

# 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 Filleto

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 numbers 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.



# BOTTOMLESS AFTERNOON

12:00 PM - 4:30 P M♥ FREE FLOWING P ROSECC

3 COURSES MENU + UNLIMITED PROSECCO OR COCKTAILS FOR £34.95

# 1 Starters

Hummus (V) Pureed chickpeas, tahini, olive oil, lemon juice and garlic.

### Calamari

Fried squid served with homemade tartar sauce.

# Cacik (Tzatziki) (V)

Cucumber, mint and a hint of garlic

### Halloumi Mushroom

# Main Course

# Meat Moussaka

with cheese and tomato sauce, served with rice and salad.

# Imam Bayildi (V, N)

served with rice and salad.

# Sea Bass Filleto

Char-grilled sea bass filetto, served with

## Falafel

and salad.

# Vegetarian Moussaka

Aubergine, potato, courgette, carrot,

## Halloumi Kebab

Char-grilled halloumi skewer.

## Chicken Shish

breast skewers, served with rice & salad.

#### Adana

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

## Chicken Beyti

Spicy marinated minced chicken

# Chicken Wings

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

# Dessert

Bomb

Yaprak Signature

Old Fashioned

Bacardi, blue curacao, lychee juice, fresh lemon juice, vanilla syrup

Yaprak Burma (V, N) Our special homemade baklava with

# Marfini Cocktails

# Pornstar Martini

Vodka, vanilla syrup, passoa liqueur, passion fruit puree and shot of

Espresso Martini Vodka, vanilla syrup, kallua, coffee

# French Martini

# Lychee Martini

Vodka, dry vermouth, lychee liqueur

# Classic Cocktails

# Mojito

Bacardi, lime juice, sugar syrup, fresh

Margarita Tequila, triple sec and lime juice.

# Cosmopolitan

White Russian Vodka, kahlua, cream raspberry.

## Pina Colada

Bacardi, malibu, coconut milk, cream and pineapple juice.

# Mocktails

Mojito Pina Colada

Pornstar Martini

# Prosecco Cochtails

Aperol Spritz
Aperol, fresh orange and soda water

# Bellini

# Rossini

Prosecco and strawberry puree.

# Mimosa