



LUNCH CLUB

LIGHT BITES & CLASSIC TREATS
AVAILABLE 11.30AM – 3.30PM



Two Course Menu & Glass of Drink

(Glass of House Wine 125ml or half pint of beer or any soft drink)

CHOICE OF STARTER

Lentil Soup (V)

Small Meze Platter

Falafel, Hummus, Cacik, Tabuleh, Kisir

CHOICE OF MAIN COURSE

Chicken Sauté

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

Izmir Kofte

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

Chicken Salad

Layers of grilled chicken breast served on roasted mixed peppers & courgettes and selection of green leaves dressed with a citrus dressing

Izgara Kofte

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

Chicken Shish

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

Lamb/Vegetarian Moussakka

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

Vegetable Penne/Spaghetti

Basil, garlic and plum tomatoes in a rich tomato sauce served with mozzarella cheese

Vegetarian Guvech

Mixed vegetable stew served with rice

£20.95

Choice of Wrap & Choice of Side & Glass of Drink

(Glass of House Wine 125ml or half pint of beer or any soft drink)

CHOICE OF SIDE

French Fries
Salad

CHOICE OF WRAP

Adana Wrap

Grilled minced lamb, mixed green leaves and tomatoes

Chicken Shish Wrap

Chicken shish, mixed green leaves and tomatoes

Falafel Wrap (V)

Falafel, humus, mixed green leaves and tomatoes

Hellim Wrap

Grilled hellim, mixed green leaves and tomatoes

Sucuk Izgara Wrap

Grilled spicy sausages, mixed green leaves and spicy tomato sauce

Hellim & Sucuk Izgara Wrap

Grilled hellim and spicy sausages, mixed green leaves and tomatoes

£15.75



Meze Lunch Platter & Glass of Drink

(Glass of House Wine 125ml or half pint of beer or any soft drink)

Hummus (V)

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

Tabuleh (V)

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

Kisir (V)

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

Cacik (V)

Yoghurt with finely chopped cucumber, mint, dill and garlic

Falafel (V)

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

Borek (V)

Freshly fried filo pastry rolls filled with feta cheese and spinach

Imam Bayildi (V)

Aubergine stuffed with onions, tomatoes, green peppers, parsley and a hint of garlic and served with rice

£18.95

Our dishes may contain ingredients which might be unsuitable for guests with specific dietary requirements. Due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens. Please inform our restaurant staff if you have any food allergies. Please also note that our rice is not gluten and dairy free as we prepare it in an authentic Anatolian style. A discretionary service charge of 12% will be added to your bill. VAT Inc.

(V) Suitable for vegetarians (N) Traces of Nuts