

Christmas Menu

STARTERS

BREAD, DIPS AND OLIVES

TABULE

Cracked wheat, chopped parsley, spring onions, mint, coriander, fresh tomatoes dressed with pomegranate.

HUMMUS

A classic favourite made from pureed chickpeas, tahini paste, lemon juice, olive oil and garlic.

SAKSUKA

Fried aubergine, red & green peppers and onions in a tasty and delicately balanced tomato sauce.

BABA GANOUSH

Chargrilled aubergine, blended with tahini & lemon, mixed with fresh Greek yogurt.

HALLUMI STICKS

Pan-fried traditional Cypriot cheese served on a bed of chilli jam.

SOUP OF THE DAY

BOREK ROLL

MAINS

SULTANS DELIGHT

Prime tender chunks of lamb with fresh tomato, red & green peppers and garlic topped with melting mozzarella served with new sauteed potatoes.

ROASTED CHICKEN

Roasted half chicken with rosemary, thyme, sumac and fresh lime. Served with roasted potato and tender stem broccoli.

MIX GRILL

A mixture of chicken shish, Lamb shish and adana.

BUTTERFLY SEA BASS

Seared 2 fillet of Seabass served with sautéed potatoes, tenderstem Broccoli and ratatouille veg.

MAKDOS (Vg / GF) (Vegan option)

Stuffed baked aubergine with shallots, sweetcorn, green olives, roquito peppers and sprinkled with feta cheese / served with sweet potato fries and tzatziki.

DESSERTS

BAKLAVA

with vanilla ice cream

MANGO BRULÉ

CHOCOLATE FUDGE CAKE

with vanilla ice cream

£34.95



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