



Lunch Menu

TWO COURSE LUNCH MENU - £16.95

Saturday & Sunday till 4pm

Starters

CALAMARI (A)

Crispy squid served with saffron aioli.

STUFFED VINE LEAVES Y

Vine leaves stuffed with rice and herbs, served with salad, tzatziki and a drizzle of Pomegranate molasses.

FALAFEL Y (N)

Chick peas, coriander, sesame seeds and garlic fritter served on a bed of hummus.

TZATZIKI Y (GF) & HUMMUS Y (N)(DF)

Served with bread.

SUCUK

Grilled spicy Turkish sausage with feta cheese and a drizzle of pomegranate molasses, served with tzatziki.

HOMEMADE BOREK Y

Filo pastry filled with feta cheese, sun dried tomatoes and parsley, served with tzatziki.

Mains

SPICY LAMB BURGER

With grilled halloumi cheese, served with salad and chips.

GRILLED SAFFRON CHICKEN SIS

Served with chips or rice.

ADANA KOFTE

Minced lamb with parsley and a hint of chilli flakes, served with rice, homemade chunky chips or salad.

MOUSSAKA (GF)

Layers of sautéed vegetables with minced meat, béchamel sauce and cheese.

VEGGIE STEW Y (GF)(DF)

Sun dried chana dal cooked with cherry tomatoes, mushrooms, potatoes, aubergine and coriander. Topped with almond and fried onion and served with rice.

BURRATA & BEETROOT SALAD

FALAFEL SALAD Y (N)(GF)

Falafel on a bed of green leaves, served with pomegranate, hummus and tzatziki.

Desserts

BAKLAVA (N)

A rich sweet pastry with chopped pistachios and sweetened with honey syrup served with pistachio ice cream.

CHOCOLATE SOUFFLÉ

Served with vanilla ice cream.

AFOGETELLA (N)

Truffle shaped hazelnut and coffee ice cream, rolled in crushed meringue topped with melted Nutella.

SELECTION OF FINE ITALIAN ICE CREAMS

(2 scoops) Chocolate, Pistachio, Hazelnut, Vanilla.



Wraps £10.95

**CHICKEN OR ADANA
OR FALAFEL**

Served with Chips



FOOD ALLERGIES AND INTOLERANCES: Some of our food contains nuts and allergens, please speak to a member of staff for more information.

Y – Vegetarian (N) – Contains Nuts (A) – Allergen
(GF) – Gluten-Free (DF) – Dairy-Free

