



AUTHENTIC TURKISH RESTAURANT

Party Menu

A seriously chic twist on
traditional Turkish dining



24.90 per person
4 Cold Starters to Share

HUMMUS

Chickpea puree, tahini, lemon and garlic.

KISIR

Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.

CACIK

Creamy yoghurt, cucumber, mint, and garlic.

PATLICAN SOSLU

Pieces of deep-fried aubergine, in a fresh tomato sauce.

then 4 Hot Starters to Share

FILO PARCELS

Feta cheese and spinach wrapped in filo pastry.

GRILLED HELLIM CHEESE

With basil oil dressing

FALAFEL

Fritters of crushed chickpeas, broad beans, peppers, parsley and coriander.

DEEP-FRIED CALAMARI

Fresh calamari with tartar sauce.

Choose a Main Course

ADANA KOFTE

Minced lamb with herbs and spices on skewers served with rice and salad

CHICKEN AND LAMB SHISH

Marinated chicken and lamb, grilled to delight on a skewer served with rice and salad

CHICKEN SHISH

Marinated chunk of chicken breast, grilled to delight on a skewer served with rice and salad

CHICKEN WINGS

Marinated chicken wings served with rice and salad

SALMON FILLET WITH ASPARAGUS

Served with mash potato, grilled asparagus and lemon butter parsley sauce.

CHAR-GRILLED WHOLE SEABASS

Char-grilled sea bass served with mixed leaves salad and chips.

HALLOUMI & VEG

Grilled halloumi, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce.

If you have any dietary conditions please notify a member of our staff. Discretionary service charge of 10% will be added to your bill.