



VALENTINE'S MENU

2 COURSE MEAL 34.95

OR

3 COURSE MEAL 39.95

STARTERS

SOUP OF THE DAY (V)(D)

Served with brown bread.

HOUMMUS (VG)

Mediterranean speciality; chickpea puree with tahini lemon juice, olive oil and a touch of garlic. Served with pitta bread.

AVOCADO PEAR & PRAWNS (D)(CR)(E)

Served with Marie – Rose sauce.

GARLIC MUSHROOM (D)(V)

Button mushrooms cooked with onions, pepper and garlic in a home-made creamy tomato sauce.

CALAMARI (D)(F)(GL)

Marinated deep fried squid, served with tartar sauce and salad.

BOREK (D)(V)(GL)(E)

Deep fried crispy filo pastry filled with generous delectable mixture of feta cheese & spinach.

MITITE KOFTE (D)(GL)(SU)

Meatballs cooked in the oven with onions, peppers, tomatoes and red wine.

KING PRAWN (D)(CR)(SU)(F)

Cooked with onions, red pepper, mushroom, tomato, white wine, cream and spices. (4pc)

MAIN COURSE

MIXED GRILL (GL)(D)

Marinated lamb chops, chicken shish, lamb shish, and Adana kebab, served with a fresh salad, along with your choice of either rice or Turkish bulgur.

SIRLOIN STEAK 10oz (D)

Served with grilled tomatoes, mushrooms & fries.

CHICKEN MEDITERRANEAN (SU)(D)(CE)

Grilled and marinated breast of chicken cooked with peppers, onions, white wine & tomato sauce.
Served with rice.

BRAISED LAMB SHANK (INCIK KEBAB)(D)(CEL)

Cooked in its own juice with seasonal vegetables, tomato sauce and fresh herbs served on bed of creamy mash.

MEAT or VEG MOUSSAKA (D)(CE)(GL)

Oven cooked layer of vegetables (with minced lamb) topped with cheese & béchamel sauce served with rice.

SPAGHETTI CARBONARA (D)(GL)(E)

Spaghetti with bacon, cream and egg yolk and parmesan cheese.

FILLET OF SEA BASS (D)(F)

Pan fried and served with vegetables, new potatoes and lemon.

IMAM BAYILDI (VG)

Charcoal baked aubergine, stuffed with onions, peppers, tomatoes, mushrooms. Served with rice.

DESSERTS

BAKLAVA (D)(N)(GL)(V)

RICE PUDDING (D)(V)

MIXED ICE CREAM (D)(V)

Vanilla, strawberry and chocolate

CHOCOLATE FUDGE CAKE (D)(V)(GL)

served with vanilla ice cream.

CREME BRULEE (D)(V)(E)

LEMON CHEESECAKE (D)(V)(GL)

ADDITIONAL SIDES

GRILLED HELLIM (D) 6

SAUTÉED POTATOES 5

MIXED VEGETABLES 5

CREAMED SPINACH (D) 5

TENDERSTEM BROCCOLI 5

SAUTÉED MUSHROOMS 5