



IZGARA

2 course:£33.90

3 course:£36.90

CHRISTMAS MENU

STARTERS

Humus(V-VG-GF)

Chick peas,tahini,and hint of garlic.

Babaganoush(V-GF)

A smoky flavoured purée of aubergine,garlic,yoghurt and sharpened with lemon.

Tabbouleh Salad(V-VG)

Barley,parsley,pepper,pickle,spring onion,sun dried tomato,mint,pomegranate with dressing.

Spicy Meat Balls(GF)

Spicy minced lamb,onion,garlic,herbs and tomato sauce.

Falafel(V-VG)

Chick peas,parsley,coriander,sesame seeds and tahini sauce.

Sigara Borek(V)

Filo pastry filled with halloumi cheese,spinach and fresh herbs served with sweet chili sauce.

MAIN DISHES

Sea bass fillet or Salmon(GF)

served with sautéed baby potato,asparagus,cherry tomato and salad.

Chicken Shish(GF)

Prime cuts of chicken breast,marinated & char-grilled.Served with salad.

Lamb Shish(GF)

Prime cuts of lamb ,marinated & char-grilled.Served with salad.

Vegetarian Moussaka(V)

Layers of aubergine,courgette, potato,carrots,peas, tomato,onion,spices, béchamel sauce and cheese.Served with rice.

Chicken Asparagus(GF)

Grilled tender chicken fillet creamy mushroom saffron sauce,asparagus,spinach,cherry tomatoes served with rice.

Spicy Lamb Sauté(GF)

Spicy diced lamb sautéed with mushrooms,onions,peppers, tomato and herb sauce.
Served with rice.

DESSERTS

Baklava(N)

Tiramisu(L)

Passion Fruit Cheesecake

Please advise a member of staff if you have any particular dietary requirements.

