



CHRISTMAS

SPECIAL MENU



Selection of Three Course Set Menu

Your Choice of Cold or Hot Starter • Main Course • Dessert

Cold Starters

ZEYTIN (V)

Green, marinated Turkish olives from the Antakya region.

MUHAMMARA (Spicy, N, S, V)

Toasted walnuts, sun-dried peppers and tomatoes, pomegranate syrup, tahini, garlic, and extra virgin olive oil.

BABAGHANOUSH (V)

Aubergine, peppers, and tomatoes, grilled over an open fire and blended with extra virgin olive oil, garlic, and pomegranate molasses

PATLICAN SOGURME (D)

Charcoal-grilled aubergine mixed with garlic and creamy yoghurt.

HUMUS (S, V)

Puréed chickpeas, blended with tahini, extra virgin olive oil, garlic, and lemon juice.

ZEYTIN SALATASI (V)

Green pitted olives from the Antakya region, wild thyme, tomato, pepper, parsley, spring onion, and an extra virgin olive oil-pomegranate molasses dressing

TABULEH (G, V)

Freshly chopped parsley, spring onion, cherry tomatoes, and cucumber with fresh lemon juice, extra virgin olive oil, cracked wheat, and pomegranate.

CACIK (D, V)

Creamy yoghurt with cucumber, garlic, dried mint, and dill

KISIR (G, C, N, V)

Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs, and extra virgin olive oil.

Hot Starters

PADRON PEPPERS

Grilled Padron peppers with sea salt.

MERCIMEK CORBASI

Turkish-style red lentil soup.

KALAMAR KIZARTMA (G, F, So, C)

Home-prepared fried calamari chunks with garlic mayo sauce.

TAVUK KANAT (CHICKEN WINGS) (D)

Charcoal-grilled, marinated chicken wings.

TAVUK CIGERI (G, D)

Chicken livers sautéed in butter with a touch of port, caramelised pickled cherries, onions, and spices.

KAVURMALI HUMUS (S, D)

Traditional humus topped with finely diced tender sautéed lamb

GARLIC MUSHROOMS (D, Su, So, V)

Sautéed button mushrooms with butter, garlic, onion, and tarragon.

ONION RINGS (G, M, E)

Deep-fried onion rings with garlic mayo sauce.

HALLOUMI (D, V)

Grilled Cypriot goat cheese with vine tomatoes and basil sauce.

FILIBE KOFTE (E, G)

Charcoal-grilled lamb and beef blend köfte garnished with onion salad.

FALAFEL (G, D, S, V)

Spiced courgette, chickpeas, carrot, leek, sesame, and herb fritters, served with cacik.

SIGARA BOREGI (D, E, G, V)

Cigar-shaped filo pastry filled with feta cheese and fresh dill.

SUCUK IZGARA

Grilled spicy Turkish sausages with grilled tomatoes.



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Main Dishes

ADANA KOFTE (G)

Skewered spicy lamb kofte served on homemade spicy lavas bread, garnished with zerzevat (traditional onion salad), grilled tomato, and pepper, served with bulgur rice.

TAVUK SHEESH (D, G)

Marinated chicken breast cubes on homemade seasoned flatbread, with grilled tomato, pepper, zerzevat (traditional onion salad), and bulgur rice

KUZU SHEESH (G)

Grilled tender cubes of marinated lamb on homemade seasoned flatbread, with grilled tomato, pepper, zerzevat (traditional onion salad), and bulgur rice.

MIXED SHEESH (G, D)

Charcoal-grilled Adana Kofte, Kuzu Sheesh, and Tavuk Sheesh

KARNIYARIK (V, G)

Aubergine stuffed with broad beans, onions, carrots, tomatoes, peppers, and herbs, roasted in the oven and served with bulgur rice.

VEGETARIAN MEZE PLATE

(V, G, D, E, S, So, C, M)

Halloumi, sigara borek, garlic mushrooms, onion rings, falafel, and humus

VEGETARIAN MOUSSAKA

(D, G, C, V)

Layered roasted aubergine, carrot, courgette, peppers, and potatoes, baked with béchamel sauce.

CIPURA (D, F, G, Su)

Wild sea bream fillets, charcoal-grilled and served with herby white wine and garlic butter sauce, sautéed spinach, samphire, and herby sautéed potatoes

MONK FISH (D, F, Su)

Fillets of monkfish braised in white wine and cherry tomato sauce, served with sautéed spinach and herby new potatoes.

ERIKLI ORDEK (D, C)

Roasted duck leg with red wine jus, served with sautéed potatoes and spinach.

KUZU INCİK (D, C, Su)

Slow-cooked lamb shank with jus, aubergine, pepper, and tomato, served on a bed of potato purée.

ZENCEFILLI TAVUK (D)

Small chicken breast cubes sautéed with fresh ginger, spices, garlic, light cream, and herbs, served with rice

LAMB DONER (D)

Spit roasted and thinly sliced marinated lamb on homemade Turkish bread with grilled tomato, pepper, red cabbage, iceberg lettuce, pickles served with rice.

Desserts

BAKLAVA (D, G, N)

Dessert pastry made of layers of filo, filled with finely chopped pistachios, sweetened and held together with honey syrup, served with gelato.

3 course £28.50

per person

Available in November and December.