

# LUNCH MENU

MONDAY TO FRIDAY 11.30 am - 4.30 pm

LAST ORDER AT 4:15PM

2 COURSES MEAL £9.90 || 3 COURSES MEAL £12.90

NOT TO BE USED ON BANK HOLIDAYS AND OTHER SPECIAL DAYS

## STARTERS

### COLD STARTERS

#### HUMUS

Mashed chickpeas blended with tahini, finished with an olive oil, lemon juice and garlic dressing

#### CACIK

Strained yogurt fused with shavings of cucumber, finished with a fresh mint, garlic and olive oil dressing

#### PINK SULTAN

Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs served with grilled red pepper & roasted hazelnut.

#### FRESH BROAD BEANS

Homemade strained yoghurt, red pepper, dill, garlic & lemon juice

#### TARAMA SALAD

Fresh cod roe dip beaten with olive oil and lemon

### HOT STARTERS

#### LAMB LIVER

Lightly pan fried diced lamb liver served with marinated herbs red onions

#### TURKISH BEEF SAUSAGE

Turkish style marinated served with cherry tomato & fresh mint

#### CRISPY BATTERED KING PRAWNS

Battered king prawns served with chilli sauce

#### FALAFEL

Deep fried balls of chick peas and broad beans served with humus

#### 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.

## MAIN COURSE

#### LAMB SHISH

Prime cuts of marinated lean and tender cubes of lamb, grilled on a skewer served with salad

#### CHICKEN SHISH

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

#### ADANA KOFTE

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

#### LAMB & CHICKEN COMBO

Combination of both Lamb & Chicken Shish

#### FALAFEL

Deep fried balls of chickpeas and broad beans. Served with Humus

#### LAMB CASSEROLE

Slow oven cooked diced prime lamb meat with portobello mushrooms, onions, peppers in an Authentic tomato sauce

#### VEGETARIAN MOUSAKA

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

#### CHICKEN CASSEROLE

Slow oven cooked diced chicken with portobello mushrooms, onions, peppers in an Authentic tomato sauce

## SIDE DISHES

Chips || 4

Veg. Potato || 4

Sautéed Mushrooms || 4

Mediterranean Vegetables (Pan Fried) || 6

Rice || 2.5

Spicy Cous Cous (Bulgur) || 2.5

Grilled Onion || 4

Grilled Asparagus || 6

Bread || 2.5

Stick (Carrot, Cucumber, Celery) || 4

Chilli Pepper || 4

## DESSERT

SUTLAC or ICE CREAM

◆ If you have any allergies please first get information from our Food & Health Inspection Team. We may provide you an optional menu according to your preferences.