



ZAVI

# PARTY MENU

30 per person

## COLD STARTERS TO SHARE

### HUMMUS *v*

*Chickpea puree, tahini, lemon and garlic.*

### KISIR *v*

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

### CACIK *v*

*Creamy yoghurt, cucumber, mint, and garlic.*

### PATLICAN SOSLU *v*

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

### BEETROOT *v n*

*Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and topped with walnut.*

## 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

*Aubergine, courgette, bell peppers, fresh beans, okra cooked with onion and fresh tomato, served with rice.*