WEEKDAY FESTIVE MENU

Three Course 37.9

PROSECCO,WINE OR BEER ON ARRIVAL

STARTER

select one

HUMUS (VE)
chickpeas blended tahini and a hint of garlic with olive oil

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

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

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

CALAMARI
marinated fresh squid, served with homemade tartar sauce

SPICY BBQ WINGS
grilled chicken wings in our special house spicy bbq sauce

SAKSUKKA (VE)
aubergine, tomato, mixed peppers, onions and herbs. served in a tomato sauce

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

HALLOUMI (V)
grilled cypriot halloumi cheese

MAIN COURSE

select one

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

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

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

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

MEATBALLS
Homemade turkish meatballs in our spicy tomato sauce with onions and peppers on potato puree

LAMB SHISH
lamb seasoned, Served with rice & salad

CHICKEN SHISH
chicken breast seasoned. Served with rice & salad

SALMON FILLET
salmon fillet, served with potato puree & salad

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

FESTIVE LAMB BURGER
signiture lamb smash burger with, crispy onion, lettuce, gherkin halloumi cheese topped with cranberry sauce in a broche bun

SPICY ARRABBIATA (V)
Penne Pasta With Home Made Tomato Sauce, Cherry Tomato, Chillies, Fresh Onion And Garlic.

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

AVAILABLE 1ST NOVEMBER - 24TH DECEMBER

Please Always Inform Your Server Of Any Allergies Or Intolerances Before Placing Your Order. Always Ask Staff About Allergens Before Tasting Dishes You Have Not Ordered. Not All Ingredients Are Listed On The Menu And We Cannot Guarantee The Total Absence Of Allergens. Detailed Information On The Fourteen Legal Allergens Is Available On Request, However We Are Unable To Provide Information On Other Allergens.
V Suitable for vegetarians, VE Suitable for vegan, N includes nuts Prices includes 20% VAT. A discretionary optional gratuity of 12.5% will be added to your bill.