

STARTERS

HUMMUS v vg

Chickpea purée with tahini, lemon juice, olive oil & garlic

GARLIC PRAWNS

Prawns cooked with tomato sauce, garlic, red & green peppers

BUTTERFLY KING PRAWNS GF

Deep fried king prawns served with garnish & sweet chilli sauce

SUCUK & HALLOUMI

Grilled halloumi cheese with Turkish spicy sausage

MAIN COURSE

ALI NAZIK

Tender chunks of meat grilled over charcoal, on layer of yogurt and smoked mixed peppers and aubergine. Served with rice & salad

KLEFTIKO

Oven cooked lamb shank with vegetables and tomato sauce. Served with mash potato & salad

MIXED GRILL GF

Adana skewer, a chicken skewer and a lamb skewer.

VEGETARIAN MOUSSAKA v

Layers of Aubergine with courgette, red & green peppers baked in the oven. Served with rice & salad

DESSERTS

BAKLAVA N

Goldern brown filo dough, with a thick middle layer of crushed pistachio nuts, topped with syrup and a sprinkle of pistachios

PISTACHIO CAKE N

A dense and moist textured pistachio flavoured sponge with pistachio crème patisserie cream filling

RED VELVET CAKE

A red velvet sponge layered with cream cheese filling

CARROT CAKEN

A moist carrot cake sponge with crushed walnuts, diced pineapple & butter cream cheese filling

HAZELNUT CAKE N

A light chocolate sponge, layer of fresh cream & chocolate flavoured cream, roasted crushed hazelnuts & gianduja filling

ICE CREAM

Luxury double chocolate / Madagascan vanilla /Strawberries & cream - 3 scoops

A TASTE OF TÜRKIYE







