

## Valentine's Menu £55 per person

### On Arrival

#### A glass of Prosecco each

To toast the start of your Valentine's celebration  
Prefer to share a bottle?  
A bottle of Prosecco for £20

### Starters

to share (choose one per couple)

#### Anatolian Cold Meze Selection for Two

A refined selection of our signature cold meze,  
served with warm Turkish bread

#### Warm Mezze Feast for Two

A generous selection of our favourite  
hot meze, freshly prepared to share

individual starters (choose one per person)

#### Golden Calamari with Citrus Aioli

Lightly fried calamari, finished with lemon  
and a delicate dipping sauce

#### Charcoal-Grilled Halloumi with Honey & Chilli

Grilled halloumi served with  
a subtle sweet chilli glaze

#### Crisp Filo Rolls with Feta, Spinach & Herbs V

Hand-rolled filo pastries filled with feta cheese,  
spinach and aromatic herbs, served with a light  
sweet chilli dip

### Desserts

choose one per person

#### Baklava Cheesecake

A luxurious fusion of classic baklava flavours  
with creamy cheesecake, finished with  
pistachio and honey

#### Chocolate Indulgence Cake

Rich chocolate cake layered with  
smooth chocolate ganache

#### Sebastian Cheesecake

Baked Basque-style cheesecake with  
a caramelised top and soft centre,  
served with warm chocolate sauce

### Mains

choose one per person

#### Charcoal-Grilled Lamb Shish

Marinated lamb skewers, grilled over  
charcoal and served with rice and salad

#### Charcoal-Grilled Chicken Shish

Tender marinated chicken skewers,  
charcoal grilled and served with  
rice and salad

#### Mediterranean Seafood Linguine

Linguine with mixed seafood in  
a rich tomato and herb sauce

#### Charcoal-Grilled Atlantic Salmon GF

Perfectly charcoal-grilled salmon,  
served with creamy mashed potato  
and seasonal vegetables

#### Baked Vegetable Moussaka V

Layers of aubergine, potato and courgette  
with béchamel, served with rice and salad

#### Anatolian Vegetable Kebab V

Seasonal vegetables grilled over charcoal,  
topped with grilled halloumi and finished  
with our in-house special sauce,  
served with rice and salad

### Alternatively

#### Charcoal-Grilled Prime Rib-Eye Steak

28-day aged beef, grilled over charcoal and  
served with chef's selected sides (£5  
supplement)

For food allergies or intolerances,  
please speak to a member of our team  
before ordering. Our kitchen handles all 14  
major allergens, so we cannot guarantee  
any dish is completely allergen free.

A 12.5% service charge will be added  
to your bill. All prices include VAT.  
All meats are Halal.

VG **Vegetarian** GF **Gluten free**  
V **Vegan** N **Contains nuts**