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