

Supper Menu

Starters

Humus

Crushed Chickpeas Blended with Tahini,
Olive Oil and a Kiss of Garlic.

Muska

Filo Pastry Parcels Stuffed with Seasonal
Feta Cheese.

Karides Harmen

Prawns Tossed in a Marie Rose Sauce
Served on a Bed of Mixed Lettuce.

Tavuk Kizartma

Seasoned Spicy Chicken Wings Served
with a Garlic Yogurt Sauce.

Kabakli Shakshuka

Oven baked, Lightly Sauted Cubed
Courgettes in a Tomato and Mixed
Pepper Sauce, Served with Garlic Yogurt
Sauce.

Oredekli Borek

Duck and Vegetables Flavoured with
Hoisen, Wrapped in Crispy Pastry,
Garnished with Salad and Sweet Chilli
Sauce.

Main Courses

Dana Izgara

Char grilled, Marinated Cubes of Steak,
Served with Dressed Mixed Salad and
Potato Wedges.

Tavuk Mehico

Oven Roasted, Cajun Spiced Chicken,
Served on Sweetcorn Mash with a
Creamy Gravy.

Nohut Pilaki

A Casserole of Chickpeas, Mixed
Peppers and Roast Vegetables in a
Delicately Flavoured Tomato Sauce.

Shashlik

Char Grilled Cubes of Lamb Served on a
Mushroom, White Wine and Tomato
Sauce.

Alabalik

Roasted Salmon on a Bed of Wilted
Seasoned Spinach Drizzled with a
Creamy Tarragon and Course Grain
Mustard Sauce.