

Enjoy a three course lunch special | Monday - Friday | 12pm - 4pm | Big groups | Bookings available

Pick one hot or cold meze, one main and dessert.

**£14.95 PER PERSON**

## COLD

### HOUMOUS

Classic puree of chickpeas blended with tahini, olive oil, lemon juice & a hint of garlic

### CACIK

Cucumber in gourmet creamy yogurt with garlic, mint, dill and olive oil

### TEBBULE

A levantine salad made mostly of finely chopped parsley, with tomatoes and spring onion, soaked uncooked bulgur, lemon juice and olive oil

### BABAGANUSH

Chopped and roasted aubergine with fresh dill, olive oil, tahini, creamy yogurt and a touch of garlic

### SHAKSHUKA

Sauteed aubergine mixed with onion, red and green peppers, tomato sauce, olive oil, a hint of garlic and special sauce

## HOT

### PACANGA BOREGI

Filo pastry filled with cheese, postima, dill and bread crumbs

### MUCVER

Courgette fritters with carrots, feta cheese, garlic with creamy yogurt

### MANTART SOUTE

Mushrooms cooked with green and red pepper, white wine, onion, double cream, mozzarella cheese served with special sauce

### TURKISH BEEF SAUSAGE

Slice four pieces, charcoal grilled, served with salad

### HALLOUMI

Slice four pieces, charcoal grilled, served with salad

### CALAMARI

Fresh large crisp and tasty calamari rings coated in panko breadcrumbs to add extra crunch, deep fried, served with tartar sauce

## MAINS

Served with rice

### LAMB CASSEROLE

Stew of small diced lamb, cooked in fresh tomato, peppers, onions, served with special sauce

### CHICKEN CASSEROLE

Stew of small diced chicken, cooked in fresh tomato, peppers, onions, garlic, white wine, served with special sauce

### ISLIM KEBAB

Aubergine slices are wrapped around chunks of lamb, served with mashed potato and demi-glace sauce

### CHICKEN DELIGHT

Dices of chicken cooked with onion, mushrooms, red and green peppers, garlic, white wine, double cream and chef's special sauce

### IZMIR KOFTE

Fresh meatballs cooked with vegetables, red wine, tomato sauce, served with demi-glace sauce

### CHICKEN SHISH

Marinated cubed chicken on skewers, cooked over a charcoal grill

### IZGARA KOFTE

Grilled lamb meat balls

### SEABASS FILLET

Specially seasoned, cooked on charcoal served with mashed potato

### FALAFEL (V)

Chickpeas, broad beans, mixed vegetables and herb fritters, accompanied with a hoummus dip

### MUCVER (V)

Courgette fritters with carrots, feta cheese, garlic, served with yogurt

### VEGGIE MUSAKKA (D)

Layered carrots, potatoes, aubergine, courgette, mixed peppers in a homemade bechamel sauce topped with cheese

### MEAT MUSAKKA

Layers of aubergine, minced meat, courgettes, potatoes, topped with bechamel sauce and cheese

## DESSERT

BAKLAVA

TIRAMISU

**COPERO**<sup>®</sup>