
2 COURSE MEAL 11.95

MONDAY - FRIDAY 12PM - 4PM

STARTERS

SOUP OF THE DAY

Ask your server please.

HUMMUS

Chickpea puree, tahini, lemon and garlic.

CACIK

Creamy yoghurt, cucumber, mint, dill and garlic.

BEETROOT

Oven roasted beetroot, natural strained yoghurt, a hint of garlic, extra virgin olive oil and walnut.

PATLICAN SOSLU

Pieces of deep - fried aubergine, in a fresh garlic sauce.

KISIR

Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.

TARAMASALATA

Fresh cod roe dip beaten with olive oil and lemon.

MAINS

ADANA

Seasoned minced lamb, bell peppers, grilled to delight on a skewer.

CHICKEN SHISH

Marinated chunk of chicken breast, grilled to delight on a skewer.

CHICKEN WINGS

Marinated chicken wings.

SALMON FILLET

Served with mash potato, grilled asparagus and lemon butter parsley sauce

VEGETABLE MOUSSAKA

Layers of potatoes, aubergine, courgette, bell peppers, topped with light béchamel sauce.

TRADITIONAL GREEK SALAD

With mixed herbs, cucumber, tomato, peppers, red onion, topped with feta cheese, marinated olives & fresh lemon

LAMB CASSEROLE

Lamb casserole with peppers, onions, mushrooms in tomato sauce

CHICKEN CASSEROLE

Corn - fed chicken casserole with peppers, onions, mushrooms in tomato sauce

PIVAZ

EPPING

Lunch Menu

