

STARTERS

Turkish Meze Assortment

Grilled Hellim Cheese, Kisir, Imam Bayildi (Aubergine salad), Börek, Houmus

Soup of the Day

Delicious Home-made Soup, Please Ask Your Waiter for Details of the Soup

Kisir

Wheat Bulgur with Peppers, Parsleys, Onions, Olive Oil & Lemon Juice

Börek (V)

Filo Pastry Stuffed with Feta Cheese *OR* Roasted Vegetables

Dolma

Vine Leaves Stuffed with Rice & Herbs, Served with Lemon Dressing

Çöp Chicken

Grilled Chicken Cubes Cooked on Small Wooden Skewers, Served with Salad

Inegöl Köfte

Grilled Mixture of Minced Lamb & Beef with Herbs, Served with Salad

Lamb's Liver

Tossed in Flour & Chilli Flakes, Cooked with Parsleys and Onions

Mozzarella Cheese

Served with Home-made Balsamic Vinegar Reduction & Pesto Dressing

Goat Cheese Gratin

Served on Diced Vegetables (Cooked in Oven with Home-made Balsamic Vinegar Reduction)

MAIN COURSES

Köfte: Grilled Minced Lamb & Beef with Herbs, Served with Turkish Rice and Salad

Lamb's Liver: Pan-fried and Served with Turkish Rice & Salad

Grilled Chicken Breast: Served on Home-made Potato Cake with Pepper-Thyme Sauce

Chicken Shish: Marinated Chicken Pieces Grilled, Served with Turkish Rice & Salad

Lamb Shish: Marinated Chicken Pieces Grilled, Served with Turkish Rice & Salad

Lasagne (V): Vegetarian Lasagne Served with Green Salad

Spaghetti: Served with Bolognese *OR* Napolitana (V) Sauce

Caesar Salad: with Grilled Chicken and Garlic Bread Croutons

Lamb Shank: Slow-Cooked in Special Sauce, very Tender and Served with Chive-Mashed Potato

(For this main, Supplementary £1 charge applied)

Greek Salad (V): Feta Cheese, Olives, Tomatoes, Cucumber & Red Onions, served with Bread

Goat's Cheese Salad (V): Gratin of Goat's Cheese on Mixed Seasonal Salad with House Salad Dressing

2 COURSE MENU..... £13.95