



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

Hot Mezze

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



Main Courses

Flame-grilled baby chicken basted with either Harissa & Lime or Lemon and Garlic served with a side salad or Mediterranean roasted vegetables R145

Confit shoulder of lamb with tomato polenta and Summer baby vegetables and lamb jus R190

Fresh Grilled fish with horseradish and spring onion crushed potatoes, wilted spinach and sauce Vierge SQ

Flame-grilled Fillet, cumin caramelised onion, green beans and exotic mushroom sauce R195

Moussaka of lentils, aubergines, potatoes and red pepper topped with cauliflower mash R130

Butternut and roasted Summer vegetable Korma and sambals R130

Flame-grilled lamb kebab, Turkish flatbread, hummus, ezme, minted yoghurt and shepherd salad R175

Mediterranean Orzo salad with chickpeas, tomato, cucumber, red pepper, Feta, olives, mint, coriander, dill and red onion R85

Add 3 Prawns R85

Confit lamb shoulder R75



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 milk tart 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