

***Festive Menu***

**MEZZE- a platter to share with:**

**Falafel (v)**

*Traditional chickpea and tahini balls, lightly fried*

**Baly Merishke**

*Straight from the barbeque, crispy lemon scented chicken wings*

**Kulich (v)**

*Crispy fritters made of fresh naan dough and lightly fried*

**Dolma (v)**

*Exotic marinated vine leaves stuffed with aromatic rice*

**Baba Ghanoush**

*Pureed grilled aubergine combined with tahini, olive oil, lemon juice, & garlic*

**MAIN COURSES - choose from:**

**Chilli and Ginger Chicken Kebabs**

*Delicious charcoal grilled chicken breast pieces marinated in ginger and chilli and served with basmati rice and okra*

*or*

**Tapsi Casserole (V)**

*Potatoes, tomatoes, aubergines, peppers and onions cooked in a mildly spiced tomato sauce and served with basmati rice and freshly made naan bread*

*or*

**Minted Minced Lamb Kebabs**

*Delicately spiced and finely minced lamb infused with fresh mint leaves, served with our special basmati rice and a side of Jajic: garlic, mint and yoghurt dip.*

**DESSERT**

*A selection of lokum Turkish delight as well as indulgently sweet baclawa pastries*

**£27.50 PER PERSON**