

NEW YEAR'S EVE MENU

4 course meal (Min 2 persons) £ 50.00 per person

AKDENIZ SEAFOOD SOUP

Chef's special soup with seafoods including red gunard and meagre fish

MEZE PLATTER TO SHARE *(Don't choose, get all)*

Humus (v) s

Chickpeas blended with tahini paste, fresh garlic, lemon and virgin olive oil

Enginar (v) g

Artichoke boiled with carrots, peas, garlic, onion and potatoes, finished with Virgin Olive Oil

Antep ezme (v)

Crushed red and green peppers with diced cucumber, parsley, dill and fresh tomatoes. Finished with pomegranate syrup and Virgin olive oil

Patlican Sogurme (v) d

Grilled aubergine pate, a hint of garlic with creamy yoghurt

Koz Biber (v) e m


Grilled cayenne pepper chopped into small pieces topped with Olive oil, Egg yolk, Mild Mustard, Garlic and fresh lemon juice

Ispanak Ezme (v) d

 *yogurt with spinach and garlic with Virgin Olive Oil*

HOT STARTER

Avci boregi e g d

 *Pan cooked crepe filled with with minced lamb, mushrooms, onion, mozzarella cheese and herbs, served with fresh salad*

MAIN COURSE PLATTER *(please choose from following)*

Vegetarian Musakka (v) d

Courgettes, aubergine, onion, garlic and dill topped with mozzarella cheese and special tomatoes sauce and finished in the oven. Served with yogurt, fresh salad and rice

Steak California m d

Grilled steak served with Olive oil cooked fresh vegetables - courgettes, red pepper, green pepper, onion mushrooms and herbs. Served with sweet potatoes and a special steak sauce

Mix Grill

Selection of lamb cutlet, diced chicken, diced lamb and lamb kofte skewered with onion, peppers and tomatoes, served with green leaves red onion and rice

Seabass f

Grilled filleted seabass served with fresh salad and sautéed potatoes

DESSERT PLATTER

Platter of sam tatlisi, baklava and vanilla ice cream

s - sesame, d- dairy, g-gluten, f-seafood, v-vegetarian, e-egg, m-mustard