

SET MENU

3 COURSE MEAL £25.00 PER PERSON
2 COURSE MEAL(MAIN COURSE AND DESSERT) £19.95 PER PERSON

TO START

Meze Platter to share:

Houmus, Cacik (yoghurt, cucumber and mint salad), borek (filo pastry, feta cheese and spinach), halloumi cheese, falafel and aubergine salad

MAIN COURSES

Char grilled Chicken Shish

Served with bulgur wheat and salad

Char grilled Lamb Shish

Served with bulgur wheat and salad

Char grilled Lamb and Chicken Combination

Served with bulgur wheat and salad

Char grilled Kofte

Seasoned minced lamb served with bulgur wheat and salad

Chicken Caesar Salad

Char grilled Chicken with lettuce, coursons, parmesan cheese and Caesar dressing.

Char grilled Scottish Sirloin Steak

Served with chips and salad

Char grilled Salmon

Served with sauté potatoes and salad

Pan fried King Prawn

With mixed peppers, onion, garlic and chili

Vegetarian Moussaka

Oven baked aubergines, courgettes, carrots, potatoes, onions and cheese

DESSERTS

Homemade Baklava

Layers of filo pastry, pistachios and gentle sugar syrup served with vanilla ice cream

Chocolate Fudge Cake

Served with fresh cream

Kazandibi

Delicious Turkish vanilla and milk pudding



* **Corporate dinner/events**

* **Private dinner/Lunches**

* **Tribute nights and weekend belly
dancer entertainment**

* **Summer BBQ food delivered to your
home/office party or special events**

* **Al Fresco dining**
