



CHEF'S SPECIAL
EXCLUSIVE AND DELICIOUS CHEF'S SPECIAL

GOAT CHEESE SALAD

OVEN BAKED COURGETTE BASE TOPPED WITH GREEN LEAVES, SLICED BAGUETTE AND WARM GOAT CHEESE WITH GREEN PESTO SAUCE

CHICKEN CAESAR SALAD

GRILLED CHICKEN CUBES, CROUTONS, SALAD LEAVES DRESSED IN A CAESAR SAUCE AND PARMESAN CHEESE

KUZU GUVEC (LAMB CASSEROLE)

SLOW OVEN COOKED DICED LAMB WITH MUSHROOMS, ONIONS, PEPPERS IN AN AUTHENTIC TOMATO SAUCE, SERVED WITH RICE

CHICKEN GUVEC (CHICKEN CASSEROLE)

SLOW OVEN COOKED DICED CHICKEN WITH MUSHROOMS, ONIONS, PEPPERS IN AN AUTHENTIC TOMATO SAUCE, SERVED WITH RICE

KLEFTIKO

SLOWLY ROASTED LAMB SHANK WITH VEGETABLES IN AN AUTHENTIC TOMATO SAUCE SERVED WITH MASH POTATO AND MIXED VEGETABLES

MEAT MOUSSAKA

A LAYERED OVEN CASSEROLE DISH MADE WITH MINCED LAMB AND VEGETABLES

AUBERGINE KEBAP

SLICED AUBERGINE WITH MINCED MEAT, TOMATO, GARLIC, PARSLEY, OLIVE OIL AND SPECIAL HERBS SERVED WITH RICE AND SALAD

CHICKEN AL LA CREME

FINELY DICED CHICKEN WITH MUSHROOM, DOUBLE CREAM & PEPPERS SERVED WITH RICE

CHICKEN PRINCESS

FILLET OF CHICKEN DICED AND GRILLED IN A CREAMY WHITE SAUCE OF ASPARAGUS, MUSHROOMS AND PEPPERS, SERVED WITH RICE

VEYSO'S SPICY KOFTE

MINCED LAMB WITH HERBS AND CHEDDAR CHEESE, PAN FRIED WITH GREEN PEPPERS, MUSHROOMS AND TOMATOES, SERVED WITH RICE



CHAMP OF LAMB

ROULADES OF SADDLE OF LAMB COOKED IN RED
WINE SPECIAL MEAT SAUCE WITH ORANGE
JUICE & ORANGE ZEST SERVED WITH MIX MED VEG.

PEPPERED RACK OF LAMB

SEASONED WITH CRACKED PEPPER & OVEN COOKED
SERVED WITH ROSEMARY SAUCE & MED VEG.