



# Valentines Menu

A seriously chic twist on  
traditional Turkish dining



AUTHENTIC TURKISH RESTAURANT

3 Course set menu

Bookings from 5pm - 6:30pm £40

Bookings from 8pm onwards £50

STARTERS:

MIX COLD MEZE

Hummus, Kisir, Cacik, Beetroot tartar, Vine leaves and Taramasalata

CRAB STUFFED MUSHROOMS

Stuffed mushrooms with cheesy crab meat.

SPICY STIR-FRIED OCTOPUS

Chopped octopus, garlic, chilli, cherry tomatoes, peppers, onion and fresh mango in garlic butter sauce.

GRILLED HELLIM CHEESE

With mixed leaves, cherry tomatoes and a basil oil dressing.

FILO PARCELS

Feta cheese and spinach wrapped in filo pastry.

MAINS:

LOVE GRILL

An assortment of chicken shish, lamb shish, Adana kofte and lamb chop served with rice and salad.

DUCK CONFIT

Duck leg served with orange sauce, mash potato and steamed fresh asparagus.

GRILLED HALIBUT with OCTOPUS

Cooked with onion, bell peppers, garlic, fresh herbs and tomato sauce served with mash potato.

VEG IN LOVE

Peppers stuffed with barley, quinoa, tomato, onion, goat cheese and hint of garlic served with salad.

TURNEDO ROSSINI

Fillet steak with chicken liver pate and red wine sauce. Served with mash potato, mushrooms and cherry tomato.

LOBSTER THERMIDOR (extra £20)

Freshly prepared whole Lobster, flamed in brandy with creamy white wine sauce, herbs and mushrooms.

SURF AND TURF (extra £20)

Fillet steak with half lobster

HOMEMADE DESSERTS

BAKLAVA

Filo pastry filled with pistachio and baked with honey syrup. Served with vanilla ice cream.

CHOCOLATE FONDANT

A warm chocolate shuffle with liquid chocolate centre served with vanilla ice cream.

PASSION FRUIT CHEESE CAKE

Mascarpone ricotta with layers of delicate biscuit crust, topped with passion fruit glaze.

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