BOTTOMLESS AFTERNOON

12 PM - 4.30 PM • FREE FLOWING PROSECCO OR BEER FOR 90 MINUTES PER SEATING

2 COURSE MENU

90 MINUTES OF BOTTOMLESS PROSECCO OR DRAUGHT BEER

£34.95

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 beans and vegetable fritters served with hummus.

Tarama Salad

Freshly prepared whipped cod roe. (Fish Roe Paste)

Cacik (Tzatziki) (V)

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

Halloumi

Grilled halloumi cheese.

Spicy Beef Sausage

Grilled spicy Turkish sausage.

Stuffed Vine Leaves

Vine leaves stuffed with a mixture of rice, pine nuts, raisins and herbs, cooked in extra virgin olive oil and served with Greek yoghurt.

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, char-grilled, and 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, béchamel sauce with cheese and tomato sauce, served with rice and salad.

Sea Bass Fillet

Char-grilled sea bass fillet, served with rice and 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 beans, 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.

Lamb Ribs

Char-grilled tender lamb ribs. Served with rice and salad.