



HOT STARTERS
EXCLUSIVE AND DELICIOUS STARTERS

SOUP OF THE DAY

PLEASE ASK A MEMBER OF STAFF

HELLIM (V)

GRILLED CYPRIOT HALLOUMI CHEESE

KALAMAR

FRIED SQUID, SERVED WITH HOMEMADE TARTAR SAUCE

ARNAVUT CIGER (LAMB LIVER)

LIGHTLY PAN FRIED DICED LAMBS LIVER COOKED WITH ONIONS

KARIDES TAVA

SEASONED KING PRAWNS, PAN FRIED, WITH ONIONS,
PEPPERS AND VINE TOMATOES

TIGER PRAWNS

MARINATED FOUR GRILLED TIGER PRAWNS SERVED
WITH SWEET CHILLI DRESSING

FALAFEL (V) (N)

DEEP FRIED BALLS OF CHICK
PEAS AND BROAD BEANS

SIGARA BOREGI (V)

PASTRY ROLLED AND FILLED WITH FETA CHEESE,
SPINACH AND FRESH MINT

IZGARA KOFTE

CUMIN SEASONED LAMB MEATBALLS,
GRILLED AND SERVED WITH MIXED LEAVES

SUCUK IZGARA

GRILLED SPICY BEEF SAUSAGE, SERVED WITH MIXED LEAVES

GRILLED OCTOPUS

MARINATED AND GRILLED OCTOPUS LEG
WITH EXTRA VIRGIN OLIVE OIL AND OREGANO

HUMUS KAVURMA (N)

HUMUS WITH PAN FRIED DICED LAMB

MEDITERRANEAN VEGETABLES & YOGHURT (V)

SLICES OF FRIED AUBERGINE, PEPPERS,
COURGETTE IN A TOMATO AND YOGHURT SAUCE



MUSHROOM & HELLIM (V)

LIGHTLY PAN FRIED MUSHROOMS AND CYPRIOT HALLOUMI
CHEESE COOKED WITH GARLIC AND SPICES

GRILLED ARTICHOKE (V)

LIGHTLY CHARCOAL GRILLED, DRIZZLED WITH BALSAMIC VINEGAR & OLIVE OIL

MUSSELS

STEAM COOKED BLACK SHELL MUSSELS WITH GARLIC AND PARSLEY

WHITEBAIT

DEEP FRIED BAIT SERVED WITH MIXED LEAVES

GRILLED SARDINES

GRILLED SARDINES SERVED WITH MIXED LEAVES

LAHMACUN TURKISH PIZZA

HOT MIXED PLATTER

A SELECTION OF FALAFEL (V) (N) , CALAMARI, SUCUK IZGARA (TURKISH BEEF SAUSAGE),
HELLIM IZGARA (HALLOUMI CHEESE) (V) AND SIGARA BOREK (V)