

# LUNCH MENU

2 Courses

**£15.95** per person

Choice of one starter and one main course

3 Courses

**£18.95** per person

Choice of two starters and one main course

## COLD STARTERS

### HUMUS (V,N,GF)

Pureed chickpeas, tahini, olive oil, lemon juice & garlic

### RUSSIAN SALAD (V)

Peas, carrots, eggs, potatoes, gherkin & mayonnaise

### SHAKSHUKA (VG,GF)

Grilled aubergine, peppers cooked in tomato sauce & garlic

### BABA GANOUSH (V,A,GF)

Smoked aubergine, garlic, creamy strained yoghurt, tahini & olive oil

### CACIK (TZATZIKI) (V)

Cucumber, mint & a hint of garlic

### TABBOULEH (VG,GF)

Parsley, bulgur, onion olive oil and lemon juice

## HOT STARTERS

### GRILLED HALLOUMI (V,A)

Grilled Cyprus cheese

### GRILLED SPICY SAUSAGE (GF)

Grilled spicy Turkish sausage served with sweet chilli

### SIGARA BOREGI (V)

Rolled pastry filled cheese & parsley served with sweet chilli

### FALAFEL (V,A)

Broad beans, chick peas & vegetable served with hummus

### KALAMAR (Calamari)

Fried fresh squid served with tartar sauce

### ONION RINGS (V)

Golden coated onion served with sweet chilli

# MAIN COURSE

### CHICKEN SHISH (A)

Char-grilled marinated chicken cubes on skewer

### CHICKEN WINGS (A)

Char-grilled Chicken Wings

### CHICKEN BEYTI (A)

Char-grilled specially prepared minced chicken, garlic & herbs on skewer, traces of lamb

### LAMB SHISH (A)

Char-grilled marinated lamb cubes on skewer

### ADANA KOFTA (A)

Char-grilled specially prepared minced lamb on skewer

### LAMB BEYTI (A)

Char-grilled specially prepared minced lamb, garlic & herbs on skewer

## VEGETARIAN

### VEGETARIAN KEBAB (VG)

Grilled aubergine, mushrooms, onions, tomatoes, courgette green & red peppers, chef special sauce

### VEGETARIAN CASSEROLE (VG)

Specially marinated mushrooms pan-fried with tomato, peppers, aubergine, corrugate

### VEGETARIAN MOUSSAKA (VG)

Oven cooked layers of aubergine, potatoes, courgettes, peppers, and béchamel sauces topped with cheese

## SEAFOOD

### SALMON (GF,A)

Scottish salmon steak grilled on an open charcoal

Only available Monday to Thursday  
from 12pm till 3pm

# BOTTOMLESS BRUNCH

**£44.95** per person

only available on Sundays

Choice of one starter, one main course and a dessert

## COLD STARTERS

### HUMUS (V,N,GF)

Pureed chickpeas, tahini, olive oil, lemon juice & garlic

### RUSSIAN SALAD (V)

Peas, carrots, eggs, potatoes, gherkin & mayonnaise

### SHAKSHUKA (VG,GF)

Grilled aubergine, peppers cooked in tomato sauce & garlic

### BABA GANOUSH (V,A,GF)

Smoked aubergine, garlic, creamy strained yoghurt, tahini & olive oil

### CACIK (TZATZIKI) (V)

Cucumber, mint & a hint of garlic

### TABBOULEH (VG,GF)

Parsley, bulgur, onion olive oil and lemon juice

## HOT STARTERS

### GRILLED HALLOUMI (V,A)

Grilled Cyprus cheese

### GRILLED SPICY SAUSAGE (GF)

Grilled spicy Turkish sausage served with sweet chilli

### SIGARA BOREGI (V)

Rolled pastry filled cheese & parsley served with sweet chilli

### FALAFEL (V,A)

Broad beans, chick peas & vegetable served with hummus

### KALAMAR (Calamari)

Fried fresh squid served with tartar sauce

### ONION RINGS (V)

Golden coated onion served with sweet chilli

# MAIN COURSE

### CHICKEN SHISH (A)

Char-grilled marinated chicken cubes on skewer

### CHICKEN WINGS (A)

Char-grilled Chicken Wings

### CHICKEN BEYTI (A)

Char-grilled specially prepared minced chicken, garlic & herbs on skewer, traces of lamb

### LAMB SHISH (A)

Char-grilled marinated lamb cubes on skewer

### ADANA KOFTA (A)

Char-grilled specially prepared minced lamb on skewer

### LAMB BEYTI (A)

Char-grilled specially prepared minced lamb, garlic & herbs on skewer

## VEGETARIAN

### VEGETARIAN KEBAB (VG)

Grilled aubergine, mushrooms, onions, tomatoes, courgette green & red peppers, chef special sauce

### VEGETARIAN CASSEROLE (VG)

Specially marinated mushrooms pan-fried with tomato, peppers, aubergine, corrugate

### VEGETARIAN MOUSSAKA (VG)

Oven cooked layers of aubergine, potatoes, courgettes, peppers, and béchamel sauces topped with cheese

## SEAFOOD

### SALMON (GF,A)

Scottish salmon steak grilled on an open charcoal

## DESSERTS

### BAKLAVA (N,M,E,G,S)

Rich, sweet desert made with layers of phyllo dough filled with chopped nuts and sweetened with syrup or honey

### STRAWBERRY CHEESECAKE (N,M,S,E,SD,G)

Set on a biscuit base, made with cream cheese and a hint of vanilla. Then topped with a strawberry fruit topping

### CHOCOLATE FUDGE CAKE (N,M,S,E,SD,G)

A classic dessert. Layers of dark chocolate sponge, topped with a rich chocolate ganache and white & dark chocolate curls.

### CHOCOLATE CHEESE CAKE (N,M,S,E,SD,G)

Made with cream cheese, rich chocolate chips and a hint of vanilla. Topped with chocolate ganache and white curls

ALL DESSERTS ARE SUBJECT TO AVAILABILITY

Disclaimer: Please note all our ice creams and desserts contain or may contain traces of the following allergens:  
Nuts (N), Peanuts (P), Milk(M), Egg(E), Soya(S), Gluten(G), Sulphur Dioxide(SD)