



# LUNCH MENU

## £14.95 Two Course Meal Special

### • STARTER

#### **Fattoush**

Tomato, sumak, cucumber, radish, pickles, olives, parsley spring onion,  
sun dried tomato, rocket, crispy bread pomegranate seeds.  
Marinated chicken grilled spicy wings

#### **Houmous**

Chickpea puree, tahini, hint of garlic, olive oil and lemon juice

#### **Courgette Fritters**

Courgette, feta cheese, flour mixed with spring onion dill,  
parsley and mint, served with creamy yoghurt

#### **Sigara Borek**

Filo pastry filled with halloumi cheese, spinach and fresh herbs

#### **Tabbouleh**

Finely chopped parsley, crushed wheat, pepper, cucumber pickle,  
spring onion, tomato, lemon, mint, olive oil, herbs & pomegranate seeds

#### **Spicy Baby Meat Balls**

Spicy minced lamb, onion, garlic, herbs in a tomato and butter sauce

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### • MAIN COURSE

#### **Shish Kofte**

Hand-chopped ground lamb seasoned with pepper Aleppo chilli,  
onion & spices char-grilled on skewers. Served with salad

#### **Vegetarian Moussaka**

Layers of aubergine, courgette, carrot, potato, peppers, tomato shallots, herbs,  
mozzarella and cheddar cheese, served with rice

#### **Mantar Dolma**

Portobello mushrooms, filled with leek, spinach, halloumi cheese  
shallots & beef tomato sauce topped with mozzarella cheese &  
baked in the oven, served with rice

#### **Salmon Fillet**

With sautéed garlic spinach

#### **Falafel**

Chickpeas, coriander, parsley, sesame seeds, broad beans flour,  
garlic and fresh herbs, tahini sauce and salad

#### **Chicken Shish**

Marinated chicken breast cuts char-grilled on skewer, served with salad

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Monday | Friday 12:00 | 15:30

Discretionary 10% service charge will be added to your bill

If you have any allergies or specific dietary requirements, please inform your server