

## **SET MENU**

### **Starters**

**Houmus** A middle-eastern speciality, chick peas with tahini, garlic, olive oil, and lemon juice

**Tabouleh** Finely chopped parsley, fresh mint, red onion, bulgur wheat

**Patlican Soslu** Sautéed aubergine, shallots and bell peppers in tomato sauce

**Ispanak Tarator** Baby spinach with creamy garlic yogurt

**Zeytin Yagli Cali Fasulye** Green beans cooked in tomato sauce and olive oil

**Zeytin Yagli Enginar** Fresh artichoke cooked with carrots, potatoes in olive oil

**Zeytin Yagli Bakla** Fresh broad beans, coriander, red and green peppers, dill, garlic and olive oil

**Falafel** Broad beans, chick peas celery, fresh herbs vegetarian balls

**Sucuk** Grilled beef sausages

**Borek** Filo pastry filled with feta cheese and parsley

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### **Choice of Main Course**

**Kul Basti** Fillet of lamb grilled served with mashed potatoes

**Adana Kofte** Grilled minced lamb on skewered served with rice

**Meat Musakka** Diced lamb, Aubergine, courgette, mixed peppers, potatoes in tomato sauce

**Tavuk Sis** Grilled marinated chicken cubes served with rice

**Kuzu sis** Grilled marinated lamb cubes served with rice

**Levrek** Grilled fillet wild sea bass

**Tavuk Sote** Pan fried cubes chicken with green peppers, mushrooms, onion, tomatoes

**Vegetarian Musakka** Aubergine, courgette, mixed peppers, potatoes in tomato sauce

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### **Deserts**

**Baklava Served With Ice Cream**