

GRILL ON THE CROSS

— TURKISH BARBEQUE —

EARLY BIRD MENU

£14.90 for two courses.

**Including a glass of house red/white wine or ½ pint of Efes draught.
Served 4pm-7pm, Sunday-Friday.**

Humus

Blended chickpeas with tahini, cumin, lemon juice, olive oil and a hint of garlic.

Yaprak Sarma

Vine leaves stuffed with rice and herbs.

Cacik

Finely chopped cucumber mixed with thick yoghurt, garlic and mint.

Lentil Soup

Oldest traditional Turkish red lentil soup.

Served with a squeeze of lemon and drizzle of paprika-infused oil.
Side Turkish bread is not gluten free. Please ask for gluten free bread.

Falafel

Chickpeas, leek, coriander, parsley, cumin seeds, sesame.
Served with humus.

Please ask for gluten free and dairy free option!

Chicken Shish

Charcoal grilled cubes of skewered chicken breast.
Served with bulgour and salad.

Adana

Charcoal grilled minced lamb on a skewer.
Served with bulgour and salad.

Grilled Sea Bass – add £3.00

Charcoal grilled sea bass. Served with salad and baby potatoes.

İmam Bayıldı

Baked aubergine stuffed mixture of peppers, onions and tomato with garlic.
Served with bulgour and salad.

 **Gluten Free**  **Contains Nuts**
 **Contains Sesame Seeds**  **Dairy Free**  **Vegetarian**

It is important to tell us of **ANY** dietary requirements you might have.
Please talk to your waiter or management prior to ordering.
We cannot guarantee cross contamination.

Bulgour is **NOT** gluten free. Please ask for gluten free rice.

All breads including traditional Turkish bread that we serve with our mezes contain sesame seeds and are **NOT** gluten free. Please ask for gluten free bread.

All baked dishes can contain sesame seeds and nuts.