

LIMAN

GROUP MENU (Per Person £26,90)

STARTER

HUMMUS (V) Mashed chickpeas, tahini, lemon juice, garlic and olive oil

QUINOA TABBOULEH (V) Tomatoes, fine chopped parsley and onion, quinoa

BEETROOT BORANI Beetroot, strained yogurt, toasted hazelnut

BRAISED AUBERGINE (V) Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas

CACIK (V) Creamy yogurt, cucumber dip with mint, crushed garlic and dill

MUSKA BOREK Filo triangles with feta cheese and spinach, red pepper sauce

FALAFEL (V) Herby fava beans and chickpea patty with sesame seeds.

Served with hummus and green leaves salad

CALAMARI Tender calamari rings, golden fried served in Mediterranean with homemade tartar sauce

MAIN COURSE

SHISH KEBAB Large cubes of marinated lamb, skewered and cooked on charcoal grill served with rice and salad

CHICKEN SHISH Tender Marinated chicken breast shish cooked on charcoal grill served, with rice and salad

ADANA KEBAB Minced lamb mixed with fresh mint, garlic, red- green pepper and cooked on charcoal grill, served with rice and salad

SEA BASS Pan fried sea bass fillet, served with sautéed spinach, creamy mash potatoes

MOUSAKKA(V) Layers of aubergine, courgette, potatoes, feta cheese, béchamel sauce, green pepper, carrot, dried tomatoes topped with parmesan cheese and served with rice

DESSERT

HOUSE BURMA BAKLAVA (N) Very fine sheets of filo pastry, rolled with pistachios and walnut

ICE CREAM Chocolate, Vanilla, Strawberry, Turkish Delight

(N-CONTAIN NUTS) / (V-VEGETARIAN)

RACES OF NUTS MAY BE FOUND ALL OF OUR DISHES. SHOULD YOU HAVE ANY ALLERGIC&SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF.