

Moup Set

MENU

2COURSE £45PER PERSON

GROUP SET MENU

ON ARRIVAL, A GLASS OF PROSECCO OR A PINT OF BEER

APPETIZER

HUMMUS (GF, V, VG, SE)

A Creamy blend of chickpeas tahini, garlic, lemon juice and olive oil

AVOCADO ATLANTIC PRAWNS (GF, DF, SH)

Shredded lettuce and avocado topped with Marie rose

HALLOUMI (GF, N, D)

Glazed with honey & crushed walnut

CHEESE PASTRY (G, D)

Feta, mozzarella, matured cheese, parmesan, red onion, parsley, spinach, homemade sweet chilli dip

CALAMARI (G, SH)

With homemade tartare sauce

TIGER PRAWNS (GF, D, CR)

Garlic butter with white wine, tomato sauce, herbs & cheese

WAGYU SLIDERS (G, D, E)

Apple wood cheese ,sliced pickle ,smoked mayo, caramelized onion

BBQ JD WINGS (GF, SE, D)

Coal fired wings, in house made JD BBQ glazed sprinkled with roasted sesame seeds.

DYNAMITE NACHOS (G, CR, E)

Rock shrimp tempura, crispy nachos & smoked mayonnaise

MAIN COURSES

CHICKEN SHISH (G, D, E)

Marinated cubes of chicken breast grilled on charcoal

MIXED SHISH (G, D, E)

A combination of 2: Lamb Shish, Chicken Shish or Adana kofte

LAMB RIBS (G, D, E)

Marinated lamb ribs grilled on charcoal

SARMA BEYTİ (G, D)

Minced Lamb or Chicken mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yogurt, tomato sauce and drizzled with hot butter.

WAGYU BURGER (G, D, E)

Apple wood cheese, sliced tomato, caramelized onion, smoked mayo and gem lettuce (served with chips)

FILLET OF SEABASS (GF, D)

Heritage baby mixed vegetables, mashed potatoes, with crispy kale & beurre blanch sauce

OCEAN SKEWER (GF,D, CR)

Grilled prawns ,salmon, monkfish served with baby potatoes and salad

VEGETARIAN MOUSSAKA (G, E, D,V)

Layers of potato, aubergine, courgette, mixed peppers, carrots & chickpeas with melted bechamel &tomato sauce

SHORT BEEF RIBS(G, D)

Served with mixed vegetables ,creamy mashed potatoes, an homemade BBQ sauce & crispy onion.

CHICKEN ASPARAGUS (GF, D, E)

Chicken breast layered with grilled asparagus served with creamy mushroom, mashed potatoes &blue cheese sauce.