

**NEW
YEAR'S EVE**
Menu

3 Course Set Menu
£79.90 per person

 **YAPRAK**

STARTERS

Spicy Beef Sausage

Grilled spicy Turkish sausage.

Spicy BBQ Wings

Char-grilled marinated wings with spicy sauce.
Served with mixed leaves.

Hummus (V)

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

Calamari

Fried squid served with homemade tartar sauce.

Halloumi Mushroom (V)

Pan-fried sliced mushrooms with butter, halloumi cheese and herbs.

Sigara Boregi

Rolled pastry filled with feta cheese, spinach and mozzarella served with sweet chilli dressing.

Cacik (Tzatziki) (V)

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

Halloumi

Grilled halloumi cheese.

MAIN COURSES

LAMB SHISH

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

CHICKEN CASSEROLE

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

MIXED FISH KEBAB

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

ADANA KOFTE

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

LAMB RIBS

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

CHICKEN WINGS

Marinated char-grilled chicken wings. Served with salad and rice.

CHICKEN SARMA BEYTI

Spicy marinated minced chicken seasoned with garlic & char-grilled, wrapped in lavash bread & topped with tomato sauce, then drizzled with butter.
Served with rice and salad.

CHICKEN SHISH

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

MIXED SHISH

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

LAMB CASSEROLE

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

SEA BASS FILLET

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

VEGETARIAN KEBAB

Grilled mixed vegetables with house special sauce. Served with rice and salad.

ALI NAZIK

Charcoal-grilled smoky flavoured pureed aubergine with yoghurt and garlic, topped with chopped lamb Adana, butter sauce. Served with rice.

VEGETARIAN MOUSSAKA (V)

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

DESSERTS

BAKLAVA

CRÈME BRÛLÉE

SUTLAC

Please ask your waiter if you require any information regarding allergies or intolerances. Service charge is optional.