

STONECAVE Party Menu

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.

'Afivet Olsun'

STONECAVE Party Menu

SET MEZE SHARING

HUMMUS (Ve)

Creamy chickpea puree, tahini, lemon juice and garlic

CACIK (V)

Cucumber, fresh mint, dill, garlic in a creamy yogurt sauce

SHAKSHUKA (Ve)

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

BABAGANOUSH (V)

Grilled aubergines, garlic yogurt, tahini, dill, lemon juice

TABBOULEH (Ve)

A refreshing parsley salad with, bulgur, tomato, spring & red onions, pomegranate topped with olive oil

BOREK (V)

Spinach, feta cheese, filo pastry, served with sweet chill

HALLOUMI

Grilled cypriot cheese

FALAFEL (Ve)

Homemade Falafel

MUCVER (V)

Crispy courgette fritters

MAIN COURSES

MIXED KEBAB

Chargrilled lamb, chicken and adana kebab

CHICKEN SHISH KEBAB

Chargrilled cubes of marinated chicken

CHICKEN WINGS

Chargrilled chicken wings

ADANA KEBAB

Chargrilled minced lamb herbs & spice

LAMB SHANK (KLEFTIKO)

Slow cooked lamb shoulder, tomatoes, onions, oregano juice & roasted potatoes, carrots & mushroom

SPICED SALMON

Garlic, spinach, sautéed potatoes, rocket, olive oil coriander, lemon capper sauce.

MOUSAKKA (Choice of Veg or Lamb)

Grandma's recipe with minced lamb or veggies, topped with bechamel sauce

TURLU TAVA (V)

Aubergines, potatoes, garlic, red & green peppers, peas in tomato sauce topped with yoghurt

GRILLED AUBERGINE (VE)

On a tahini cream, pickled red onions & crispy chickpeas

All of the above dishes are served with your choice of rice or bulgur, and salad.

HOMEMADE DESERT

BAKLAVA (N)

Served with vanilla ice cream.

2 Courses £31.95pp

3 Courses £34.95pp