

## STARTERS

### Soup of the day

### Fishcakes

home made fishcakes, served with salad, garlic mayonnaise & chilli coriander dressing

### Special Mixed Starter Platter

(Karisik Meze)

chef's selection of cold hors d'ovres

### Mucver

crispy courgette fritters served with yoghurt and salad

### Calamari

deep fried squid rings, served with salad and tartare sauce

## MAIN COURSES

### Coal Fire Wraps

Cooked over an authentic real coal fire. Served with mixed salad, wrapped in a Turkish flat bread comes with chunky chips complimented with tomato sauce, garlic mayo or chilli sauce.

### Spicy Lamb Wrap (Adana Durum)

finely chopped prime lamb mixed with flat leaf parsley, peppers and sweet chillies

### Lamb Wrap (Kuzu Durum)

pieces of marinated lamb with flat leaf parsley, peppers and sweet chillies

### Chicken Wrap (Tavuk Durum)

pieces of marinated chicken in zest sauce with flat leaf parsley, peppers and sweet chillies

# IMGE

Authentic Turkish & Mediterranean Cuisine

## MAIN COURSES

### Lamb and Chicken Kebab

marinated cubes of lamb and chicken skewered and charcoal grilled, served with rice and salad

### Chicken Wings (Kanat)

marinated chicken wings skewered and charcoal grilled, served with rice and salad

### Lamb Kofte (Kuzu Kofte)

mince lamb slightly spiced, mixed with herbs skewered and charcoal grilled, served with rice and salad

### Imge Salmon

grilled fillet of salmon served with rice and salad

### Vegetarian / Meat Moussaka

oven baked dish of layered vegetables, topped with bechamel sauce and cheese served with rice and salad

### Hot Chicken Salad

strips of chicken breast over a bed of mediterranean salad

**£10.75** per person  
Two Course Meal

