

Christmas Menu

2026 · 2 Courses: **32.5** per person | 3 Courses: **35.8** per person

STARTERS

Börek & Falafel Platter

Delicate filo pastries filled with feta cheese and fresh dill, served with crispy falafels, fresh herbs and a crisp seasonal salad. (V) c g s e d

Filibe Köfte

Turkish-style minced lamb meatballs, seasoned with fresh herbs and spices, charcoal-grilled and served with fresh salad and sliced onions. g

Turkish Cold Mezze Platter

A selection of Turkish favourites, including creamy aubergine dip, refreshing cacik made with yoghurt, cucumber, dill and garlic, and classic hummus blended with chickpeas, tahini, lemon and olive oil. (V) d s

Cheesy Garlic Bread

Homemade bread brushed with garlic butter, finished with dill and topped with melted mozzarella. (V) g d

Sucuk & Halloumi Platter

Grilled Turkish sucuk sausage and golden halloumi cheese, served with a fresh seasonal salad. d

Stuffed Giant Mushroom

Oven-baked giant mushroom topped with sautéed prawns, creamy sauce and melted mozzarella cheese. f d

Crispy Calamari

Golden-fried squid rings served with fresh rocket leaves and tartare sauce. f d g

Turkish Shepherd's Salad with Feta

Fresh tomatoes, cucumbers, onions and green peppers dressed with extra virgin olive oil and lemon juice, finished with sweet pepper flakes, feta and fresh basil. (V)

Please inform our team of any allergies or dietary requirements before ordering.

MAINS

Grilled Lamb & Chicken Combo Platter

Charcoal-grilled lamb and chicken skewers, served with rice, fresh salad and grilled tomato. c g s e d

Cappa Vegetable Sauté

A colourful medley of sautéed mushrooms, courgettes, carrots, peas, celery, red peppers and tomatoes, served with creamy mashed potatoes, grilled green pepper and fresh tomato. (V) d c

Grilled Sirloin Steak

Charcoal-grilled sirloin steak served with creamy peppercorn sauce and golden fries. d

Turkish Pastirma & Sucuk Pide

Traditional stone-baked Turkish pide topped with pastirma (cured beef), sucuk sausage, button mushrooms, cherry tomatoes and melted mozzarella. d g

Vegetable & Cheese Pide

Traditional Turkish stone-baked pide topped with melted cheese, fresh spinach, tomatoes, mushrooms and colourful peppers, seasoned with aromatic herbs and spices. (V) g d

Grilled Sea Bass

Grilled sea bass served on creamy spinach, accompanied by potatoes and a fresh seasonal salad. f g* d

Thyme-Marinated Grilled Chicken

Yoghurt- and thyme-marinated chicken breast fillet, grilled and served with rice and fresh seasonal salad. d

Beef Tenderloin Sauté

Tender strips of beef sautéed with colourful peppers, button mushrooms and diced tomatoes, finished with a touch of soy sauce. Served with warm pitta bread and rice. g* SO

Grilled Mixed Adana Kebab

Lamb Adana and chicken Adana kebabs seasoned with herbs and spices, charcoal-grilled and served on lavash bread with bulgur wheat and fresh seasonal salad. g e

Food Symbol Key:

g* – Gluten optional

s – Sesame

SO – Soya

(V) – Vegetarian

d* – Dairy optional

n – Nuts

f – Fish

e – Egg

d – Dairy

G – Gluten

DESSERT PLATTER

Turkish Baklava · Şam Tatlısı · Italian Vanilla Ice Cream

MENU INFORMATION

- Two-course menu: choose one starter and one main course.
- Three-course menu: choose one starter and one main course, followed by the dessert platter.
- A discretionary service charge of 10% will be added to your bill.