

two course weekend lunch menu

Saturday - Sunday 12:00-16:00

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 cyprriot halloumi cheese

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

MAIN COURSE

select one

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

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

LAMB SAUTÉ (spicy hot option available) diced lamb with mushrooms, onions, peppers and fresh tomato, 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

SPICY CHICKEN SKEWER seasoned hand minced chicken and peppers with our spices served with rice & salad

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

VEGETABLE MOUSAKKA(v) layers of aubergine, potatoes, carrots, courgette, peas, chick peas, mixed peppers and Garlic topped with a bechamel sauce melted cheese. Served with rice

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

£21.90pp