

LUNCH MENU

Monday - Friday 12.30 - 4.00pm

2 COURSES

19.9

3 COURSES

22.9

Served with choice of soft drink or hot drink

MEZE & STARTERS

Served with bread, cheese & butter

GREEN OLIVES **VE**

Marinated green olives

BABAGANOUSH **V**

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

CACIK **V**

Cucumber, fresh mint, dill, garlic, strained yoghurt

HUMMUS **VE**

Crushed chick peas, tahini lemon juice and garlic

GOLDEN CHEESE PASTRY **V**

Rolled pastry filled with feta, cheddar, mozzarella & spinach. Served with tomato sauce

CREAMY GARLIC MUSHROOMS **V**

Baby button mushrooms sauteed in creamy garlic and cheese sauce

SUCUK

Grilled garlic beef sausage with cream cheese & cherry tomato

MAINS

ADANA KOFTE

Seasoned and skewered minced lamb. Served with white rice & salad

CHICKEN SHISH

Diced and marinated with fresh herbs, cooked over a charcoal grill. Served with white rice & salad

VEGETARIAN KEBAB **VE**

Skewered asparagus, portabello mushroom, aubergine, courgette, onions, mix pepper grilled over charcoal. Served with a side salad

CHICKEN BURGER

Grilled chicken fillet burger with caramelised red onion, lettuce, tomato, pickled gherkin & smoked applewood cheddar cheese. Served with hand cut chips

SALMON FILLET

Grilled fillet salmon with mash potato & veg. Topped with chimichurri sauce.

SEABASS FILLET

Grilled fillet seabass with mash potato & veg. Topped with chimichurri sauce.

VEGETABLE PENNE **V**

Tomato sauce based penne with mix peppers, onion, mushroom

CHICKEN & MUSHROOM PENNE

Cream based mushroom sauce with chicken, garlic & onion

SEAFOOD PASTA

Octopus, prawns, calamari and salmon in a cream sauce with mix peppers, onion and garlic

SULTAN SALAD **V**

Seasonal leaves, dried figs, sultanas, green apple, crushed walnuts. Topped with tulum cheese, olive oil & pomegranate molasses

CHICKEN SALAD

Grilled chicken mixed with lettuce, mayo, avocado, sweetcorn. Topped with crutons

AVOCADO GOAT CHEESE **V**

Seasonal leaves, goats cheese, avocado & beetroot. Dressed with pomegranate, olive oil & lemon juice

DESSERTS

ISLAK KEK

Soft chocolate cake topped with coconut ice cream

LEMON **VE** SORBET

ICE CREAM

Vanilla or Ferrero Rocher

VE Vegan

V Vegetarian



UNION HONOR



