





CHRISTMAS
MENU

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 /AntalyaLondon

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www.antalyarestaurant.co.uk

Menu 1 £29.95

STARTERS

Humus

puree of chickpeas, tahini, lemon juice and garlic with an olive oil dressing

Cacik

Yoghurt with finely chopped cucumber, mint, dill and garlic

Tabule

Finely chopped parsley, tomatoes, onions, cucumber, peppers and cracked wheat served with an olive oil dressing and pomegranate sauce

Borek

Freshly fried filo pastry rolls filled with feta cheese and spinach

CHOICE OF MAIN COURSE

Chicken Shish

Marinated chunky cubes of chicken grilled on skewers, served with rice and yoghurt sauce

Adana Kebabi

Grilled minced lamb mixed with red pepper, onion and herbs, served with rice and bean salad

Izgara Kofte

Lamb patties kneaded with red pepper, onion and herbs, served with rice and bean salad

Izmir Kofte

Oven baked lamb patties, tomatoes, peppers, potatoes and herbs, served with rice

Chicken Sote

Diced chicken cooked with tomatoes, mixed peppers, onions and garlic, served with rice

Vegetarian / Lamb Moussaka

Layers of grilled aubergine, courgette, potato, peppers and onions, topped with cheese sauce and served with rice

Avocado Salad

Chopped avocado mixed with selection of green leaves, sun dried tomato and chickpeas, dressed with blueberries, walnuts, olive oil and traces of sun-dried apricots

Dessert

*Baklava
Tea or Coffee*

Menu 2 £39.95

GLASS OF PROSECCO STARTERS

Humus

puree of chickpeas, tahini, lemon juice and garlic with an olive oil dressing

Tabule

Finely chopped parsley, tomatoes, onions, cucumber, peppers and cracked wheat served with an olive oil dressing and pomegranate sauce

Borek

Freshly fried filo pastry rolls filled with feta cheese and spinach

Falafel

Broad beans, chickpeas and mixed vegetables with sesame seeds, served with hummus

Cacik

Yoghurt with finely chopped cucumber, mint, dill and garlic

Kisir

A cracked wheat and vegetable salad served with a pomegranate and lemon juice dressing

Hellim

Grilled halloumi cheese

CHOICE OF MAIN COURSE

Mixed Grill

A mixture of marinated chicken, lamb, minced lamb and lamb chops served with rice and bean salad

Lamb Shish

Marinated fillets of chunky lamb cubes grilled on a skewer and served with rice and aubergine sauce

Chicken Shish

Marinated chunky cubes of chicken grilled on skewers, served with rice and yoghurt sauce

Adana Kebabi

Grilled minced lamb mixed with red pepper, onion and herbs, served with rice and bean salad

Lamb / Vegetarian Moussaka

Layers of minced lamb, aubergine, courgette, potatoes and tomatoes, topped with a cheese sauce and served with rice

Chicken Sote

Diced chicken cooked with tomatoes, mixed peppers, onions and garlic, served with rice

Salmon

Chargrilled Salmon fillet served with blanched asparagus and Sautéed potatoes

Vegetarian Guvech

Mixed vegetable stew served with rice

Mediterranean Goat Cheese Salad

Goat cheese on a bed of Mediterranean green leaves, plum tomatoes, red peppers and beetroot served with a citrus dressing

Dessert

*Baklava
Tea or Coffee*