LIMAN

**SET MENU (1)**

2 Course £**25.95**

3 Course £**27.95**

**\*\*\*(Choose of one starter) \*\*\***

**Braised Aubergine**

Aubergines in special tomato sauce, pepper, garlic, onion and chickpeas.

**Humus Kavurma**

Hummus topped with pan fried lamb and pine nuts.

**Baba Ganoush**

Smoky aubergine with garlic, yoghurt & tahini.

**Borek**

Filo triangles with feta cheese and spinach, red pepper sauce.

**Falafel**

Herby fava bean and chickpea patty with sesame seeds.

**Courgette Fritters**

Pan fried courgette & potato patties with feta cheese, parsley served with flaked roasted almonds.

**\*\*\*(Choose of one main) \*\*\***

**ADANA KOFTE**

Minced lamb mixed with fresh mint, garlic, red- green pepper and cooked on charcoal grill served with rice and salad

**BEEF MOUSAKKA**

Layers of minced beef with potatoes, peppers, aubergine topped béchamel sauce and parmesan cheese served with rice*(veg option available)*

**CHARRED GRILLED CAULIFLOWER**

Served with Romesco sauce and capers.

**MIX SHISH**

Combination of lamb and chicken skewers served with rice and salad.

**KARNIYARIK**

Slow-cooked aubergine helves filled with a savory mixture of minced beef and lamb, onions, tomatoes and aromatic spices. Served with yogurt and rice.

**SEAFOOD LINGUINE**

Calamari, mussels, prawn, salmon, cooked with onion, peppers, olive oil, garlic tomato and parsley

**\*DESSERT\***

**Baklava(N)**

or

**Ice Cream**

There is no additional service charge.

Our menu includes a small cover charge of £2.50 per person. This charge covers a generous serving of freshly baked bread, a tangy and flavorful chili garlic sauce that perfectly complements a variety of dishes, and premium napkins to ensure a seamless dining experience.

All prices are inclusive of VAT