

# **SPECIAL MENU**

1 cours £13.50 2 cours £15.50

**3cours £17.50** 

# **STARTER**

#### **CACIK V**

Creamy yogurt with chopped cucumber, dill, garlic and olive oil.

#### **EZME V**

A finely chopped salsa. Cucumber, peppers, onion, tomato, garlic, parsley and pomegranate sauce.

#### YAPRAK SARMA V

Vine leaves stuffed with a delicious filling of rice, pine kernels, onion and blend of herbs.

## **BABAGANUSH V N**

Chargrilled aubergine pureed, mixed with tahini, garlic, lemon and olive oil with yoghurt served with walnut pieces on top.

#### **GARLIC MUSHROOM**

Fried mushrooms with garlic, herbs and cream sauce.

#### **FALAFEL**

Crushed bread beans, chickpeas mixed with onion, peppers, celery, coriander and parsley (edep fried). Served with humus.

#### **KOFTE**

Fried lamb meatball served in special tomato sauce.

# **PEYNIRLI BÖREK**

Filo pastry with fetta cheese and parsley.

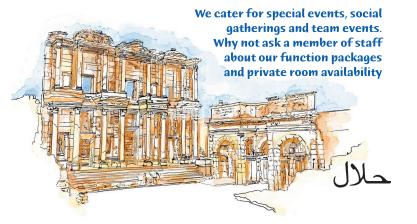
# **DESSERT**

# **BAKLAVA N**

Many layers of filo pastry baked with pistachio and butter then soaked in syrup

# **TEA OR COFFEE**

# **ICE CREAM**



# **MAINS**

# **INCIK (LAMB SHANK)**

lamb shank in a special tomato sauce with patatoe and carrot served with rice

#### **IZMIR KÖFTE**

Roast lamb meetballs cooked in a special tomato sauce with patatoes, celery, onion and peppers. Served with rice

#### **SEABASS**

Grilled seabass fillet cooked on the charcoal grill. Served with salad and chips.

## **MOUSSAKA**

Layers of aubergines, courgettes, potatoes and lamb mince topped with a creamy cheddar cheese sauce.

#### **ADANA KEBAB**

Lamb mince blended with herbs and spices formed on a skewer, cooked on the charcoal grill. Served with rice and salad.

# **EPHESUS KOFTE**

Lamb mince mixed with herbs cookes on chargrill served with bread, rice, salad and chilli and garlic sauce

# **GRILLED CHICKEN SHISH**

Marinated cubes of chicken breast, cooked on the charcoal grill. Served with rice and salad.

# **CHICKEN CASSEROLE**

Cubes of chicken breast, tomato, peppers, onion, mushroom and garlic, cooked in a home made sauce. Served with rice.

#### **VEGETARIAN GUVEC V**

Dice aubergine cooked in a individual clay with courgettes, onions, peppers, mushrooms and grevsin special sauce. Served with rice.

# **VEGETARIAN MOUSSAKA V**

Layers of aubergines, courgettes, potatoes, topped with a creamy cheddar cheese sauce.

# **SIDES**

# **CHIPS**

# **MIXED OLIVES**

## **BREAD**

# **CHILLI SAUCE**

#### **GARLIC SAUCE**