# Restaurant Week

Three Courses £20

## **STARTERS**

#### **Falafel**

Chickpea falafel on a bed of hummus

## **Arnzavut Cigeri**

Pan fried lambs liver with herbs and red onion

#### Cacik

Turkish Yogurt with cucumber, mint, lemon juice, olice oil aa touch of garlic

#### **Carrot Tarator**

Pan fried carrots with olive oil, cinnamon and walnuts served in a mayonnaise sauce

## **MAIN**

All served with rice and salad

#### **Chicken Shish**

Cubed chicken marinated and chargrilled

## **Imam Bayildi**

Aubergines stuffed with pan-fried herb vegetables and chargrilled.

## Beyti

Your choice of either minced Chicken or Lamb. Chargrilled and marinated with garlic and herbs

# **DESSERT**

#### **Brownie**

Warm Belgian chocolate brownie served with ice cream

#### Baklava

Layers of filo pastry & chopped nuts covered in a sugar syrup

### **Baileys Brulee**

Creme brulee made with creamy baileys liqueur