

Allergens: g Gluten c Celery e Eggs so Soya s Sesame d Dairy f Fish d Dairy optional g Gluten optional n Nuts v Vegetable

MAINS

Karisik Izgara (Mixed Grill) g 19.95

Grilled chicken, lamb, kofte, lamb cutlets served with bulgur wheat and a salad garnish

Zencefilli Tavuk f so 15.95

Diced succulent chicken breast cooked with ginger, garlic, herbs and a touch of cream, served with rice

Halibut f d 22.50

Fresh fillet of halibut with our signature Mediterranean sauce and capers. Served with pan fried potatoes and vegetables

Fener Baligi f d 21.50

Roasted fillet of monkfish in a white wine and herb sauce served with sautéed potatoes and spinach

Giant King Prawns f d 24.00

Giant King Prawns cooked in a garlic butter, herb and white wine sauce and served with rice and salad garnish

Salmon d f so 17.50

Organic fillet of salmon pan fried with white wine and fresh herbs and topped with roasted almond flakes. Served with spinach and sautéed new potatoes

Kuzu Shish g d 19.95

Grilled marinated cubes of lamb on flatbread served with bulgur wheat and salad

Kofte g e 16.50

Minced lamb and beef blended with herbs and charcoal grilled, served with rice, onion and tomato salad

Tavuk Shish d 15.95

Charcoal grilled marinated cubes of chicken served on home-made flatbread with bulgur wheat and salad garnish

Pirzola g 19.95

Best end of lamb cutlets (4 pieces), marinated and charcoal grilled with bulgur wheat and salad

Adana g 16.95

Charcoal grilled spicy minced lamb served on flatbread with bulgur wheat and salad

Biftek (Cote De Boeuf) 25.50

This wonderful choice cut of beef rib with its natural fat covering and succulence from being matured and cooked on the bone. Served with asparagus, chunky chips and grilled tomato and pepper.

Vegetable Musakka v d 14.95

Layered vegetables topped with Béchamel sauce and served with salad