

PIVAZ NEW YEAR MENU 2020

(£45pp)

(3 courses meal)

❖ STARTER

Cold meze for one(patlican soslu ,humus,kisir,cacik)

Helloumi cheese(with mixed leavaes,cherry tomatoes and basil oil dressing.)

Cheese and melon (slice of yellow melon and feta cheese)

Avakado cocktail(avakado,prawns,mixed leaves and our classic MARIE ROSE sauce with slice of melon)

Tarama (fresh cod roe dip beaten with olive oil and garlic)

Stuffed vine leaves (filling of rice,pine kernels,sweet spices and fresh herbs.)

Crispy battered king prawns (served with sweet chili sauce.

Spicy fried octopus(saute octopus,garlic,chilli,cherry tomatoes,peppers,onion and mango.)

Falafel (ground chickpeas,broad beans,sesame,celery,coriander,onion,garlic,carrots tossed in spices and deep fried.)

Deep fried calamari (served with tartar sauce)

❖ MAIN COURSES

Turkey sish (marinated chunks of turkey ,grilled to delight on a skewer.)

Chicken and lamb sish(Marinated chunks of chicken and lamb, grilled to delight on a skewer.)

Chicken sish(Marinated chunks of chicken, grilled to delight on a skewer.)

Pivaz mix grill(An assortment of chicken shish, lamb shish, adana chicken wings & lamb chops.

Sirloin 10oz(served with steak cut chips,portobello mushroom and cherry tomatoes.)

Salmon fillet(grilled salmon with mush potaoes and asparagus.)

Sea Bass(served with saute potatoes and salad.)

Kleftiko(roasted lamb shank served on a bed of mash potato,cooked mushrooms and tomato and red wine sauce.)

Halloumi/Veg(grilled halloumi,aubergine,courgette,tomato,asparagus,mushroom,peppers with tomato sauce.)

Vegetable mousakka(layers of potatoes,aubergine,courgette,bell peppers,topped with light bechamel sauce.)

Mixed vegetable stew(aubergine,courgette,bell peppers,fresh beans,okra cooked with onion and fresh tomato with rice.)

❖ DESERTS ICE CREAMS ,BAKLAVA,BROWNIE CAKE

Please ask staff for allergens. A discretionary service charge of 12.5% will be added to your bill.