

# NYE MENU

ENJOY 5 COURSES FOR £75

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## STARTERS

4 Cold Starters to Share

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### HUMMUS

Chickpea puree, tahini,  
lemon and garlic

### BABA GANOUSH

Smoked aubergine, tahini, strained yoghurt,  
hint of garlic and olive oil topped with fresh  
pomegranate

### CACIK

Creamy yoghurt, cucumber,  
mint, and garlic

### PATLICAN SOSLU

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

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## THEN 3 HOT STARTERS TO SHARE

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### FILO PARCELS

Feta cheese and spinach  
wrapped in filo pastry

### GRILLED HELLIM CHEESE

With basil oil

### DEEP-FRIED CALAMARI

Fresh calamari with tartar sauce



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## AND CHOOSE A MAIN COURSE

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### MIXED GRILL

An assortment of Chicken Shish, Lamb  
Shish, Adana, Chicken wings and Lamb  
chops, served with rice and salad

### LAMB SHANK

Slow cooked lamb shank, served on a bed  
of mash potato, mushrooms, tomato and  
red wine sauce

### FILLET MIGNON AND SHRIMP

Grilled Fillet Mignon with Shrimps served  
with asparagus, portobello mushroom and  
creamy mash potato

### OCEAN GRILL

Marinated King Prawns, Salmon and  
Monkfish skewered and char-grilled,  
served with chips and salad

### GRILLED VEGETABLES WITH HELLIM

Grilled hellim, aubergine, courgette, tomato, asparagus,  
mushrooms, peppers with tomato sauce

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## DESSERTS

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### TRADITIONAL TURKISH BAKLAVA

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

### CHOCOLATE BROWNIE

A rich chocolate layered brownie, hazelnut, chocolate cream,  
covered in a chocolate glaze. Served with vanilla ice cream.

### BERRY CHEESE CAKE

Mascarpone and Ricotta with layers of  
delicate sponge topped with fresh berries.

## TEA OR COFFEE

ZAMI