

lunch menu

SERVED MONDAY TO THURSDAY BETWEEN

12.00PM - 3.00PM

LUNCH TIME MAIN COURSE
& SOFT DRINK

£12.95

LUNCH TIME 2 COURSE

(MAIN DISH & STARTER OR DESSERT)

£14.95

COLD STARTERS

HUMMUS VE

Dip made from ground chickpeas, tahini, olive oil, lemon juice with hint of garlic.

CACIK V

Creamy yoghurt dip with cucumber, mint and herbs.

TARAMASALATA

Smoked creamy cured roe of cod with lemon juice.

MIX OLIVES V VE

Marinated green and black olives with extra virgin olive oil.

PATLICAN SOSLU V VE

Roasted aubergine, pepper, fried onions with a hint of garlic.

YAPRAK SARMA

Vine leaves sauteed with rice, onion, mint, dill, parsley and blackcurrants cooked in olive oil.

HOT STARTERS

HALLOUMI & SUCUK V

Grilled halloumi and beef sausage served with cucumber and tomato.

FALAFEL V VE

Fried chick peas, parsley, onion, garlic and coriander.

SIGARA BOREK V

Filo pastry filled with feta cheese, halloumi, parsley and herbs served with garnish and sweet chilli sauce.

CALAMARI

Fried squid rings served with homemade tartar sauce with garnish and lemon.

MAIN COURSES

ADANA KOFTE (AVAILABLE AS A WRAP)

Minced lamb kofte, mixed with herbs, served with rice/bulgur and salad.

CHICKEN SHISH (AVAILABLE AS A WRAP)

Chicken grilled over charcoal, served with rice/bulgur and salad.

CHICKEN WINGS

Marinated chicken wings served with rice/bulgur and salad.

LAMB BEYTI

Minced lamb seasoned with garlic and parsley served with rice/bulgur and salad.

CHICKEN BEYTI

Minced chicken breast seasoned with garlic and parsley served with rice/bulgur and salad.

LAMB GUVEC

Cooked with vegetables, onion, peppers, aubergine, and halep sauce served with rice or bulgur wheat.

CHICKEN GUVEC

Cooked with vegetables, onion, peppers, aubergine, and halep sauce served with rice or bulgur wheat.

SEA BASS

Fillet sea bass cooked over grill, served with tartar sauce, salad and lemon. Served with rice or chips.

SARMA BEYTI (CHICKEN OR LAMB)

Minced meat with red peppers fresh parsley, garlic and onion cooked over charcoal topped with grated cheese wrapped lavash bread served with creamy yogurt and salad with tomato sauce and butter.

PENNE ARABBIATA V

Tomato sauce, roasted pepper, mushroom and garlic.

PENNE DELLO CHEF

Chicken, baby spinach, cream, tomato, topped with garlic.

VEGETARIAN DISHES

VEGETARIAN MUSAKKA V

Aubergine, potatoes and green peppers covered in cheesy bechamel sauce served with rice.

WRAP (WRAPPED WITH HUMUS) V

Option: Halloumi or falafel of mixed served with chips.

IMAM BAYILDI VE

Aubergine stuffed with onions, pine nuts, raisin, tomato and green peppers and served with rice or chips.

FALAFEL VE

Fried chick peas, parsley, onion, garlic and coriander. Served with rice or chips.

DESSERTS

SÜTLAÇ

(CAN BE GARNISHED WITH NUTS IF REQUESTED)

Oven baked rice pudding.

BAKLAVA **

Made with layers of sweet filo pastry, and chopped nuts. Served with vanilla ice cream.

CHEESECAKE (LEMON&STRAWBERRY&CHOCOLATE) V

(ADD ANY SCOOP OF ICE CREAM £2.85)



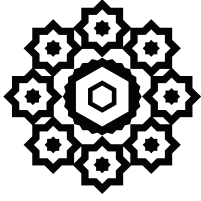
V Vegetarian

VE Vegan

** Contains Nuts

If you have any other allergies, please speak to a member of staff.





SAVCI

TURKISH MEDITERRANEAN RESTAURANT

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