

EVENING SPECIAL

Any 2 courses £22.00 per person

STARTERS

Homemade **Soup** of the day served with warm pitta bread & olives.

Smoked Salmon Oak smoked salmon served with pesto balsamic dressing

Falafel served with on a bed of chilli humus salad

Borulce Salad Black eye peas with sweet paprika, sweet peppers, gherkins combined with extra virgin olive oil dressing.

Avocado & Tomato Salad sliced beef tomato, avocado, on a bed of rocket leaves, with lemon and olive oil.

Cold Mix Meze Platter (Mix of Houmus, Tabbouleh & Shakshuka).

MAIN COURSES

Set Mixed Grill fillet of chicken breast and 2 pieces of lamb kofte served with bulgur rice

House Vegetable Casserole Green puy lentils and black eyed beans cooked with Mediterranean vegetables. Served with rice.

Kofte Harem Kebab Grilled lamb kofte, laid on pitta, creamy strain yoghurt and rich tomato and rosemary sauce, with a touch of butter.

Chicken Ali Nazik Chicken Breast Grilled and served on a bed of mixed yoghurt aubergine peppers, garlic sauce & rice..

Vegetarian Beyti Grilled Mediterranean vegetables wrapped in tortilla bread served with bulgur rice.

Penne Pasta with Salmon and Pesto Chunk of Atlantic Salmon cooked with garlic cream sauce and baby spinach leaves finished with green pesto sauce

Kuru Fasulye (Butter Beans Stew) Traditional Anatolian dish. Beans cooked with sundried pepper pure with mushroom, onion, peppers and tomato served with rice & yoghurt.

Salmon Steak Grilled and served with roast potato.

Chilli Prawns & Tomato Spaghetti Cheery tomato with a hint of chilli and creamy tomato sauce.

HEALTHY MEZE COMBINATION

£49.00

for **2** people, excellent for sharing

Humus, shakshuka, cacik & tabbouleh, tarama, borek, grilled beef sausage, grilled halloumi, cheese and mix of lamb shish, chicken shish, kofte & chicken wings served with rice

NO NEED TO CHOOSE ALL OF THE ABOVE WILL BE SERVED