

# LUNCH MENU

MONDAY-FRIDAY | 12.00PM – 4.00PM

CHOOSE YOUR FAVOURITE  
–1 STARTER + 1 MAIN COURSE–  
**£12.95**

## Starters

### Hummus (V)

Pureed chickpeas, tahini, olive oil, lemon juice and garlic.

### Calamari

Fried squid served with homemade tartar sauce.

### Falafel (V, N)

Chickpeas, broad peas and vegetable fritters served with hummus.

### Cacik (Tzatzikv) (V)

Cucumber, mint, dill and a hint of garlic in strained yoghurt, olive oil.

### Halloumi Mushroom

Sliced mushrooms pan-fried with butter, halloumi cheese and herbs.

## Main Course

### Chicken Shish

Char-grilled lean chunks of chicken breast skewers, served with rice & salad.

### Adana

Char-grilled lean tender minced lamb skewers, served with rice & salad.

### Chicken Beyti

Spicy marinated minced chicken seasoned with garlic and char-grilled, served with rice & salad.

### Chicken Wings

Marinated and char-grilled chicken wings, served with rice & salad.

### Meat Moussaka

Minced lamb with aubergine, potato, courgette, carrot, mushrooms, onions, peas, mixed peppers, bechamel sauce with cheese and tomato sauce, served with rice and salad.

### Sea Bass Fillet

Char-grilled sea bass fillet, served with chips & salad.

### Halloumi Kebab (V)

Char-grilled halloumi skewer, served with rice & salad.

### Vegetarian Moussaka (V)

Aubergine, potato, courgette, carrot, mushrooms, onions, peas and mixed peppers, bechamel sauce with cheese and tomato sauce, served with rice and salad.

### Falafel (V, N)

Chickpeas, broad peas, sesame and vegetable fritters served with hummus and salad.

### Imam Bayildi (V, N)

Onions, garlic, red pepper, green pepper, pine nuts, aubergine and tomato sauce, served with rice & salad.

\*V: Vegetarian, N: Nuts,  
Please ask a member of staff for  
information about allergens.

\*Designed for one person, not for sharing.  
Lunch menu is dine in only,  
not for take away

\*The portion sizes are not the  
same as the A La Carte menu.