

STARTERS

Soup of the day

Fishcakes

home made fishcakes, served with salad, garlic mayonnaise & chilli coriander dressing

Special Mixed Starter Platter (Karisik Meze)

chef's selection of cold hors d'ovres

Muever

crispy courgette fritters served with yoghurt and salad

Calamari

deep fried squid rings, served with salad and tartare sauce

MAIN COURSES

Coal Fire Wraps

Cooked over an authentic real coal fire. Served with mixed salad, wrapped in a Turkish flat bread comes with chunky chips complimented with tomato sauce, garlic mayo or chilli sauce.

Spicy Lamb Wrap (Adana Durum)

finely chopped prime lamb mixed with flat leaf parsley, peppers and sweet chillies

Lamb Wrap (Kuzu Durum)

pieces of marinated lamb with flat leaf parsley, peppers and sweet chillies

Chicken Wrap (Tavuk Durum)

pieces of marinated chicken in zest sauce with flat leaf parsley, peppers and sweet chillies

IMGE

Authentic Turkish & Mediterranean Cuisine

MAIN COURSES

Lamb and Chicken Kebab

marinated cubes of lamb and chicken skewered and charcoal grilled, served with rice and salad

Chicken Wings (Kanat)

marinated chicken wings skewered and charcoal grilled, served with rice and salad

Lamb Kofte (Kuzu Kofte)

mince lamb slightly spiced, mixed with herbs skewered and charcoal grilled, served with rice and salad

Imge Salmon

grilled fillet of salmon served with rice and salad

Vegetarian / Meat Moussaka

oven baked dish of layered vegetables, topped with bechamel sauce and cheese served with rice and salad

Hot Chicken Salad

strips of chicken breast over a bed of mediterranean salad

£13.95 per person

Two Course Meal

