

# FESTIVE MENU

4 COURSES £44.90

Choose a glass of wine, prosecco, beer or a soft drink

## STARTERS

Served with bread, cheese & butter

### SAKSUKA <sup>VE</sup>

Tomato, potatoes, mix peppers,  
garlic, aubergine  
dressed in tomato sauce

### HUMMUS <sup>VE</sup>

Crushed chick peas, tahini  
lemon juice and garlic

### BABAGANOUSH <sup>V</sup>

A smoky flavoured puree of  
aubergine, garlic, yogurt, lemon  
juice and tahini

### SOUP <sup>V</sup>

Chef's selection soup of  
the day

### CALAMARI

Fried fresh squid served  
with tartar sauce

### GARLIC MUSHROOMS <sup>V</sup>

Baby button mushrooms  
sauteed in creamy garlic &  
cheese sauce

## MAINS

### 10oz SIRLOIN

Served with Asparagus,  
portabello mushroom,  
cherry tomato, chips.  
Choice of peppercorn,  
or mushroom sauce

### KLEFTICO

Roasted lamb shank  
baby potatos and carrots.  
Served with rice  
and asparagus

### CHICKEN SHISH OR KOFTE

Diced and marinated with fresh  
herbs cooked over a charcoal  
grill served with salad

### BAZAAR FISH

Choice of grilled fillet  
Salmon or Seabass  
Mashed potato & vegetables.  
Topped with chimichurri sauce

### VEGETABLE KEBAB <sup>VE</sup>

Skewered asparagus, portabello  
mushroom, aubergine, courgette,  
onions & mix peppers.  
Served with rice & salad

### MOUSSAKA <sup>V</sup>

Fried aubergine, with layers  
of potato, courgette and peppers  
topped with bechemal sauce  
Served with rice

## DESSERTS

### BAKLAVA <sup>V</sup>

Served with  
vanilla ice cream

### BLUEBERRY CHEESECAKE <sup>V</sup>

### ICE CREAM <sup>V</sup>

Lemon sorbet, Vanilla,  
Chocolate Brownie, Coconut

### TURKISH TEA, MINT TEA OR COFFEE

Served with Turkish delight

**VE** Vegan    **V** Vegetarian

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