



NEW YEAR MENU

STARTERS

HALLOUMI & SUCUK COMBO
AVOCADO & PRAWN COCKTAIL
FALAFEL & HUMMUS
STUFFED VINE LEAVES
BEETROOT & FETA CHEESE

MAIN COURSE

CHICKEN SHISH

Marinated cubes of free range chicken breast
grilled on our traditional charcoal grill

MIXED KEBAB

Combination of lamb shish, chicken shish,
lamb kofte and lamb chops.

KLEFTIKO (LAMB SHANK)

Slowly roasted tender lamb shank cooked in chef's special
vegetable gravy served on a bed of mashed potato.
Accompanied with baby vegetables

VEGETARIAN MOUSSAKA

Layers of baked aubergine, potatoes, green peppers topped with
bechamel and melted cheese

CHICKEN KULBASTI

Filletted Chicken Tights grilled on our traditional charcoal.

SIRLOIN STEAK

Served with chips, vegetables and demi-glace sauce in
Yorkshire pudding.

DRINK

GLASS OF WINE (RED / WHITE)

GLASS OF PROSECCO

BOTTLE OF BEER

— £60 —