## **Cold starters**

Hummus Mashed Cheakpeas mixed with tahini, garlic, and a drop of citrus juice	£4.50	
<b>Cacik</b> Fresh cucumber, garlic, mint and a hint of dill mixed with creamy yoghurt sauce	£4.50	õr 🤶 🙆 🧭 🠝 🤽
Babaganush Grilled aubergine, garlic tahini, olive oil mixed in a creamy sauce	£5.50	
Sarma (Stuffed vine leafs) Vine leafs stuffed with rice seasoned with onion and parsley, in Olive oil and lemon juice dressing	£4.50	
Mixed olives Selection of olives in seasoned olive oil dressing	£4.50	
Russian salad Mixed garnish (peas, carrot, patatoes), boiled eggs, mixed with mayonnaise	£5.50	
Prawn cocktail Baby prawn mixed with Mary Rose prawn sauce, served with sliced cucumber and lattice	£5.50	
Spinach Tarator Fresh spinach,boiled onion, garlic, bread crumbs finely ground nuts with olive oil	£5.50	
29 Cold starter Platter Generous platter of cold starters	£15.50	

## Hot starters

Turkish Sausage (Sucuk) A flavourful Turkish sausage made with seasoned beef meat, blended with garlic, herbs and paprika	£6.50	
Sigara Börek Fried pastry made of thin flanky dough, feta cheese and parsley filling	£6.00	
Falafel Deep fried patties made from chickpeas, herbs and spices. Served with hummus	£6.00	
Grilled Halloumi Cheese Savory, grilled Halloumi Cheese with a golden brown, crispy exterior, a soft, gooey interior, and a wonderfully rich flavor	£6.50	
Onion Rings Onion rings coated with crispy breadcrumbs	£6.00	
<b>King Prawn</b> Pan fried King Prawn, bell peppers, garlic, rich tomatoe sauce	£7.50	A State of the second s
Calamari Calamari rings coated with crispy breadcrumbs	£7-50	A A A A A A A A A A A A A A A A A A A
Hummus Kavurma Pan fried lamb meat with hummus	£7-50	
Lamb Liver Pan fried lamb liver coated in flour, served with onion and parsley	£7.50	
Mücver (Turkish Zukkini friffers Grated zucchini, carrot, onion, dill, mixed with flour, egg and olive oil, seasoned with black pepper, and salt. Cooked in the fryer.	£7.50	
<b>29 Hot starter platter</b> Generous platter of hot starters	£17.50	

