

LIMAN

LUNCH MENU **2COURSE £16.95**

3COURSE £19.95

****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.

Kofte(G)

Chargrilled mixed minced lamb and beef kofte with yoghurt mint & dill dip.

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.

Chicken Wings

With hot jalapeno peppers sauce.

****Main Courses****

Chicken Shish

Marinated chicken breast cooked on charcoal grill served rice and salad.

Karniyarik(Stuffed Aubergine)

Slow-cooked aubergine halves filled with a savory mixture of minced beef and lamb, onions, tomatoes and aromatic spices. Served with yogurt and rice.

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 tender 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 syrup.

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