

# CHRISTMAS MENU

4 course meal (Min 2 persons) £ 28.00 per person

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

### Humus (v) s

*Chickpeas blended with tahini paste, fresh garlic, lemon and 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 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 *(Don't choose, get both):*

### Avci boregi e g d

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

AND

### Mantar Izgara d

 *Giant mushroom with mozzarella cheese*

## MAIN COURSE PLATTER TO SHARE

*SERVED WITH FRESH SALAD, GRILLED FRESH TOMATOES AND RICE*

### Filibe kofte

*Rump of lamb, minced and specially blended with fresh herbs, charcoal grilled*

### Chicken wings

 *Marinated grilled chicken wings*

### Pirzola (Lamb Cutlets)

*Bestend of grilled lamb cutlets*

### Chicken Skewer

*Grilled marinated cubes of chicken*

### Lamb Skewer

*Grilled marinated cubes of lamb*

## DESSERT PLATTER

*Platter of sam tatlisi, baklava and vanilla ice cream*

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