



LUNCH MENU
SPECIAL

MONDAY – FRIDAY 12:00 – 16:30

2 COURSE LUNCH SPECIAL £11.90

Choice of Starters

HUMUS

Crushed chick peas, tahini, lemon juice and garlic

CACIK

cucumber, mint and a hint of garlic in creamy yogurt

BABAGANOUSH (V)

A smoky flavoured puree of aubergine, yogurt and tahini, sharpened with lemon

AUBERGINE IN SAUCE (V)

Chopped aubergine, onions, green and red peppers in a special tomato sauce

TABBOULEH (V)

Finely chopped parsley, corn, crushed wheat, pepper, pickled cucumber, spring onion, tomatoes, lemon, mint, olive oil, herbs and pomegranate juice

FALAFEL (V)

Chick peas, carrots, green and red peppers, parsley, onions, garlic and coriander, shaped into balls and lightly fried. Served with houmous

SIGARA BOREK (V)

Cigar shaped filo pastry filled with feta cheese and parsley

HALLOUMI GRILL (V)

Grilled Cypriot cheese, served with tomatoes and cucumber

Choice of Main Courses

ADANA KOFTE

Spicy minced lamb kofte, char-grilled on skewers. Served with salad

LAMB SHISH OR CHICKEN SHISH

Prime cut of lamb or chicken marinated and char-grilled on skewers. Served with salad

CHICKEN ON THE BONE

Marinated chicken on the bone char-grilled on a skewer and served with salad

CHICKEN WINGS

Char-grilled chicken wings. Served with salad

FALAFEL

chick peas, carrots, green and red peppers, parsley, onions, garlic and coriander, shaped into balls and lightly fried. Served with houmous

VEGAN MOUSSAKA

Aubergine, red and green peppers, chickpeas, garlic, onions, green peas, potatoes, carrots, courgette covered with béchamel sauce and cheddar cheese

SALMON

Char-grilled or fried salmon. Served with salad

LAMB OR CHICKEN SAUTÉ

Pan fried cubes of lamb/chicken with onions and peppers in an authentic tomato sauce. Served with rice

*V = Vegetarian, if you have any allergies or special dietary requirements then please notify your server
All prices including VAT. Service charge is not included and is at your discretion*