

Valentine's Day

MENU

COLD STARTERS

HOUMOUS

Pureed chickpeas with tahini, garlic, lemon & olive oil

TATZKI (CACIK)

Cucumber & hint of garlic in creamy yogurt sauce

SAKSUKA

Sautéed Aubergines, potatoes, onions, tomatoes & peppers

KISIR

Cracked wheat, celery, onions, parsley, tomatoes & green peppers

SPINACH TARATOR (ISPANAK TARATOR)

Spinach in creamy yogurt with garlic

HOT STARTERS

HALLOUMI CHEESE

Grilled Cypriot Cheese with tomato

FALAFEL

Crushed chickpeas, broad beans, onions, carrots toasted in spices, deep fried served with celery and parsley

SIGARA BOREGI

Freshly fried pastry filled with feta cheese & parsley

CRISPY CHICKEN

Fried golden chicken breast served with green salad

CALAMARI (KALAMAR)

Freshly fried served with tartar sauce

MAIN COURSES

MIXED DONER

LAMB SHISH

Marinated lamb cubes grilled on charcoal grill served with basmati rice, couscous & salad

CHICKEN SHISH

Lean chunks of chicken breast skewered on charcoal grill served with basmati rice, couscous & salad

ADANA KOFTE KEBAB

Lean tender minced lamb, onions, green peppers, seasoned with parsley & herbs served with basmati rice, couscous & salad

KING PRAWNS

Pan fried king prawns with peppers, onion, garlic and tomato sauce served with rice & salad

SALMON (Approximately 10 Mins.)

Grilled a fillet of salmon served with chips and salad

VEGETARIAN MOUSSAKA

Layers of aubergines, potatoes, onions, courgette, red & green peppers with tomato sauce, béchamel sauce. Served with basmati rice, couscous & salad

VEGETARIAN PENNE

Penne pasta with mushroom, pepper, onion, courgette, herbs and cream sauce

DESSERT

BAKLAVA

RICE PUDDING,
RASPBERRY CHEESE CAKE,
PROFITEROL
TEA OR COFFEE