



MOTHER'S DAY MENU

£45 PER PERSON

APPETIZERS

HUMMUS

Mashed chickpeas, tahini, finished with chili oil.

TZATZIKI

Cucumber, yogurt, mint, dill, garlic.

PATLICAN SOGURME

Grilled aubergine, capia peppers with olive oil & garlic (V, VF).

AVOCADO CRAB ROLL

Sushi, spicy aioli mayo.

SCALLOPS

With spicy peppers puree, caviar.

JUICY JUMBO PRAWNS

White wine, butter, garlic, cherry tomatoes, mixed herbs with tomato jus & focaccia bread.

CALAMARI

With sweet chili.

WAGYU SLIDERS (2PCS)

Served with caramelized onion & melted cheese in a brioche bun, topped with Parmesan.

HALLOUMI – With balsamic glaze. (V)

KIDS MENU - £16

Chicken Shish & Chips
2 Mini Cheeseburgers & Chips
Tomato Penne Pasta (V)

Selection Of Ice Cream

MAIN COURSE

CHICKEN SHISH

LAMB SHISH

ADANA KOFTE

MIXED SHISH

CHICKEN OR LAMB SARMA BEYTI

PRAWN LINGUINI

Linguine pasta, butterflied king prawns in garlic, chili, white wine, and tomato sauce

OCEAN SKEWER

Salmon, monkfish, shelled prawns with mushrooms & mixed peppers.

FILLET OF SEABASS

Roasted baby potatoes with sautéed baby vegetables & creamy lemon sauce.

SAUTÉED LAMB

Cubed lamb cooked with green pepper, red pepper & onion in homemade tomato sauce, topped with parsley.

ROASTED LAMB NECK

Slow-roasted lamb neck with mixed vegetables, served with rice.

STUFFED PORTOBELLO MUSHROOM

(Vegan option available) Baby spinach, halloumi, mixed peppers & cherry tomatoes topped with mozzarella, served on a bed of tomato sauce. (V)

FALAFEL

Deep-fried balls of chickpeas, broad beans & vegetables, served with rice & salad.

£10 DESSERT Apple of her Eye

Strawberry cheesecake - Allergy: gluten, dairy

£10 COCKTAIL Rose Margarita

SOME DISHES MAY INCLUDE ALLERGIES, PLEASE CHECK WITH YOUR WAITER
BEFORE PLACING YOUR ORDER.