



## 3-Course Set Menu Example (£23.95)

### STARTERS

#### BABY MUSHROOM

Freshly cooked mushrooms with garlic butter in white wine cream sauce, glazed with cheddar cheese

#### CALAMARI

Deep-fried calamari, pickled red cabbage saffron aioli

#### LOBSTER SOUP

Fresh lobster soup blended with cream

#### SIGARA BOREK

Filo pastry filled with baby spinach, red peppers, dry mix herbs, sweet chili sauce

#### MINI COLD MEZE

Hummus, Cacik, Tarama, baba ganoush, with Turkish bread

### MAINS

#### LAMB SAUTE

Lamb cubes, onion, garlic, mix peppers cooked in tomato sauce, Served with rice.

#### SEA BREAM FILLET

Pan-fried sea bream fillet with creamy spinach and sauté potato

#### CHICKEN SHISH

Chargrilled Marinated cubes of chicken skewer. Served cauliflower cream and salad

#### SEAFOOD LINGUINI

King prawns and calamari in light cherry tomato basil sauce

#### ADANA KEBAB

Slightly spicy marinated lamb mince chargrilled on a skewer. Served with salad

### DESSERTS

Dark chocolate brownie with pistachio ice cream

Passion fruit creme brulee

Warm apple tart with double cream

Pistachio baklava with vanilla ice cream

A 10% service charge will be added to the bills.

FOOD ALLERGIES AND INTOLERANCE: Please speak to our staff about the ingredients in your meal when making your order.