

FESTIVE MENU

Two Course 33.9 | Three Course 37.9

GLASS OF PROSECCO ON ARRIVAL

STARTER

select one

HUMUS(ve) classic middle eastern blend tahini and a hint of garlic with olive oil

CACIK(v) diced cucumber in creamy yogurt with a hint of garlic and dried mint, drizzled with olive oil

SAKSUKKA(ve) aubergine, tomato, mixed peppers, onions and herbs. Served in a tomato sauce

BABAGANOUSH(v) smoky aubergine, garlic, yogurt and tahini, lemon and olive oil

MOZZARELLA STICKS(v) coated mozzarella sticks served with a sweet chilli dip

BOREK(v) spring roll filo pastry filled with halloumi cheese, spinach and fresh herbs

HALLOUMI(v) grilled cypriot halloumi cheese

CALAMARI Marinated Fresh Squid, Served With Homemade Tartar Sauce

MAIN COURSE

select one

LAMB SHISH prime cuts of lamb seasoned, Served with rice & salad

SPICY MIXED SKEWER skewer seasoned hand minced lamb/chicken and peppers with our spices served with rice & salad

MIXED SHISH chicken and lamb shish, Served with rice & salad

CHICKEN SHISH prime cuts of chicken breast seasoned. Served with rice & salad

CRÈME CHICKEN tender grilled chicken fillet in a light creamy mushroom sauce asparagus, spinach. Served with rice

SPICY ARRABBIATA penne pasta with home made tomato sauce, cherry tomato, chillies, fresh onion and garlic

CREAMY PENNE penne pasta with pan sauteed chicken in a homemade creamy sauce cooked with asparagus, mushrooms and cherry tomatoes

FALAFEL (ve) chick peas, broad beans, coriander, parsley, sesame seeds, garlic and fresh herbs. With humus and salad

SALMON FILLET salmon fillet, served with potato puree & salad

DESSERT

HOME-MADE BAKLAVA (N) Layers of filo pastry and finely chopped pistachio nuts, baked and then soaked in a sweet syrup. Served warm with madagascan vanilla ice cream.

opuz | KITCHEN