

MOTHER'S DAY MENU £45 PER PERSON

APPETIZERS

HUMMUS

Mashed chickpeas, tahini, finished with chili oil.

TZATZIKI

Cucumber, yogurt, mint, dill, garlic.

PATLICAN SOGURME

Grilled aubergine, capia peppers with olive oil & garlic (V, VF).

SCALLOPS

With spicy peppers puree, caviar.

CALAMARI

With sweet chili.

WAGYU SLIDERS (2PCS)

Served with caramelized onion & melted cheese in a brioche bun, topped with Parmesan.

HALLOUMI – With balsamic glaze. (V)

BUTTERFLY PRAWNS

Shelled prawns cooked in garlic butter with Dutch chilli, cherry tomatoes, white wine & parsley.

KIDS MENU - £16

Chicken Shish & Chips 2 Mini Cheeseburgers & Chips Tomato Penne Pasta (V)

Selection Of Ice Cream

MAIN COURSE

CHICKEN SHISH
LAMB SHISH
ADANA KOFTE
MIXED SHISH
CHICKEN OR LAMB SARMA BEYTI

PRAWN LINGUINI

Linguine pasta, butterflied king prawns in garlic, chili, white wine, and tomato sauce

OCEAN SKEWER

Salmon, monkfish, shelled prawns with mushrooms & mixed peppers.

FILLET OF SEABASS

Roasted baby potatoes with sautéed baby vegetables & creamy lemon sauce.

JUICY JUMBO PRAWNS

White wine, butter, garlic, cherry tomatoes, mixed herbs with tomato jus & focaccia bread.

SAUTÉED LAMB

Cubed lamb cooked with green pepper, red pepper & onion in homemade tomato sauce, topped with parsley.

STUFFED PORTOBELLO MUSHROOM

(Vegan option available) Baby spinach, halloumi, mixed peppers & cherry tomatoes topped with mozzarella, served on a bed of tomato sauce. (V)

FALAFEL

Deep-fried balls of chickpeas, broad beans & vegetables, served with rice & salad.

DESSERT

Apple of her Eye

Strawberry cheesecake - Allergy: gluten, dairy

COCKTAIL

Rose Margarita