad

CHICKEN CAESAR SALAD

Grilled prime chicken shish, croutons, salad leaves dressed in a Caesar sauce and special Turkish Cheese

ADANA KOFTE

A minced lamb, seasoned with parsley spices, and special red peppers, grilled on a skewer

CHICKEN WINGS

Chicken wings marinated our signature sauce, grilled over charcoal

VEGETARIAN MOUSAKA

Layers of aubergine, courgette, potatoes, carrots, topped with cheese sauce served with mix salad

GOAT'S CHEESE BETROOT SALAD

with rocket, spinach, avocado, grilled spring onions, peppers and cucumbers dressed in balsamic vinegar and cold press olive oil.

LAMB BEYTI

Spicy marinated minced prime lamb, seasoned with garlic, grilled over charcoal served with mix salad

FALAFEL

Deep fried balls of chickpeas and broad beans served with fresh mix salad & humus

SEA BASS(FILLET)

Seasoned and marinated with crystal sea salt, olive oil, lemon, grilled over charcoal. Served with hand cut and mix salad

DESSERT

BAKLAVA

Traditional Turkish filo pastry & pistachio served with vanilla ice cream

RICE PUDDING

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however, we cannot fully guarantee that the food at these premises will be free from allergens.