

Ephesus

Restaurant

Happy Valentine's Day

3 Course £40.00

STARTER

KING PRAWNS

4 king prawns, shell removed. Cooked in garlic butter with mozzarella cheese.

KOFTE

Marinated lamb mince cooked on the charcoal grill. Served with mixed leaves and garlic sauce.

FALAFEL

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

GARLIC MUSHROOM

Fried mushrooms with garlic, herbs and cream sauce.

PEYNIRLI BÖREK

Filo pastry with fetta cheese and parsley.

HUMUS

Chick peas with tahini, lemon juice, garlic and olive oil.

YAPRAK SARMA

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

BABAGANUSH

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

DESSERT

BAKLAVA

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

MAIN

EPHESUS MIXED GRILL

Adana, lamb, chicken, lamb chops and chicken wings cooked on the charcoal grill. Served with rice and salad.

GRILLED CHICKEN SHISH

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

MIXED SHISH LAMB & CHICKEN

Marinated chicken breast chunks and lamb chunks chargrilled on skewer.

CHICKEN CASSEROLE

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

OTTOMAN

Lamb, chicken, onion, peppers, tomato, mushrooms and garlic, cooked in a home made sauce. Served with rice.

MOUSSAKA

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

SALMON

Salmon Fillet cooked on the charcoal grill. Served with salad and chips.

VEGETARIAN GUVEC

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

VEGETARIAN MOUSSAKA

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