

# Alaturka

R E S T A U R A N T

**MID-WEEK SET MENU / MONDAY to THURSDAY ONLY (Excluding December)**

**2 courses £ 16.95 pp or 3 courses £ 19.95 pp**

**(Not in conjunction with any other offer, vouchers etc )**

## STARTERS

### Havuc Tarator

*Grated carrots caramelised and marinated with walnuts, fresh herbs, yogurt, garlic and olive oil*

### Baba Ganus

*Grilled aubergine purée mixed with tahini, garlic, cumin, olive oil, yogurt and lemon juice*

### Sucuk

*Grilled Turkish sausage, mildly hot and spicy, served with fresh crisp salad*

### Peynirli Borek

*Filo dough wrapped around cheese and spinach into a cigar shape then deep fried until crispy *

## MAIN COURSES

### Tavuk Iskender

*Marinated cubed chicken cooked on skewers over charcoal, sliced after being cooked and placed on Turkish pide bread, topped with melted butter mixed with herbs, home-made tomato sauce and accompanied with yoghurt*

### Adana Kebap

*Lightly spiced minced lamb mixed with finely chopped onions, peppers and herbs cooked on a skewer over charcoals, served with rice and salad*

### Kuzu Guvec

*Lamb Casserole. A traditional Turkish dish with onions, peppers, courgettes, aubergine, mushrooms and blend of spices with cubed lamb cooked and served in a traditional claypot (recommended with side order of rice/salad and side dishes are charged separately)*

### Falafel

*Broadbean, chickpea and vegetable fritter served on a bed of humus served with salad*

## DESSERTS

### Chocolate Cake

*Rich, gooey dark chocolate cake, drizzled with chocolate sauce and served with vanilla ice cream or cream*

### Sutlac

*Traditional rice pudding, cooked in a clay pot, baked and browned in stone oven, garnished with cinnamon powder...*