



MID WEEK

Set Menu

(2 courses) £16.95

(Available Tuesday to Thursday)

from 17:00 pm to 10.00 pm



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STARTERS

Karides Güveç

Shrimps cooked with onion, peppers, garlic and tomato sauce

Mantar Sotê

Sauteed garlic mushrooms with herbs cream and mozzarella cheese.

Falafel

Spiced chick peas, vegetables and herb fritters, served with tzatziki

Filibe Köfte

Minced lamb blended with herbs, charcoal grilled and served with garnish salad & red onion

Humus

Pureed chick peas and tahini with a hint of garlic, lemon juice and extra virgin olive oil

Goat's Cheese

Warm goat's cheese with hazelnuts, bread crumbs, caramelized onion and roasted pepper.
Served on a bed of rocket leaves and drizzled with a pomegranate sauce

MAIN

Rüya Tavuk

Chicken cubes cooked in white wine with oyster mushrooms, peppers and courgette served with basmati rice

Kuzu İncik

Lamb shank slow cooked in the oven with onion, garlic, peppers, carrots and herbs served with mashed potato

Balık Güveç

King prawns, salmon and monk fish cooked with White wine and tomato sauce with peppers, onion, garlic and herbs served with rice.

Ördek

Roasted duck leg in plum sauce, served with mashed potato and spinach.

Adana

Charcoal grilled spicy lamb kofte served on flatbread with bulgur rice and salad.

Güveç

A traditional Turkish casserole (celery, parsnip, mushroom, carrot, onion and spinach) baked in a clay pot topped with cheese and fresh herbs, served with rice.

Allergens:           