

LIMAN

LUNCH MENU

2COURSE £14.90

3COURSE £15.90

Starters

Houmus(v) mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional Mediterranean dip.

Falafel(v) traditional recipe of the middle east.

Courgette Fritters(v) a mixture of potatoes, courgette, carrot, feta cheese, egg, flour, parsley and mint.

Muska Borek(v) deep fried filo triangles filled with cheese and spinach.

Cacik(v) creamy yoghurt with crushed garlic, mint, cucumber and dill.

Tarama whipped cod roe pate.

Main Courses

Chicken Shish marinated chicken breast cooked on charcoal grill served rice and salad.

Grilled Kofte chargrilled minced lamb served fries and salad.

Mousakka(v) combination of aubergine, courgette, carrot, mixed peppers sundried tomato, béchamel sauce topped parmesan cheese served with rice.

Sea bass Fillet chargrilled fillet of sea bass served with mash potato and baby broccoli.

Lamb Shish tender lamb cubes cooked on charcoal grill served with rice and salad.

Dessert

Homemade Baklava(n) very fine sheets of filo pastry with walnut and pistachios and syrubb

(Available Monday to Friday From 12pm till 3pm. Except Bank Holidays and December)