

# LUNCH MENU

Two Course £11.50 / Three Course £13.50

## 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