

LUNCH TWO COURSES £14.5

STARTERS All starters served with warm pitta

Hummus Creamy crushed chickpeas with tahini, olive oil and garlic

Feta borek Fried feta and fresh herb spring roll with salad leaves

MAINS

Vegetarian Musakka Layer of roasted vegetables in tomato sauce topped with melted cheese served with rice

Bacon Beef Combo Homemade beef burger topped with bacon, cheese and salad S/W chips

Cacik Cucumber and dill in garlic yogurt

Prawn tempura With mixed leaves and mustard mayo

Grilled Kofte

Mix herb marinated grilled minced lamb kofte pieces S/W rice and salad

Grilled Chicken Wings

Marinated grilled chicken wings S/W rice and salad

Please ask member of the team for allergen advise A discretionary service charge of %10 will be added to your bill

Beers

Efes draft 500ml	5.95
Apple Cider 330 ml	4.95
San Miguel 330ml	4.95
Budweiser 330 ml	4.95
Alcohol-free 330 ml	4.95

Fresh juice & smoothies

Fresh Orange Juice	3.5
Homemade Lemonade	3
Strawberry sunshine Strawberry, mango and banana	4.5
Tropical crush Passion fruit, papaya. mango and pineapple	4.5
Merry berry	4.5
Black berry, strawberry, raspberry and banana	
Groove green Avocado, spinach, pear, mint, green apple and melon	4.5

Coffee & Tea Alternative milks extra 50p

TEA	2.25
AMERICANO	2.45
ESPRESSO	2.45
CAFFE LATTE	2.95
CAPPUCINO	2.95
CHAI LATTE	3.25
HOT CHOCOLATE	3.25
ICED TEA	3.25
ICED LATTE	3.25
flavorings extra 50p Vanilla/Hazelnut	/ Caramel

Soft drinks

Cola / Diet Cola	2.5
7up / Fanta	2.5
Orange / Apple / Cranberry	2

Lentil soup Red lentil cooked till creamy with carrot, and onion

Aubergine shakshuka Fried aubergine, bell pepper in special tomato sauce.

Grilled Chicken Shish Marinated cubes of grilled chicken S/W rice and salad

Halloumi & Falafel Salad

Grilled halloumi, hummus and falafel on bed of mixed salad with honey mustard dressing