

Selale

RAMADAN
Iftar Menu

3 COURSE MENU

£35

Per Person

MENU

STARTERS

LENTIL SOUP (V)

CHICKEN SOUP

TARAMA (GF)

FRESHLY PREPARED WHIPPED COD ROE PATE.

SHAKSHUKA (V, GF)

AUBERGINE, COURGETTE AND POTATO WITH SPECIAL SAUCE.

BABA GANOUSH (V, GF)

AUBERGINE, YOGHURT, TAHINI, GARLIC AND HERBS.

SARMA (V, GF)

STUFFED VINE LEAVES WITH RICE, PARSLEY, ONIONS, CURRANTS AND PINE KERNELS.

FILO PASTRY (V)

PASTRY FILLED WITH FETA CHEESE AND PARSLEY.

LAMB PACA

YOGURTLU PACA

SEAFOOD SOUP

HUMMUS (V)

CHICKPEA PUREE WITH TAHINI, LEMON JUICE, OLIVE OIL AND GARLIC.

CALAMARI

DEEP-FRIED CALAMARI RINGS SERVED WITH TARTAR SAUCE.

FALAFEL (V)

PAN-FRIED HOMEMADE FALAFEL SERVED WITH HUMMUS.

GRILLED HALLOUMI (V, GF)

GRILLED HALLOUMI CHEESE.

SPICY BEEF SAUSAGE (GF)

GRILLED TURKISH SPICY SAUSAGE.

MAINS

MIX SHISH (2 SKEWERS) (GF)

LAMB SHISH AND CHICKEN SHISH.

LAMB SARMA BEYTI

SPICY MARINATED MINCED LAMB SEASONED WITH GARLIC AND CHARGRILLED, WRAPPED IN LAVASH BREAD WITH CHEESE, TOPPED WITH TOMATO SAUCE AND DRIZZLED WITH BUTTER. SERVED WITH YOGHURT.

CHICKEN SARMA BEYTI

SPICY MARINATED MINCED CHICKEN, CHARGRILLED AND WRAPPED IN LAVASH BREAD WITH CHEESE, TOPPED WITH TOMATO SAUCE AND DRIZZLED WITH BUTTER. SERVED WITH YOGHURT.

VEGGIE KOFTE (V)

CARROT, ONION, MIXED PEPPERS, PARSLEY, CELERY, GARLIC AND TOMATO SAUCE.

CHICKEN SHISH

LEAN CHUNKS OF CHICKEN BREAST SKEWERED AND GRILLED OVER CHARCOAL.

SEA BREAM (CUPRA) (GF)

CHARGRILLED SEA BREAM SERVED WITH FRESH VEGETABLES AND HERBS.

GRILLED SALMON (GF)

GRILLED OVER CHARCOAL, SERVED WITH FRESH VEGETABLES AND HERBS.

VEGGIE MOUSSAKA (V)

AUBERGINE, POTATOES, GREEN PEPPERS, MUSHROOMS, TOMATOES AND ONIONS COOKED IN THE OVEN WITH BECHAMEL SAUCE (CHEESE), SERVED WITH RICE.

LAMB RIBS (GF)

SEASONED, SUCCULENT LAMB RIBS GRILLED OVER CHARCOAL.

DESSERTS

BAKLAVA

GOLDEN BROWN FILO DOUGH WITH A THICK MIDDLE LAYER OF CRUSHED WALNUTS, TOPPED WITH SYRUP AND FINISHED WITH A SPRINKLE OF PISTACHIOS.

FIRIN SUTLAC

OVEN-BAKED TURKISH RICE PUDDING.

TRILECE