



MID WEEK

Set Menu

(2 courses) £16.95

(Available Tuesday to Thursday)

from 17:00 to 22.00

All our dishes are prepared and cooked on site using the highest quality ingredients. The greatest care is taken when preparing vegetarian dishes but we cannot guarantee that items on the menu do not contain nuts or that meat and fish do not contain bones. Before you order your food or drinks please speak to our staff if you would like to know more about our ingredients.

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STARTERS

Tabuleh (V)

(suitable for vegans)

Freshly chopped parsley, mint, spring onion, tomatoes, lemon, extra virgin olive oil mixed with cracked wheat and pomegranate.

Filibe Köfte

Minced lamb blended with herbs, charcoal grilled and served with a red onion salad.

Kalamar

Fresh crispy Calamari rings, served with home made tartar sauce and salad.

Keçi Peyniri (V)

Melted goats cheese, marinated grilled aubergine, home made toasted bread and caramelised onion.

Humus (V)

(suitable for vegans)

Puréed chick peas and tahini with a hint of garlic, lemon juice and extra virgin olive oil. Served with home made bread.

Falafel (V)

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

Mantar Sotê (V)

Sautéed mushrooms, garlic, white wine and fresh herbs served with home made bread.

MAIN

Adana

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

Karisik Balik

King prawns, salmon, cod and mussels cooked with white wine, lemon and herbs and served with a mixed salad.

Tavuk Shish

Charcoal grilled marinated cubes of chicken served with bulgur and salad.

Soslu Pirzola (N)

Charcoal grilled cutlets with a rosemary sauce served with caponata (celery, aubergine, courgette, tomato, onion, garlic and pine nuts) and pan fried potatoes.

Makarna (V)

(suitable for vegans)

Tagliatelle with tomato sauce, carrots, aubergine, courgette and finished with fresh basil and parmesan.

Guvec (V)

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

Salata Ahtapot

Fresh octopus salad served with toasted bread.

Allergens:  Gluten  Celery  Eggs  Soya  Sesame  Dairy  Fish  Dairy optional  Gluten optional  Nuts  Vegetable  Sulphur dioxide  Mustard  Crustaceans

Please advise us of any special dietary needs including intolerance and allergies. We can advise you on alternative dishes.
Some items on this menu may contain nuts.