



SET *Menu*

3 Course Set Menu
£34.95 Per Person

STARTERS

MIXED HOT PLATTER TO SHARE

Sigara Boregi, Calamari, Halloumi, Falafel & Humus, Spicy Beef Sausage

MIXED COLD PLATTER TO SHARE

Hummus, Tarama, Cacik (Tzatziki), Stuffed Vine Leaves, Baba Ghanoush, Yaprak's Aubergine

MAIN COURSES

CHICKEN SHISH

Marinated cubes of chicken char-grilled on a skewer. Served with salad and rice.

LAMB SHISH

Marinated tender cubes of lamb, skewered and charcoal-grilled to your taste and pepper. Served with salad and rice.

LAMB CASSEROLE

Lamb, mushrooms, peppers, tomatoes, onions and special tomato sauce cooked in a pan. Served with rice.

ADANA KOFTE

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

VEGETARIAN MOUSSAKA (V)

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

MIXED FISH KEBAB

Marinated cubes of salmon, king prawns, monkfish, skewered & char-grilled. Served with rice and salad.

MIXED SHISH

Marinated cubes of chicken and tender lamb grilled on a skewer. Served with rice and salad.

CHICKEN CASSEROLE

Tender chicken pieces, mushrooms, peppers, tomatoes and onions, topped with the chef's special tomato sauce. Served with rice.

LAMB RIBS

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

LINGUINE SEAFOOD

Linguine pasta with mixed seafood, peppers, onions & garlic in tomato sauce, served with parmesan cheese.

SEA BASS FILLET

Char-grilled sea bass fillet served with mashed potato and salad.

DESSERTS

SUTLAC

Homemade rice pudding with rice, milk, double cream and corn flour, sprinkled with crushed pistachios.

ICE CREAM

Vanilla, strawberry, Ferrero Rocher.

HOMEMADE BAKLAVA

Filo pastry, nuts, honey syrup.

*Please ask your waiter if you require any information regarding allergies or intolerances.
A discretionary service charge of 12.5% will be added to your bill.*