



Evening set menu

2 Courses £10.95
starter + main

3 Courses £13.95

Starters

Soup of the day – Please ask the waiter for today's soup.

Humus – A classic eastern blend of chickpeas, tahini and a hint of garlic, drizzled with olive oil and dusted with paprika (v).

Borek – Feather light filo pastry, filled with a delectable mixture of feta cheese, baby spinach and herbs (V).

Falafel – Deep-fried bean rissoles, crisp on the outside and tender and well spiced within, are famous throughout the middle-east, ours are livened with lots of fresh tasting herbs and coated in sesame (V).

Deep Fried Brie – Brie coated with breadcrumbs and served with cranberry sauce and a salad garnish (V).

Hamsi – Deep fried white-bait served on a bed of lettuce with tartar sauce.

Manca – Healthy leaves of baby spinach, chopped and foiled into cows milk yoghurt, the mixture then smoothed with olive oil and garnished with fresh mint and carrot. (V)

Kalamar – Deep fried squid, served with salad and tartar sauce.

Main Courses

Chicken Guvec – Tender pieces of chicken cooked with mixed vegetables in a tomato and cream sauce, topped with cheese and served in a clay pot with a side dish of rice.

Chicken Shish – Lean chunks of chicken, marinated in a tenderizing flavourful mixture of oil, garlic, paprika and then threaded onto a skewer and charcoal grilled, served with basmati rice and salad.

Izgara kofte (meatballs) – Minced tender lamb mixed with chopped onion, peppers and parsley, lightly seasoned and char-grilled. Served with rice and a salad garnish.

Turlu Pasta – Penne pasta cooked in a spicy tomato and basil sauce with mediterranean vegetables.

Vegetable Moussaka – Oven cooked layers of potato, courgette, aubergine and mushrooms cooked in a tomato sauce and topped with white sauce and cheese.

Oven-baked Salmon – Cooked with olive oil, mixed herbs and garlic, with a mushroom and white wine sauce. Served with chips and a salad garnish.

Kremali Tavuk (Poulet a la Crème) – Charcoal grilled chicken breast, with pan-fried mushrooms, onions and flavoured with oregano, finished with cream, cheese and brandy, served with rice, and a salad garnish.

Desserts

Sutlac – Baked rice pudding

Kadayif with Ice Cream – Wheat strands with mixed nuts, syrup and ground Pistachio.

Baklava with Ice Cream – Pastry with mixed nuts, syrup and ground pistachio served with ice-cream.

Ice Cream – Vanilla, Chocolate, Strawberry ice cream served with chocolate sauce.

Toffee and Vanilla Cheesecake – A rich and creamy cheesecake served with ice-cream.