

Festive Menu

MEZZE- a platter to share with:

Falafel (v)

Traditional chickpea and tahini balls, lightly fried

BalyMerishke

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

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

Mix of baklava and Turkish delight served with whipped cream

or

Baklava and honey Cheesecake

or

Mafroukeh

Lebanese semolina desert topped with sweet Lebanese cream, nuts and syrup

£29.50 PER PERSON

£1.50 corkage fee per wine bottle

£1.00 corkage fee per beer bottle

Deposit of £5 required.