

LUNCH MENU

Two Course £13.90 / Three Course £14.90

STARTER

TARAMA SALAD

Freshly prepared whipped cod roe (fish roe pate)

HOUMUS

Mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional Mediterranean dip

FALAFEL(V)

A mixture of mashed chickpeas, broad beans, sesame, celery, coriander, onion, garlic, mixed, peppers, carrots, mixed herbs moulded off a fried, 3 pieces to a serve and topped with houmus

COURGETTE FRITTERS

Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and pan fired

MUSKA BOREK

Filo triangles with feta cheese and spinach

CACIK

This traditional Turkish dip consist of cucumber with mint, crushed garlic in creamy yoghurt sauce and dill

MAIN COURSE

CHICKEN SHISH

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

KOFTE PIYAZ

Minced lamb mixed with fresh mint, garlic and cooked on charcoal grill, served with piyaz

MOUSSAKA

A combination of aubergine, courgette, potato, feta cheese, béchamel sauce, green peppers, carrot, dried tomatoes topped with parmesan cheese and served with rice

FILLET OF SEABASS

Pan fried of seabass served with mush and baby broccoli

LAMB SHISH

Tender lamb cubes served with rice and salad

DESSERT

HOUSE BURMA BAKLAVA

Very fine sheets of filo pastry, rolled with pistachios and walnut