

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

STARTERS

- * **Marinated Olives** v 3.95
- * **Soup** 4.95
Please ask for soup of the day
- * **Halloumi** v d 6.95
Grilled Cypriot Cheese served with grilled tomatoes and pesto
- * **Humus** v s 5.95
Puréed chick peas and tahini with a hint of garlic, lemon juice and extra virgin olive oil
- * **Karides** d 9.75
Tiger prawns cooked in garlic butter, herbs and white wine
- Falafel** v d e s 5.95
Spiced chick peas, vegetables and herb fritters, served with cacik
- * **Humus Kavurma** d s 7.95
Homemade humous warmed in the oven and topped with tender pieces of sautéed lamb
- Scallops** f d 10.95
King scallops cooked with white wine, lemon and butter sauce
- * **Kisir** v t g c 5.95
Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs and drizzled with a pomegranate dressing
- * **Cacik** v d 5.50
Creamy yogurt mixed with chopped cucumber, fresh mint, dill and extra virgin olive oil

Sigara Börek v d e 6.25
Home-made rolled filo pastry filled with feta cheese and fresh dill

* **Filibe Kofte** g e 6.95
Minced lamb blended with herbs, charcoal grilled and served with red onion salad

Keçi Peyniri g d 7.50
Melted goat's cheese, marinated grilled aubergine and caramelised onion

Tavuk Ciger g d 6.95
Chicken Livers sautéed in Port with cherries and caramelised onions

* **Cevizli Biberli** v g t 6.50
Finely blended walnuts, breadcrumbs, extra virgin olive oil, sun dried tomatoes and peppers

* **Baba Ganus** v 6.50
Roasted aubergine with garlic, lemon and herbs

* **Cold Meze (for 2 people)** 14.95
A selection of our cold meze dishes including: Humus, Cacik, Baba Ganus, Cevizli Biberli and Feta Cheese v c d g t s

* **Hot Meze (for 2 people)** 17.50
Selection of our hot meze dishes including: Halloumi, Falafel, Sigara Borek, Filibe Kofte and spiced sausage d g s

***SERVED WITH HOMEMADE BREAD**