







# Ramadhan Iftar

# SELECTION OF STARTERS

LENTIL SOUP - OLIEVES AND DATES
HUMMUS - SAUTÉED AUBERGINE - TZATZIKI - DOLMA - TABBOULEH

# HOT STARTERS

BÖREK
KING PRAWNS
İÇLİ KÖFTE

## CHOICE OF MAIN COURSES

TAVUK SHEESH - SKEWERED CUBES OF CHICKEN MARINATED

WITH LIME, GARLIC AND RED PEPPER PURÉE

MIX GRILLED - MIXTURE OF CHICKEN LAMB, LAMB KOFTE, CHICKEN KOFTE AND A LAMB CHOP

KOFTE - MINCED LAMB HAND BLENDED WITH ONION PARSLEY,

BREAD CRUMBS, ALLSPICE BLACK PEPPER AND MINT

IMAM BAYILDI - GRILLED SLICED AUBERGINE BEDDED WITH VEGETABLES

LEVREK - BUTTERFLIED SEABASS SERVED, LEMON AND GARLIC HERB SAUCE

### **DESSERT**

BAKLAVA

or

KUNEFE

SERVED WITH ICE CREAM

### DRINK

TEA

COFFEE

**SOFT DRINKS**