



## OTTOMAN CHRISTMAS MENU

### STARTERS TO SHARE

#### HUMMUS

Chickpea puree made with tahini, lemon juice and garlic

#### CACIK

Yoghurt and cucumber dip made with garlic and mint

#### FALAFEL

fried broad bean and chickpea patties served with tahini & pickles

#### SAKSUKA

Medley of fried vegetables topped with spicy tomato sauce

#### SIGARA BOREGI

Filo pastry filled with feta, parsley and spring onion

#### HALLOUMI

Grilled halloumi cheese with fig conserve

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### MAINS (PLEASE CHOOSE ONE)

#### MUSAKKA

Layers of baked aubergine stuffed with lamb mince, topped with cheese and bechamel sauce (veg option available)

#### SALMON (n)

Grilled salmon marinated in pesto sauce s/w salad and potatoes

#### TAVUK IZGARA

Succulent chicken breast cubes cooked over charcoal served with bulgur rice and salad

#### KOFTE

Grilled spicy lamb mince patties served with bulgur rice ,salad and chilli & garlic sauce

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### DESSERT

#### BAKLAVA

Layers of baked thin filo pastry stuffed with nuts topped with syrup

#### TEA & COFFEE

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ALL ABOVE SERVED WITH COMPLIMENTRY BREAD & OLIVES

£21.90 PER PERSON

WE USE LOTS OF NUTS AND SEEDS IN OUR COOKING,PLEASE LET US KNOW IF YOU HAVE ALLERGIES OR FOOD INTOLARENCES