



# Piváz

Restaurant • Café • Bar



## STARTERS

### SOUP OF THE DAY

Served with warm bread.

### AVACADO HUMUS

Avacado, mashed chickpeas, tahini, lemon and garlic.

### GRILLED HALLOUMI CHEESE

With rocket leaves, cherry tomatoes and pomegranate dressing.

### BÖREK

Filo pastry with feta cheese and spinach.

### CRISPY BATTERED KING PRAWNS

With chili sauce.

### MIX MEZE PLATTER

Humus, kisir, cacik, beetroot tarator, şaksuka and filo pastry



Glass of House Champagne

## MAIN COURSE

### MIXED GRILL

Selection of chicken and lamb (cubes of chicken, lamb and minced lamb) served with rice and salad.

### ADANA

Minced lamb with herbs and spices served with rice and salad.

### TAVUK

Marinated cubes of chicken breast served with rice and mix veg (toasted in soya sauce).

### KUZU

Marinated cubes of lamb served with rice and salad.

### ET SOTE

Lamb casserole with peppers, onion, mushroom, in tomato sauce served with rice.

### SEA FOOD GÜVEÇ

King prawns, salmon, squid, octopus simmered with Mediterranean vegetables & herbs in a regional tomato & wine sauce served with rice.

### SOMON

Seasoned fresh salmon steak served with salted baby potatoes and carrot.

### ET MUSAKKA

Minced lamb with aubergine, courgette, potato, tomato, topped with béchamel sauce with melted cheddar cheese served with salad and tomato sauce.

### VEG MUSAKKA

Aubergine, courgette, potato, tomato, topped with béchamel sauce with melted cheddar cheese served with salad and tomato sauce.

## DESSERT

### BAKLAVA

Filo pastry filled with walnut or pistachio baked with honey syrup served with vanilla ice cream.

### CHOCOLATE BROWNIE CAKE

A rich chocolate layered brownie, chocolate cream, covered in chocolate glaze served with vanilla ice cream.

### BERRY CHEESE CAKE

Mascarpone ricotta with layers of delicate sponge, topped with fresh raspberries set in strawberry glaze

### TEA AND COFFEE

**ENJOY YOUR MEAL FOR £29.00 PP**