



MENU

£45 per person

Appetizers

Meze Platter (to share):

- Hummus (chickpeas, tahini, lemon juice, garlic)
 - Babaghanoush (smoky eggplant dip)
 - Ezme (spicy tomato and pepper dip)
- Stuffed Vine Leaves (rice, pine nuts, and herbs)
 - Cacik (yogurt, cucumber, mint, and garlic)
 - Pide Bread

Main Course

(Choose one)

- Grilled Lamb Shish

Marinated lamb skewers, served with rice, grilled vegetables, and Turkish salad.

- Sea Bass Fillet

Oven-baked sea bass with lemon, olive oil, and herbs, served with bulgur pilaf and seasonal greens.

- Vegetarian Moussaka

Layers of eggplant, potatoes, zucchini, and a rich tomato sauce, topped with béchamel sauce, served with a side of rice and a green salad.

Desserts

Baklava

Traditional Turkish layered pastry filled with walnuts and pistachios, soaked in syrup.

- Sütlaç (Turkish Rice Pudding)

Creamy rice pudding flavored with vanilla and a hint of cinnamon.

Beverages

One glass of prosecco

