

OTTOMAN GRILL CHRISTMAS MENU

Meze to share

HUMMUS

Smooth chickpea and tahini dip with harissa and roasted crunchy seed topping

KAPYA

Smoked red pepper in garlic yoghurt garnished with dill

FALAFEL

Broad beans, chickpeas, coriander and sesame balls with melting feta cheese centre

TABBOULEH

Finely chopped parsley, tomatoes, onions and bulgur in olive oil and lemon juice dressing

MUSKA BOREGI

Filo pastry wrapped with turkey meat served with cranberry sauce

All this served with homemade bread and olives

MAIN COURSES TO CHOOSE

KOFTE TAGINE

Lamb kofte meatballs and vegetables in rich tomato and herb sauce over vermicelli rice

VEGETARIAN MUSSAKKA

Vegetables and chickpeas wrapped in aubergine topped with goat cheese served with vermicelli rice and salad

CHICKEN SHISH

Marinated chicken breast cubes served with bulgur and salad

GRILDE SOMON

Rosemary marinated salmon fillet served with baby potatoes and roasted vegetables

Finish this Mediterranean feast with homemade baklava and mint tea

£23.95 PER PERSON ADD A GLASS OF PROSECCO for £3.00

