

Lunch menu

2 Courses £7.95
Monday - Friday

2 Courses £8.95
Saturday and Sunday

Starters

Soup of the day – Please ask the waiter for today's soup.

Humus – A classic eastern blend of chickpeas, tahini and a hint of garlic, drizzled with olive oil and dusted with paprika (v).

Borek – Feather light filo pastry, filled with a delectable mixture of feta cheese, baby spinach and herbs (V).

Falafel – Deep-fried bean rissoles, crisp on the outside and tender and well spiced within, are famous throughout the middle-east, ours are livened with lots of fresh tasting herbs and coated in sesame (V).

Deep Fried Brie – Brie coated with breadcrumbs and served with cranberry sauce and a salad garnish (V).

Hamsi – Deep fried white-bait served on a bed of lettuce with tartar sauce.

Chicken Copsis – Charcoal grilled cubes of chicken on a skewer served with salad.

Manca – Healthy leaves of baby spinach, chopped and foiled into cows milk yoghurt, the mixture then smoothed with olive oil and garnished with fresh mint and carrot. (V)

Main Courses

Chicken Guvec – Tender pieces of chicken cooked with mixed vegetables in a tomato and cream sauce, topped with cheese and served in a clay pot with a side dish of rice.

Mediterranean Salad – Mixed crispy leaf salad topped with feta cheese, olives, vine leaves, sweetcorn, red onion, tomato and cucumber, served in our special olive oil and pomgranite dressing. (V)

Chicken Shish – Lean chunks of chicken, marinated in a tenderizing flavourful mixture of oil, garlic, paprika and then threaded onto a skewer and charcoal grilled, served with basmati rice and salad.

Chicken Salad – Mixed leaf salad topped with cucumber, sweetcorn, red onion and char grilled chicken. With classic pesto dressing.

Kremali Tavuk – Charcoal grilled chicken breast, with pan-fried mushrooms, onions and flavoured with oregano, finished with cream cheese and brandy, served with rice, and a salad garnish.

Istanbul Burger – A char-grilled beef burger in a bun with cheese, gherkins and fried onions. Served with chips and a salad garnish with chilli sauce and garlic mayonnaise.

Izgara kofte (meatballs) – Minced tender lamb mixed with chopped onion, peppers and parsley, lightly seasoned and char-grilled. Served with rice and a salad garnish.

Turlu Pasta – Penne pasta cooked in a spicy tomato and basil sauce with mediterranean vegetables.