



Cyprus Mangal

CHRISTMAS MENU

Cold Starters (Sharing)

Humus **V GF DF**

CRUSHED CHICKPEAS, TAHINI, LEMON JUICE, OLIVE OIL AND GARLIC

Tarama **V**

A LIGHT BLEND OF SMOKED COD ROE, OLIVE OIL AND LEMON JUICE

Cacik **V GF**

A COOL REFRESHING DIP MADE FROM YOGHURT, CUCUMBER, FRESH MINT AND GARLIC

Patlican Soslu **V GF**

FRIED AUBERGINES, BLENDED WITH PAN-FRIED SLICED SWEET PEPPERS, ONIONS AND PARSLEY, IN A RICH TOMATO SAUCE

Hot Starters

Sucuk

TRADITIONAL TURKISH GARLIC-BEEF-SAUSAGE, CHARCOAL-GRILLED

Sigara Boregi **V**

THINLY ROLLED FILO PASTRY, STUFFED WITH FETA CHEESE AND PARSLEY, LIGHTLY FRIED

Falafel **V**

A BLEND OF CHICKPEAS, BROAD BEANS, CORIANDER, ONIONS, GARLIC, SESAME SEEDS AND SERVED WITH A BIT OF HUMUS

Kalamar **V**

DEEP-FRIED FRESH SQUID RINGS IN CRISPY BATTER

Main Course

CHOOSE ONE MAIN COURSE

Mixed Grill

A SELECTION OF CHICKEN SHISH, LAMB SHISH, ADANA KOFTE AND HOUSE SPECIAL DONER KEBAB, SERVED WITH RICE AND SALAD

Falafel

A BLEND OF CHICKPEAS, BROAD BEANS, CORIANDER, ONIONS, GARLIC AND SESAME SEEDS, DEEP-FRIED AND SERVED WITH HUMUS AND SALAD

Vegetarian Moussaka

OVEN-BAKED AUBERGINES, COURGETTES, ONION, PEPPERS, TOPPED WITH BÉCHAMEL SAUCE, SERVED WITH SALAD

Grilled Salmon

CHARCOAL-GRILLED SALMON, DRIZZLED WITH OUR HOMEMADE GARLIC BUTTER, SERVED WITH CHIPS AND SALAD

Dessert

Baklava

TRADITIONAL TURKISH PASTRY FILLED WITH CHOPPED PISTACHIO AND DRENCHED IN SUGAR SYRUP

Kaymakli Kayisi Tatlısi

FRESH APRICOTS STUFFED WITH CLOTTED CREAM AND WALNUTS THEN SPRINKLED WITH PISTACHIO

£ 30.95 per person

4-Course Set Menu