



# Christmas Menu

COMPLIMENTARY GLASS OF PROSECCO

## SET MEZE SHARING

### HUMMUS (Ve)

Creamy chickpeas, tahini, lemon juice and garlic

### CACIK (V)

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

### SAKSUKA (Ve)

Aubergine, tomato, potato, red & green peppers with tomato sauce

### BABAGANOUSH (V)

Grilled aubergine, garlic yogurt, tahini, dill, lemon and olive oil

### TABBOULEH (Ve)

A refreshing parsley salad with mint, bugur, tomato, cucumber and spring onions

### HALLOUMI (V)

Grilled Cypriot halloumi cheese

### FALAFEL (Ve)

With tahini cream and pickled red onions

### MUCVER (V)

Crispy courgette fritters served with garlic labneh

## MAIN COURSES

### ADANA

Chargrilled spicy minced lamb

### CHICKEN SHISH

Chargrilled chicken cubes

### LAMB SHISH

Chargrilled lamb cubes

### LAMB SHANK (INCIK)

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

### GRILLED SALMON

Sauteed spinach, grilled tenderstem broccoli, lemon beurre blanc & parsley oil

### PAN SEARED BAKED SEA BASS

Oven cooked Sea Bass served with mash potato & cherry tomato

### MUSSAKKA (VEG OR LAMB)

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

### ROAST TURKEY

Roasted carrots, parsnips & potatoes, tenderstem broccoli, cranberry sauce & gravy

## HOMEMADE DESSERTS

### BAKLAVA

### SUTLAC

### TIRAMISU

2 Courses 32.00pp / 3 Courses 35.00pp

"Please let us know if you have any dietary requirements, however we are unable to guarantee dishes are completely allergen free"

"An optional gratuity 12.5% will be added to the total bill and shared by the whole team"