

Lunch Menu

Available everyday 12 noon till 4.30 p.m.

£11.95 Two Courses

Cold Starters

Cacik

Cucumber and a hint of garlic in a creamy yogurt sauce

Ezme

Finely chopped skinned tomatoes, mixed with chopped onions, parsley, green peppers, flaked chili & olive oil

Saksuka

Aubergine, fried potatoes, topped with a special tomato sauce

Tarama

Freshly prepared whipped cod roe (fish roe pate)

Houmous

Crushed chick peas, Tahini, lemon juice and garlic

Vegetarian Tarator

Courgette, aubergine, mixed pepper, garlic and yogurt

Ispanak Tarator

Baby spinach, Tahini, onion, mix pepper and yogurt

Hot Starters

Lentil Soup

Traditional Turkish soup

Hellim

Cyprus halloumi cheese, charcoal grilled

Spinach Boregi

Spinach, feta cheese and onion filled pastry parcels

Sucuk

Spicy Turkish Sausage, charcoal grilled

Pacanga Boregi

Pastry filled with feta cheese, halloumi, sucuk parsley, mint and dill

Falafel

Chickpeas cracked wheat, coriander and spices shaped into balls fried and served with hummus

Garlic Mushrooms

Served in a creamy sauce

Main Course/BBQ & Grill

Doner Shawarma

Layers of thinly sliced lamb shoulder, leg and top side beef

Adana

A renowned dish of Southern Turkey, consisting on finely chopped lamb mixed with flat leaf parsley, peppers and chili, charcoal grilled and served on a strip of traditional Turkish flat bread

Shish Kebab

Cubes of tender lamb, marinated, charcoal grilled

Chicken Shish

Cubes of chicken breast roasted in a special Zeugma barbecue marinade, charcoal grilled

Pirzola

Charcoal grilled tender lamb chops, lightly flavored with herbs

Et Sote

Casserole diced lamb in a rich tomato sauce with tomatoes, mushrooms, peppers, garlic, onion and herbs

Lamb Muosakka

Oven baked layered aubergine with mince lamb, potato, peppers and tomato, topped with creamy Bechamel sauce and cheese

Tavuk Sote

Casserole diced chicken in a rich tomato sauce with tomatoes, mushrooms, peppers, garlic, onion and herbs

Lamb Sizzlers

Strip of lamb mixed with red, green pepper and onion

Chicken Sizzlers

Strip of chicken mixed with red, green pepper and onion

Vegetarian Main Courses

Vegetarian Mousakka

Layers of aubergine, courgettes, potatoes and peppers in a tomato sauce, topped with a rich Bechamel sauce

Vegetarian Sote

Diced aubergine, courgettes, mushrooms, green and red pepper, onion, garlic in tomato sauce

Imam Bayildi

Whole aubergine baked and filled with vegetable fillings and topped with vegetarian sauce, served with yogurt

All the main courses are served with rice and salad