



STARTER

YOGHURTLU MANTI

Turkish Dumplings, filled with ground Lamb meat, Onion, Black Pepper, and dry Mint, topped with Garlic Yoghurt and sizzling Butter.

SUCUKLU HUMMUS

Oven cooked Hummus filled with chopped Turkish Sausage, topped with melted Mozzarella Cheese.

BREADED MOZZARELLA **V**

Fried breaded Mozzarella, served on a bed of rich Tomato Sauce.

ALBANIAN LIVER

Lightly floured, chopped Lamb Liver, pan-fried in butter, and served with Onion Salad and Parsley.

MAIN

GRILLED SALMON

Grilled Salmon fillet, served with pan-fried Vegetables.

MOUSSAKA **V**

Layers of Potatoes, Courgettes, Aubergines & Mixed Peppers, topped with Bechamel sauce and Cheddar Cheese served with salad

MIXED GRILL

Selection of Lamb shish, Chicken Shish, Lamb Ribs, Chicken Wings, Adana, and Lamb Chops, served with pan-fried Mushrooms, Chips, and Salad.

IMAM BAYILDI **V**

Whole Aubergine stuffed with Onion, Garlic, Tomatoes, and Peppers, simmered in olive oil, served with Rice.

DESSERT

CHOCOLATE SOUFFLE

A unique and classic Chocolate fondant soufflé with a liquid chocolate centre, served with Vanilla Ice Cream

TIRAMISU

Ladyfingers dipped in coffee, layered with a mixture of eggs, cocoa & mascarpone cheese.

BAKLAVA

Layered pastry dessert made of filo pastry, filled with crushed pistachio, and sweetened with syrup served with Vanilla ice-cream

10% service charge will be added to the bill.