

• TRADITIONAL TURKISH •

Zeytin

• LUNCHTIME MENU •

2 COURSES 8.95
3 COURSES 10.95

COLD STARTERS

A choice of one cold or one hot starter

Humus ◦

Pureed chickpeas with tahini, garlic, lemon & olive oil

Cacık ◦

Yoghurt, cucumber & fresh mint dip with hint of garlic

Patlıcan Soslu ◦

Lightly fried aubergine with mix peppers
& onion in a special tomato sauce

Tarama

Homemade fish pate

Kisir ◦

Fine Bulgur wheat mixed with tomato puree,
spring onions, parsley seasoned with fresh herbs
& pomegranate dressing

HOT STARTERS

A choice of one cold or one hot starter

Günün çorbası

Soup of the day

Sigara Böreği ◦

Filo pastry filled with a feta cheese, parsley
& dried herb mixture

Kıymalı Muska Böreği

Minced lamb & onion filled filo pastry triangles

Falafel ◦

Chickpea & broad bean fritter served with hummus

Hellim ◦

Grilled halloumi served with salad

MAIN COURSE

Kuzu Sote

Lamb casserole with bell peppers & onion
cooked in tomato sauce. Served with rice

Tavuk Sote

Chicken casserole with bell peppers & onion
cooked in tomato sauce. Served with rice

Musakka (Lamb or Veg)

Layers of potato, aubergine, courgette &
carrots topped with a béchamel sauce

Imam Bayıldı ◦

Stuffed aubergine with fresh tomatoes,
onion, garlic & herbs simmered in olive oil.
Served with rice

Köfte Wrap

Lamb köfte in a 'Lavaş' wrap

Falafel Wrap ◦

Falafel & humus in a 'Lavaş' wrap

Tavuk Şiş (Chicken Shish)

Marinated cubes of chicken grilled on the skewer.
Served with rice

Tavuk Beyti (Chicken Beyti)

Spicy minced chicken with garlic grilled on
the skewer. Served with rice

Chicken Salad

Marinated chicken cubes on a bed of mixed leaf
salad & topped with feta cheese

Sea bass Salad

Pan fried sea bass fillet on a bed of
rocket, tomato & red onion salad

DESSERT

Sütlaç

Rich creamed rice pudding

Baklava

Sweet pastry made of layers of filo filled with
chopped pistachios & held together with syrup

Ice Cream

Selection of Vanilla, Strawberry & Chocolate flavours

◦ Suitable for vegetarians

Always speak to your server if you have any dietary requirements or allergies.