

SPECIAL LUNCH MENU

STARTERS - MEZE

LENTIL SOUP **V**

Traditional Turkish red lentil soup

HOUMOUS **V**

Puree of chick peas, tahini, lemon, garlic

TZATZIKI **V**

Yoghurt dip with cucumber, fresh mint, fresh dill and a touch of garlic

STUFFED VINE LEAVES **V N**

Rice with pine kernels, onions and herbs wrapped in vine leaves, cooked in olive oil

QUINOA TABBOULEH **V**

Finely chopped flat-leafed parsley mixed with mint, quinoa, tomatoes, onion, lemon and pomegranete syrup

BABY BROAD BEANS **V**

Seasoned with coriander, dill and red pepper served on creamy yoghurt

FALAFEL **V**

Deep fried patties made from chickpeas, herbs and spices

SPINACH & FETA PASTRY PARCELS (BOREK) **V**

Filo pastry parcels filled with spinach & feta cheese

SPICY CALF'S LIVER

Pan-fried calf's liver with red onions

CALAMARI

Vodka-marinated squid, served with tartare sauce

MAIN COURSES

CHICKEN SHISH

Marinated and grilled cubes of chicken served with rice and salad

CHICKEN KOFTE

Seasoned and grilled chicken patties served with rice and salad

LAMB KOFTE

Seasoned and grilled lamb patties served with rice and salad

CHICKEN CASSEROLE

Diced chicken with fresh tomatoes, onions, peppers, mushrooms, garlic and herbs served with rice

LAMB CASSEROLE

Diced lamb with fresh tomatoes, onions, peppers, mushrooms, garlic and herbs served with rice

CALAMARI

Marinated and battered squid with tartare sauce and green salad

VEGETARIAN MOUSAKKA **V**

Layers of aubergine, courgette, potatoes and bechamel sauce served with salad

SILK ROUTE **V**

Iskele style stir-fried vegetables served with rice and creamy yogurt

FALAFEL WITH HOUMOUS & GRILLED VEGETABLES **V**

Served on a tortilla with salad

FETA SALAD **V**

Morsels of feta cheese with olives, cucumber, tomatoes, peppers and fresh herbs

£9.95

One Starter and One Main Course