

PRE STARTER

BREAD & DIPS

STARTERS

CHOOSE FROM

FETA CHEESE SALAD

Lettuce cucumber, onion, tomato, parsley, feta cheese with pomegranate and olive oil dressing.

LAMB SAMOSA

Minced lamb cooked in delicate spices wrapped in pastry. served with tamarind sauce & salad.

HUMMUS

A classic favourite made from pureed chickpeas, tahini paste, lemon juice, olive oil and garlic.

SAKSUKA

Fried aubergine, red & green peppers and onions in a tasty and delicately balanced tomato sauce.

BABA GANOUSH

Chargrilled aubergine, blended with tahini & lemon, mixed with fresh Greek yogurt.

HALLOUMI STICKS

Fried halloumi sticks, traditional Cypriot cheese

ONION BHAJI

Lightly spiced chopped onions and batter in a ball deep fried. served with tamarind sauce & salad

BOREK ROLL

Turkish filo pastry filled with feta cheese, mint, double cream, olive oil, spinach and cheddar cheese.

MAINS

CHOOSE FROM

CHEF'S DELIGHT

Prime tender chunks of lamb with fresh tomato, red & green peppers and garlic topped with melting mozzarella served with rice.

ROASTED TURKEY

Roasted half turkey slice with rosemary, thyme, sumac and fresh lime. Served with roast potatoes and tenderstem broccoli.

MIX GRILL

A mixture of chicken shish, Lamb shish and adana.

PAN SEARED SEABASS

Seared fillet of Seabass served with sautéed potato tenderstem broccoli and ratatouille yeg.

BUTTER CHICKEN

made with garlic, peppers, cream, tomatoes and butter sauce, served with rice.

CHICKEN SHISH

Large chunks of succulent chicken breast in a mildly spiced marinade cooked on the skewer.

CHICKEN TAGINE

Slow cooked chicken, with preserved lemon, olives & aromatic spices, cooked the traditional Moroccan way

VEGETABLE KOFTE

Mediterranean vegetable balls cooked with house special sauce and chickpeas, onions, fresh tomato and mixed Turkish herbs. Served with rice.

MUSHROOM CASSEROLE

Mushrooms, mixed peppers, onions cooked with house special sauce with melted cheese served with rice.

DESSERTS

CHOOSE FROM

BAKLAVA

with vanilla ice cream

CHOCOLATE FUDGE CAKE

with vanilla ice cream

PASSION POT

4 Course for
£34.95

Complimentary
glass of
Prosecco or
soft drink

Should you have any dietary requirements or allergies,
Please make your server aware at the time of ordering. 10% cover charge will be added to your bill.