Cold Starter

Select Four

Hummus

Blended chickpeas, garlic & tahini

Tzatziki

Diced cucumber, mint & garlic in double strained garlic yoghurt, topped with a drizzle of parsley oil

Tarama

Smoked cod's roe topped with caramelized onion & pomegranate seeds

Kısır

Cracked bulgur kneaded with tomatoes, onions, peppers, celery and pomegranate molasses

Chargrilled Ezme

Chargrilled and finely chopped aubergine, red pepper, garlic & onion with pomegranate molasses

Shakshuka

Aubergine, potatoes, onion, tomato & garlic saute

Babaganoush

Chargrilled aubergine with garlic yoghurt, tahini & olive oil

Muhammara

Chargrilled red pepper, olive oil, walnut, pomegranate molasses & garlic

Beetroot Yoghurt

Blended beetroot, garlic & double strained yoghurt

Potato Salad

Boiled potatoes marinated with spring onions, parsley & chilli flakes

Manti

Beef filled mini ravioli in double strained yoghurt topped with a drizzle of chilli butter

Butternut Squash

Roasted butternut squash topped with feta cheese, crispy sage, caramelised onion, feta cheese & roasted chickpeas

Borani

Chargrilled mixed chili and double strained yoghurt topped with homemade yoghurt crisps

Beetroot Carpaccio (+50p)

Thinly sliced beetroot discs, glazed with honey & pomegranate molasses, topped with pomegranate seeds & goats cheese

Aubergine Nazuktan (+50p)

Chargrilled aubergine and red kapya peppers, folded with saffron kaymak cream, sumac & parsley oil. Topped with a sprinkle of roasted almond flakes

> MEZE PER PERSON + 50P ADD EXTRA STARTER +£1 ADD SOUP +25p

Hot Starter

Select One

Fried Liver

Fried liver topped with sumac onion

Halloumi

Grilled halloumi with rocket & cherry tomatoes

Feta Borek

Spring onions, parsley & feta cheese folded in filo pastry

Chicken Chops

Grilled chicken thigh on the bone served on a bed of pan fried baby potatoes & green beans saute, topped with pomegranate seeds

Chicken Patlican

Marinated Chicken chunks served on a bed of garlic croutons topped with chargrilled aubergine, garlic yoghurt & pomegranate seeds

Garlic Mushrooms

Grilled button mushrooms marinated in garlic & parsley butter

Panko Calamari (+25p)

Crispy panko coated calamari served with garlic aioli

Main Course

Select One

Lamb Patlican

Marinated lamb chunks served on a bed of garlic croutons topped with chargrilled aubergine, garlic yoghurt & pomegranate seeds

Sweet Potato Chickpeas

Roasted sweet potato topped with chickpeas salsa and a drizzle of tahini. Served with a side of red quinoa with roasted red peppers and cannellini beans

Borek Pachanga (+50p)

Filo pastry folded with pastrami beef, diced peppers, onions, parsley & mozzarella cheese

King Prawns (+50p)

Fried king prawns marinated in garlic & parsley butter

Lamb Shank (+£2)

Tender lamb shank served on a bed of creamy mash potato and a side of baby carrots & baby corn

Garlic & Thyme Salmon (+£2)

Garlic & thyme marinated salmon fillet served with a side of potato gratin, rocket & cherry tomatoes

Kleftiko

Premium cut baked lamb served on a bed of Turkish pita with a side of pilav rice, grilled tomato & peppe

Bread

Select One

Turkish Pita

Freshly baked Turkish Pita bread

Corek Loaf

Sesame seeded Turkish Loaf

Nuts

Select One

Premium Mixed Nuts

A generous mix of roasted almonds, cashew nuts, chickpeas, peanuts pistachios & hazelnut

Honey Roasted (+50p)

Honey roasted cashew nuts

<u>Salad</u>

Select One

Medditerranean Salad

Tomato, cucumber & toasted red peppers topped with crumbled feta cheese & red onions

Carrot & Cabbage Salad

Shredded carrot & red cabbage dressed with fresh lemon juice

Beetroot Salad (+20p)

Beetroot, fennel & apple with mint, parsley, dill pomegranate molasses & pomegranate seeds