





CHRISTMAS
MENU

103-105 SOUTHAMPTON ROW,
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 /AntalyaLondon

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www.antalyarestaurant.co.uk

Menu 1 £41.95

STARTERS

Hummus (V)

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

Cacik (V)

Yoghurt with finely chopped cucumber, mint, dill and garlic

Tabuleh (V)

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

Borek (V)

Freshly fried filo pastry rolls filled with feta cheese and spinach

Falafel (V)

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

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 (V)

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 Spaghetti / Penne (V)

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

Dessert

Baklava (V)

Tea or Coffee

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

Menu 2 £49.95

STARTERS

Hummus (V)

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

Borek (V)

Freshly fried filo pastry rolls filled with feta cheese and spinach

Falafel (V)

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

Cacik (V)

Yoghurt with finely chopped cucumber, mint, dill and garlic

Kisir (V)

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

Hellim (V)

Grilled halloumi cheese

CHOICE OF MAIN COURSE

Mixed Grill

A mixture of marinated chicken, lamb and adana served with rice and aubergine sauce

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

Seabass

Chargrilled seabass fillets served with spinach and baby potatoes sauce

Vegetarian Guvech (V)

Mixed vegetable stew served with rice

Mediterranean Goat Cheese Salad (V)

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

Vegetable Spaghetti / Penne (V)

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

Dessert

Baklava (V)

Tea or Coffee