

STONE CAVE

Three Courses Set Menn

Welcome to Stone Cave Restaurant & Bar

Discover the authentic flavors of Turkey in our cave, where we craft each dish with love and tradition. Our commitment to quality begins with locally sourced ingredients, supporting local suppliers and enhancing a sense of community. We also select spices and essentials from around the world to ensure our dishes delight your senses with genuine taste.

We invite you to enjoy a culinary journey that blends the heart of Turkish cuisine with our dedication to quality and authenticity. 'Afiyet Olsun'

THREE COURSES SET MENU

Monday to Friday until 4:00pm £17.50

CHOICE OF STARTERS

SOUP (Ve)

Lentil soup served with bread.

HUMMUS (Ve)

Creamy chickpea puree, tahini, lemon juice and garlic.

CACIK (V)

Cucumber, fresh mint, dill, garlic in a creamy yoghurt sauce.

TABBOULEH (Ve)

A refreshing parsley salad with peppers, mint, bulgur, red onions, tomatoes, cucumber & spring onions.

SAKSUKA (Ve)

Aubergines, tomatoes, potatoes, carrots, red & green peppers with tomato sauce.

* All starters served with bread.

CHOICE OF MAIN COURSES

ADANA (KOFTE) KEBAB

Chargrilled spicy minced lamb.

CHICKEN SHISH KEBAB

Chargrilled chicken cubes.

CHICKEN WINGS

Chargrilled chicken wings.

All above dishes served with bread, fresh herbs & sumac salad, grilled tomato, pepper and onions with a choice of rice or bulgur. "Can be made gluten-free upon request."

GRILLED SALMON

Sauteed spinach, grilled tenderstem broccoli, lemon beurre blanc & parsley oil served with rice or bulgur.

TURLU TAVA (V) or (Ve)

Aubergines, potatoes, carrot, garlic, red & green peppers, in tomato sauce topped with confit garlic yoghurt served with rice or bulgur.

MUSAKKA (V)

Grandma's recipe with veggies, topped with bechamel sauce and parmesan cheese served with rice or bulgur.

DESSERT

HOMEMADE BAKLAVA

Shredded pastry with pistachios. (2pcs)