



NAZAR

TURKISH KITCHEN + BAR

FESTIVE MENU I

TWO COURSES **38.90**
ADD RECEPTION DRINK 5

 VEGETARIAN

FOR FOOD ALLERGIES & INTOLERANCES, PLEASE INFORM A MEMBER OF STAFF ABOUT YOUR REQUIREMENTS AS WE CANNOT GUARANTEE DISHES ARE 100% ALLERGEN FREE.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

NAZAR

TURKISH KITCHEN + BAR

STARTERS

CALAMARI

GOLDEN-FRIED RINGS TO START YOUR FEAST WITH A FESTIVE CRUNCH.

BÖREK

WARM, FLAKY PASTRY PARCELS LIKE LITTLE CHRISTMAS GIFTS FILLED WITH CHEESE.

LAMB LIVER

RICH AND HEARTY, THE PERFECT WINTER WARMER.

BONELESS CHICKEN WINGS

JUICY BITES GLAZED WITH CHEER FOR THE SEASON.

HUMMUS

CREAMY AND COMFORTING, TOPPED WITH A DRIZZLE OF FESTIVE GOLD (OLIVE OIL).

BABA GHANOUSH

SMOKY AUBERGINE DIP, PERFECT FOR COSY SHARING.

MAINS

YOGHURT KEBAB (CHICKEN/LAMB)

CHARGRILLED MEAT CROWNED WITH A SNOWY BLANKET OF YOGHURT.

MOUSSAKA (VEG/MEAT)

A WARMING LAYERED BAKE, LIKE COMFORT STRAIGHT FROM SANTA'S OVEN.

GRILLED SALMON

FRESH FROM THE GRILL, A LIGHT YET FESTIVE INDULGENCE.

ADANA KEBAB

A SPICY SKEWER WITH ENOUGH HEAT TO KEEP JACK FROST AWAY.

BEYTI (LAMB/CHICKEN)

WRAPPED LIKE A CHRISTMAS PRESENT, SERVED WITH A FESTIVE YOGHURT DRIZZLE.

ARRABIATA

A FIERY RED PASTA DISH TO MATCH THE SEASON'S SPARKLE