



We have an assortment of cold and hot mezze presented off our large trays including:

Cold Mezze

R55 each

Hummus	Leeks in tomato sauce
Mixed olives	Taramasalata
Muhamarra	Mucver
– peppers, tomato paste, feta cheese and walnuts	– baby marrow fritters
Ezme	Cacik
– tomato, cucumber and garlic	– yoghurt with cucumber and garlic
Marmaris	Roasted peppers in olive oil
– baby marrow, sundried tomato, mushrooms and peppers	Hydari
Smoked Aubergine with tehina	– Feta, yoghurt, dill and mint
	Sarma/Dolmades
	– Stuffed vine-leaves

Hot Mezze

Lamb boregi	R65
– confit lamb wrapped in phyllo pastry	
Potato boregi	R65
– a mixture of potatoes and pepperdews rapped in phyllo and deep-fried	
Spinach and mushroom sigara rolled in phyllo pastry	R65
Prawns wrapped in kataifi pastry	R85
Calamari with olives, baby tomatoes, garlic and spring onion	R65
We serve our delicious Turkish flat bread	R30 – R35 each
– plain, garlic or with za'atar	



Main Courses served with a side of your choice

Flame-grilled Chicken		R145
<i>- Basted with Harissa and lime or garlic & lemon served with a side of your choice</i>		
Confit Lamb		R195
<i>- Roasted lamb with sun-dried tomato polenta, vegetables, exotic mushroom & truffle jus</i>		
Kebab on the sword		R195 / R185
<i>- Beef Fillet / Lamb served on Turkish flatbread with sambals</i>		
Linefish		R220
<i>- Pan grilled line fish with corn and bean, sauce Vierge</i>		
Bouillabaisse		R280
<i>- Pan-seared linefish, calamari, mussels, prawn, garlic aioli, Turkish bread</i>		
Vegetarian Moussaka (V)		R125
<i>- Layers of lentils, aubergine, peppers and potato topped with cauliflower mash</i>		
Butternut Korma (V)		R125
<i>- A melange of roasted vegetables with a Butternut Korma sauce and coconut shavings</i>		
Char-grilled Beef Fillet		R190
<i>- Gnocchi and Bordelaise jus</i>		
Beetroot Hummus (V)		R125
<i>- Charred Vegetables, soft egg and Parmesan shavings</i>		
Gnocchi (V)		R95
<i>- Butternut, wild mushroom, truffle and Parmesan</i>		

Selection of Sides

Garlic mash	R40	Rice	R30
Green herbed cous cous	R35	Bulgar	R35
Roasted baby vegetables	R40	Shepherd Salad	R35



We have an assortment of desserts presented off our tray, which may include some of the following items:

Desserts

R65 each

Walnut and chocolate baklava

Chocolate cheesecake

Orange miltart with apricots and almonds

Blueberry, chia and coconut dessert

Coconut rice pudding

Trio of home-made ice creams and sorbets

Decadent chocolate fondant with ice cream

R85