WEEKEND FESTIVE MENU

Three Course 47.9

PROSECCO, WINE OR BEER ON ARRIVAL

STARTER

select one

BABAGANOUSH (V)
smoky aubergine, garlic, yogurt and tahini, lemon and olive oil

MOZZARELLA STICKS (V)
coated mozzarella sticks served with a sweet chilli dip

HALLOUMI (V)
grilled cypriot halloumi cheese

CALAMARI
marinated fresh squid, served with homemade tartar sauce

BOREK (V)
spring roll filo pastry filled with halloumi cheese, spinach and fresh herbs

HUMUS (VE)
chickpeas blended tahini and a hint of garlic with olive oil

SAKSUKKA (VE)
aubergine, tomato, mixed peppers, onions and herbs. in a tomato sauce

CACIK (V)
diced cucumber in yogurt, hint of garlic and dried mint

SPICY BBQ WINGS
grilled chicken wings in our special house spicy bbq sauce

MAIN COURSE

select one

CHICKEN SHISH
chicken breast seasoned. Served with rice & salad

CRÈME CHICKEN
tender grilled chicken fillet in a light creamy mushroom sauce asparagus, spinach. Served with rice

FALAFEL (VE)
chick peas, broad beans, coriander, parsley, sesame seeds, garlic and fresh herbs. With humus and salad

FESTIVE LAMB BURGER
signiture lamb smash burger with, crispy onion, lettuce, gherkin halloumi cheese topped with cranberry sauce in a broche bun

LAMB SHANK
a traditional slow roasted tender lamb shank braised on the bone, with celery, baby corn and shallots. served with puréed potato

SARMA BEYTI
chicken kofta in a fresh baked flat bread, dressed with creamy butter and our house tomato sauce. with yogurt, bulgur and salad

SALMON FILLET
salmon fillet, served with potato puree & salad

MIXED FISH SKEWER
fresh tuna, salmon, tiger prawn and swordfish, cooked with onions and peppers

MIXED SHISH
chicken and lamb shish, Served with rice & salad

LAMB SHISH
lamb seasoned, Served with rice & salad

SPICY MIXED SKEWER
skewer seasoned minced lamb/chicken and peppers with our spices served with rice & salad

CREAMY PENNE
penne pasta with pan sauteed chicken in a home-made creamy sauce cooked with asparagus, mushrooms and cherry tomatoes

DESSERT

HOME-MADE BAKLAVA (N) layers of filo pastry and finely chopped pistachio nuts, baked and then soaked in a sweet syrup. served warm with madagascan vanilla ice cream.

opuz | KITCHEN

AVAILABLE 1ST NOVEMBER - 24TH DECEMBER

Please Always Inform Your Server Of Any Allergies Or Intolerances Before Placing Your Order. Always Ask Staff About Allergens Before Tasting Dishes You Have Not Ordered. Not All Ingredients Are Listed On The Menu And We Cannot Guarantee The Total Absence Of Allergens. Detailed Information On The Fourteen Legal Allergens Is Available On Request, However We Are Unable To Provide Information On Other Allergens.
V Suitable for vegetarians, VE Suitable for vegan, N includes nuts Prices includes 20% VAT. A discretionary optional gratuity of 12.5% will be added to your bill.