

Bottomless LUNCH

Everyday 11am - 3pm

Unlimited Prosecco For 2 Hours
&
3 Course Menu

£34.95
PER PERSON

STARTERS

PLEASE CHOOSE ONE

HALLOUMI

Special middle eastern grilled cheese served with salad

SUCUK (TURKISH SAUSAGE)

Grilled spicy turkish sausage

SIGARA BOREGI

Rolled pastry filled with baby spinach, onions, parsley, dill & feta cheese

HUMMUS

Pureed chickpeas, tahini, olive oil, lemon juice & garlic

CACIK

Cucumber, mint & a hint of garlic mixed with yoghurt

BABAGANOUSH

Grilled aubergines with garlic, tahini & yoghurt

MAIN COURSES

PLEASE CHOOSE ONE

CHICKEN SHISH

Lean chunks of chicken breast skewered & grilled over authentic barbeque

ADANA KEBAB

Lean, tender minced lamb skewered & grilled over authentic barbeque

CHICKEN WINGS

Marinated chicken wings & grilled over authentic barbeque

VEGGIE MOUSAKKA

Potatoes, carrot, courgette, aubergine and balsamella sauce, peppers
And cheddar cheese. Served with chef's special sauce

DESSERTS

PLEASE CHOOSE ONE

BAKLAVA | CARROT CAKE | ICE CREAM

ALLERGY NOTICE

Some of our food and products may contain nuts, milk & wheat. Please let us know if you have any allergy issues

LUNCH MENU

Monday to Friday - 11am - 3pm

2 COURSES £13.95
1 Starter + 1 Main Course
PER PERSON

HOT STARTERS

CALAMARI

Fried fresh squid, served with a lemon wedge, garnish & tartare sauce

WHITE BAIT

Served with a lemon wedge, garnish & tartare sauce

SIGARA BOREGI

Rolled pastry filled with baby spinach, onions, parsley, dill & feta cheese

SUCUK

Grilled spicy Turkish sausage

FALAFEL

Pureed chickpeas, onions, parsley, red pepper & garlic mixed with spices & deep fried on a bed of hummus

HALLOUMI

Special Middle Eastern grilled cheese served with salad

COLD STARTERS

HUMMUS

Pureed chickpeas, tahini, olive oil, lemon juice & garlic

CACIK

Cucumber, mint & a hint of garlic mixed with yoghurt

SAKSUKA

Oven roasted aubergines & potatoes cooked with tomato sauce & olive oil

KISIR

Finely chopped parsley with fine bulgur wheat, tomato, pepper paste, red onions, olive oil & lemon juice

ISPANAK TARATOR

Spinach & onion sauteed in olive oil, mixed with plain yoghurt & a hint of garlic

OLIVES

Mixture of green & black olives marinated in herbs & olive oil

MAIN COURSE

All served with couscous & salad

CHICKEN SHISH

Lean chunks of chicken breast skewered & grilled over authentic barbeque

LAMB SHISH

Lean, tender cubes of lamb skewered & grilled over authentic barbeque

ADANA KEBAB

Lean, tender minced lamb skewered & grilled over authentic barbeque

CHICKEN WINGS

Marinated chicken wings grilled over authentic barbeque

LAMB RIBS

Succulent lamb ribs grilled over authentic barbeque

CHICKEN BEYTI

Minced chicken seasoned with garlic & grilled over authentic barbeque

WRAPS (MAIN COURSE)

All wraps are made with Tortilla bread & served with salad & chips

CHICKEN WRAP

ADANA WRAP

HALLOUMI WRAP

FALAFEL WRAP

VEGETARIAN (MAIN COURSE)

All served with couscous & salad

YOGHURTLU KIZARTMA

Mixture of sliced & fried aubergine, courgette, peppers, carrot & mushrooms. Served with plain or garlic yoghurt

VEGGIE MUSSAKA

Potatoes, carrot, courgette, aubergine & balsamella sauce, peppers & cheddar cheese. Served with chef's special sauce

VEGGIE CASSEROLE

Aubergine, mixed peppers, mushrooms & onions served with tomato sauce

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