

1 Courses £10.95 Per Person

2 Courses £13.95 Per Person

Starters

HUMMUS (v) (vg) (a)

Truffle oil, Gherkin, Dry Tomato

BABAGANUSH (a)

Roasted Almond

SIGARA BOREK

Filo pastry filled with feta cheese, mozzarella, parsley and served with sweet chilli sauce

SOUP OF THE DAY

OYSTER MUSHROOM

Garlic, butter, soya sauce and parsley

MIXED OLIVES(v)

Marinated with herbs

Main Menu

BEEF KOFTE

Pita Bread, salted yoghurt, tomato sauce and parsley

GRILLED CHICKEN SALAD

Mix Leaves, lettuce, feta cheese, red onion and cherry tomato, avocado

CHICKEN SKEWER

Marinated chunks of chicken, grilled on charcoal, served with rice, red onion salad and tortilla wrap

CHICKPEA KOFTA(VEGAN)

Humus, red cabbage salad and gherkin with tahini sauce and piece of lemon.

PENNE ARRABATTA

Tomato sauce, black olives, garlic, cherry tomato

FETTUCINI ALFREDO

Chicken Breast, mushroom, fresh basil

CHICKEN WINGS

Marinated chicken wings, grilled on charcoal, served with rice and red onion salad

BEETROOT AND GOAT CHEESE SALAD

Baby Spinach, beetroot, walnut, orange, goat cheese

FILLET OF SEABASS

Fillet of sea bass, placed on courgette salad

Desert

BAKLAVA

An iconic traditional dessert made from layers of filo pastry and chopped nuts. Served with ice cream

ICE CREAM COCKTAIL

Vanilla Ice Cream served with special sauces