

FESTIVE MENU

4 COURSES £39.95

STARTERS

Served with bread, cheese & butter

SOUP v

Chef's selection soup of the day

HUMMUS VE

Crushed chick peas, tahini lemon juice and garlic

BABAGANOUSH v

A smoky flavoured puree of aubergine, garlic, yogurt, lemon juice and tahini

LAHMACUN

A Turkish flatbread topped with minced spiced lamb and salad

MIXED SEAFOOD

Sauteed octopus, prawns, calamari, mix peppers, dill, garlic. Dressed in lemon zest olive oil

GARLIC MUSHROOMS v

Baby button mushrooms sauteed in creamy garlic & cheese sauce

MAINS

STEAK FILLET

Grilled fillet steak on a bed of mashed potato, topped with cranberry sauce with asparagus and winter vegetables

KLEFTICO

Roasted lamb shank baby potatoes and carrots. Served with rice and asparagus

CHICKEN SHISH

Diced and marinated with fresh herbs cooked over a charcoal grill served with salad

BAZAAR FISH

Choice of grilled fillet Salmon or Seabass Mashed potato & vegetables. Topped with chimichurri sauce.

CAULIFLOWER STEAK v

Grilled cauliflower, red kapia pepper, chick peas, butter and a smoked garlic yogurt

Vegan alternative available

DESSERTS

BAKLAVA v

Served with vanilla ice cream

DUBAI CHOCOLATE v

BLUEBERRY v CHEESECAKE

LEMON SORBET v

TURKISH MINT TEA, COFFEE OR SALEP

Served with Turkish delight

VE Vegan v Vegetarian



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