



CHRISTMAS MENU TWO £32.95

One Welcome Glass of Prosecco

STARTERS FOR SHARING, CHOISE OF MAIN COURSE AND DESSERT

STARTERS

MIXED MEZE PLATE

7 mixed cold and hot meze

GRILLED MARINATED PRAWNS

Served with a sweet chilli sauce and salad leaves

ICLI KOFTE (N)

Filled with meat, pine kernels, herbs and spices

SAUTEED CALF'S LIVER

MOZZARELLA & AVOCADO SALAD (N, V)

With mixed salad leaves & pesto sauce

SMOKED SALMON

HALLOUMI CHEESE (V)

Grilled halloumi cheese with salad leaves and olive oil

SPINACH AND MIXED CHEESE PASTRY

PARCELS (V, N)

Kernels served with chilli sauce

MAIN COURSE

BRITISH RIB-EYE STEAK (8oz)

21-day matured, served with fries and salad leaves

GRILLED STEAK FILLET or SIRLOIN (8oz)

Served with basmati rice and mixed salad leaves

MIXED GRILL

Lamb fillet, chicken fillet & Lamb Kofte served with basmati rice and mixed salad leaves

GRILLED MARINATED LAMB CHOPS

Served with basmati rice and mixed salad leaves

GRILLED MARINATED LAMB SKEWER

Served with basmati rice and mixed salad leaves

GRILLED CHICKEN SKEWER

Served with basmati rice and mixed salad leaves

GRILLED JUICY CHICKEN FILLET

Served with basmati rice and mixed salad leaves

BEEF BURGER

Freshly homemade beef served with fries and salad leaves

LAMB TAGINE (N)

Spice infused on the bone lamb is slow cooked in the oven with prunes, dried fruit, nuts and lemon preserved served with basmati rice

BEEF BOURGUIGNON

MEAT OR VEGETARIAN MOUSAKKA

Layers of potatoes, aubergine and courgette topped with rich béchamel sauce served with salad leaves

ROASTED CHRISTMAS TURKEY

PIDES (ANY PIDES OF YOUR CHOICE)

LOBSTER TALE (with coconut cream)

Served with basmati rice

BLACK COD 'Japanese Style'

Served with barley and quinoa and salad leaves

Required 10-12 min. cooking time.

TURBOT

(freshly delivery every day)

LARGE DOVER SOLE

(for 2 people, freshly delivery every day)

SALMON

Served with barley and mixed salad leaves

SEA BASS

Served with barley and mixed salad leaves

PASTA WITH SALMON

Served with Creamy rich sauce and Parmesan Cheese

GRILLED JUICY GARLIC BUTTER

MARINATED PRAWNS

Served with sweet chilli sauce, fries and mixed salad leaves

SPINACH & CHEESE RAVIOLI (V)

Served with Creamy rich sauce and Parmesan Cheese

FETA CHEESE SALAD (V)

Light and fresh with tomatoes, Charleston peppers, olives, red onion and parsley

BUFFALO MOZZARELLA & AVOVADO

SALAD (N, V)

With mixed salad leaves & pesto sauce

DESSERT

SPECIALITY 'SU MUHALLEBISI' (N)

Cubes of milk pudding and rose syrup with berries and nuts

ALMOND & COCONUT PUDDING (N)

Rice pudding enriched with coconut milk and almonds

ORGANIC APRICOTS (N)

Cooked in mulberry served with walnuts and clotted cream

BREAD & BUTTER PUDDING

OTTOMAN KADAYIF (N)

Served with clotted cream help yourself with light honey and lemon syrup

TRIO NUTS BAKLAVA (N)

Walnuts, Almonds and Pistachios less dough more nuts and little sugar, served warm

ICE CREAM (3 scoops) (N)

Vanilla, Chocolate, Hazelnut, Cinnamon, Pistachio & Lemon Sorbet

CHRISTMAS PUDDING

COMPLIMENTARY HUMMUS, OLIVES & WARM BREAD

Our food may contain traces of nuts or other allergens, please ask for full allergen information on a separate menu.

If you have any concern, please ask a member of staff before making your selection.

A discretionary service charge of 12.5% will be added to your bill. VAT included.