



VALENTINE'S DINNER

TO BEGIN

warm bread served with traditional turkish dips

FIRST COURSE

all served

Humus (v)

Puréed chickpeas, tahini, olive oil, lemon juice and garlic

Cacik (v)

Cucumber, mint, dill and a hint of garlic mixed with natural yoghurt

Aubergine Ratatouille (v) (Şakşuka)

Pan fried aubergine, pepper, garlic and onion in a rich tomato sauce

SECOND COURSE

all served

Spinach & Feta Parcels (Sigara Boregi)

Long thin crispy pastry parcels filled with feta cheese & spinach

Spicy Turkish Sausage (Sucuk)

Halal grilled spicy garlic beef sausage served with lettuce & tomato

MAIN COURSE

choose one dish

Ottoman Special Grill

Special taster dish with all items below served, with rice and salad

Chicken Shish

Chicken Beyti

Lamb Shish

Lamb Kofte

Chicken Wings

Vegetarian Moussaka (v)

Aubergine, potatoes, green peppers, tomatoes & onions
cooked in oven with béchamel sauce

DESSERT

Selection of Desserts

Our homemade Baklava and Semolina Cakes.
Both rich and sweet and made the traditional Turkish way.