

LUNCH 1

2 COURSE MEAL

13.95
PER PERSON

APPETIZERS

HUMMUS (V)

A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil

TARAMA

The infamous pink sauce made from puréed cod roe, olive oil and lemon juice

KERVAN KOPOGLU (V)

Fried aubergine and green peppers in creamy yoghurt with garlic topped with special sauce

HALLOUMI FRIES (V)

Fried Cypriot halloumi cheese

FALAFEL (V)

Deep fried chickpeas and fava bean balls spiced with cumin, paprika and fresh herbs

TRICOLORE

Avocado, buffalo mozzarella, tomatoes, basil leaf and pesto

MAIN COURSES

All served with rice and salad

CHICKEN SKEWER

Skewered chunks of marinated chicken breast

ADANA KOFTI

Minced lamb kofti mixed with herbs, onions and peppers

CHICKEN WINGS

Marinated chicken wings grilled over charcoal

FILLET OF SEA BASS

Pan seared sea bass fillet served with mixed vegetables and special fish sauce

VEGETARIAN GRILL (V)

Skewered chunks of courgette, aubergine, peppers, mushrooms and onions, served with a tomato sauce

MOUSSAKA (V)

Layers of potato, aubergine, courgettes, mixed peppers and carrots with béchamel and tomato sauce

ADD DESSERTS FOR €3 EXTRA

RICE PUDDING

Oven baked rice pudding

TIRAMISU

Chocolate sponge soaked in classic coffee and layered with mascarpone cream filling

BAKLAVA

Layers of crispy filo pastry with finely chopped pistachio and sweetened with syrup. Served with vanilla ice cream

(V) = Vegetarian dishes. **FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

LUNCH 2

2 COURSE MEAL

16.95
PER PERSON

APPETIZERS

CREAMY GARLIC MUSHROOMS (V)

Baby button mushrooms sautéed in a creamy garlic and cheese sauce

SIGARA BOREGI (V)

Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and onion

SUCUK

Chargrilled Turkish spicy beef sausage

HALLOUMI (V)

Grilled Cypriot halloumi cheese

MITITI KOFTI

Freshly grilled meatballs, served with a tomato sauce

CRISPY CALAMARI

Fried crispy squid served with fresh lemon and homemade tartar sauce

MAIN COURSES

All served with rice and salad

MIXED SHISH

Lamb shish (2pcs), chicken shish (2pcs), grilled over hot charcoal

BEYTI (CHICKEN - LAMB)

Grilled minced chicken or lamb, seasoned with garlic cooked over charcoal

SEA BASS STEW

Sea bass, pepper, onions with mashed potato

SALMON STEW

Salmon, pepper, onions with mashed potato

ALI NAZIK

Aubergine, peppers, garlic yogurt pure on top with lamb

VELI NAZIK

Aubergine, peppers, garlic yogurt pure on top with chicken

LAMB RIBS (5PCS)

Grilled seasoned lamb ribs

VEGETARIAN OPTIONS AVAILABLE

ADD DESSERTS FOR €3 EXTRA

RICE PUDDING

Oven baked rice pudding

TIRAMISU

Chocolate sponge soaked in classic coffee and layered with mascarpone cream filling

BAKLAVA

Layers of crispy filo pastry with finely chopped pistachio and sweetened with syrup. Served with vanilla ice cream

(V) = Vegetarian dishes. **FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

LUNCH 1

2 COURSE MEAL

13.95
PER PERSON

APPETIZERS

HUMMUS (V)

A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil

TARAMA

The infamous pink sauce made from puréed cod roe, olive oil and lemon juice

KERVAN KOPOGLU (V)

Fried aubergine and green peppers in creamy yoghurt with garlic topped with special sauce

HALLOUMI FRIES (V)

Fried Cypriot halloumi cheese

FALAFEL (V)

Deep fried chickpeas and fava bean balls spiced with cumin, paprika and fresh herbs

TRICOLORE

Avocado, buffalo mozzarella, tomatoes, basil leaf and pesto

MAIN COURSES

All served with rice and salad

CHICKEN SKEWER

Skewered chunks of marinated chicken breast

ADANA KOFTI

Minced lamb kofti mixed with herbs, onions and peppers

CHICKEN WINGS

Marinated chicken wings grilled over charcoal

FILLET OF SEA BASS

Pan seared sea bass fillet served with mixed vegetables and special fish sauce

VEGETARIAN GRILL (V)

Skewered chunks of courgette, aubergine, peppers, mushrooms and onions, served with a tomato sauce

MOUSSAKA (V)

Layers of potato, aubergine, courgettes, mixed peppers and carrots with béchamel and tomato sauce

ADD DESSERTS FOR €3 EXTRA

RICE PUDDING

Oven baked rice pudding

TIRAMISU

Chocolate sponge soaked in classic coffee and layered with mascarpone cream filling

BAKLAVA

Layers of crispy filo pastry with finely chopped pistachio and sweetened with syrup. Served with vanilla ice cream

(V) = Vegetarian dishes. **FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

LUNCH 2

2 COURSE MEAL

16.95
PER PERSON

APPETIZERS

CREAMY GARLIC MUSHROOMS (V)

Baby button mushrooms sautéed in a creamy garlic and cheese sauce

SIGARA BOREGI (V)

Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and onion

SUCUK

Chargrilled Turkish spicy beef sausage

HALLOUMI (V)

Grilled Cypriot halloumi cheese

MITITI KOFTI

Freshly grilled meatballs, served with a tomato sauce

CRISPY CALAMARI

Fried crispy squid served with fresh lemon and homemade tartar sauce

MAIN COURSES

All served with rice and salad

MIXED SHISH

Lamb shish (2pcs), chicken shish (2pcs), grilled over hot charcoal

BEYTI (CHICKEN - LAMB)

Grilled minced chicken or lamb, seasoned with garlic cooked over charcoal

SEA BASS STEW

Sea bass, pepper, onions with mashed potato

SALMON STEW

Salmon, pepper, onions with mashed potato

ALI NAZIK

Aubergine, peppers, garlic yogurt pure on top with lamb

VELI NAZIK

Aubergine, peppers, garlic yogurt pure on top with chicken

LAMB RIBS (5PCS)

Grilled seasoned lamb ribs

VEGETARIAN OPTIONS AVAILABLE

ADD DESSERTS FOR €3 EXTRA

RICE PUDDING

Oven baked rice pudding

TIRAMISU

Chocolate sponge soaked in classic coffee and layered with mascarpone cream filling

BAKLAVA

Layers of crispy filo pastry with finely chopped pistachio and sweetened with syrup. Served with vanilla ice cream

(V) = Vegetarian dishes. **FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.