

## STARTERS

### Meze ( Minimum 2 persons) £8.25 per person

Mezes are one of the most delightful features of Middle Eastern food to be enjoyed in an unhurried way. The custom is to enjoy a large selection in small quantities. Mezes are meant to whet your appetite and so are usually strong flavoured and aromatic, highly spiced and garlicky or sharp with lemon. They are intriguing and pleasing in every way. We put a great deal of effort into making Mezes for you. What kind of dishes do we do? All kinds - from little stuffed pastries to varying salads and dips. All served with hot pitta bread.

**Muska (v) £5.50**  
Filo Pastry stuffed with seasoned feta cheese.

**Saksuka (v) £5.95**  
Lightly sautéed aubergine tossed in a tomato, onion and garlic sauce, served with a yogurt and garlic dip.

**Kalamari £6.75**  
Lightly seasoned strips of kalamari fried and served with a creamy piquant sauce.

**Mantar Dolmasi (v) £6.50**  
Oven baked marinated flat mushrooms stuffed with basil pesto and crushed walnuts, topped with mozzarella cheese.

**Sarimsalki Karides £9.50**  
King Prawn sautéed lightly in garlic butter.

**Humus (v) £5.25**  
Crushed chickpeas blended with tahini, olive oil and a kiss of garlic.

**With lamb and pine nuts (n) £5.75**

**Dana Sogush £7.95**  
Strips of chargrilled beef tossed with fresh coriander, red onion, chilli and mixed salad in a lemon and olive oil dressing.

**Hellim Tava (v) £6.25**  
Slices of Halloumi cheese pan fried in chilli garlic butter served on crispy lettuce.

**Sucuk (h) £6.50**  
Chargrilled traditional Turkish sausage.

**Falafel (v) £5.75**  
Deep fried chickpea and herb croquettes served with a tahini dip.

**Fattoush (v) £5.75**  
A mix of lettuce, tomato, cucumber, mint radish and croutons tossed with a sumac and lemon dressing.

**Arancini (v) £5.25**  
Tomato and basil risotto balls with a mozzarella centre, rolled in breadcrumbs and fried.

**Firinda Keci Peyniri (v) £5.75**  
Oven baked slices of feta cheese drizzled with a roasted red pepper, tomato and herb coulis.

## DIETARY REQUIREMENTS

(v) - suitable for vegetarians  
(h) - halal

Due to many of the products we use stating that they may contain traces of nuts, it is not possible for us to guarantee a nut free menu.

All of our dishes are GM free to the best of our knowledge. For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the manager.

## Food of Nargile Est 1983

At Rendezvous we utilise both local and authentically sourced ingredients, all freshly prepared on the premises to ensure high standards of quality. The extensive menu features a strong focus on traditional meze dishes, beautifully and uniquely presented.

Meze is food that reflects a certain way of life and culture. It describes an eating style ancient in origin and favoured in Turkey and the Mediterranean where eating is about hospitality and celebration. The menu includes a substantial selection of starters and main courses to cater for all. We also provide an assortment of banquet meals suitable for all occasions, from a romantic meal with your loved one to a large corporate event. The banquets provide an array of dishes appropriate for all palates, even those with a more selective disposition.

As our policy is to maintain quality and customer satisfaction, if you do not see it on our menu - just ask and we will try and accommodate your request, but with prior notice we will strive to indulge.

## BANQUET MEALS

(minimum 2 persons)

### VEZIR

£14.50 per person

An extended version of our popular meze starter.

### ZIYAFET SOFRASI

£25.50 per person

Enjoy a varied selection of hot and cold Mezes, followed by marinated chicken and lamb, stuffed aubergine and speciality meat dishes served with rice and salad and rounding off with an array of sweet Turkish pastries stuffed with nuts and chocolate and filter coffee/tea.

### SULTAN SOFRASI

£28.50 per person

Enjoy a varied selection of hot and cold Mezes, followed by marinated chicken and lamb, stuffed aubergine and speciality fish dishes served with rice and salad and rounding off with an array of sweet Turkish pastries stuffed with nuts and chocolate and filter coffee/tea.

### ETYEMEZ SOFRASI

£23.50 per person

If vegetarian - we would be delighted to offer you a banquet meal as above but to suit your palate.

## SIDE ORDERS

Marinated Olives	£3.50
Garlic pitta bread / with cheese	£3.25/£3.75
Bruschetta / with cheese	£4.25/£4.75
Mixed salad / with feta cheese	£3.50/£4.50
Chips / Rice	£3.50
Garlic and rosemary roasted potatoes	£4.25
Spicy lemon and garlic fried potatoes	£4.25
Mixed medley of Mediterranean vegetables	£4.50

## MAIN COURSES

### FISH

**Firinda Karisik Balik £19.25**  
Oven roasted monkfish and king prawns served on a tomato and black olive sauce.

**Keremitte Levrek £18.90**  
Marinated sea bass fillets, oven roasted and served on caponata.

**Jumbo Karides Haslama £17.95**  
King prawns lightly poached in a tomato and herb sauce, sprinkled with feta cheese.

**Firinda Ferner Baligi £18.50**  
Oven roasted scallops of monkfish topped with tomato, basil and mozzarella cheese, served on a bed of kus kus.

**Kagitta Alabalik (a) £16.25**  
Oven roasted salmon served on a potato rosti and asparagus tower, drizzled with a creamy tarrogon and coarse grain mustard sauce.

## KEBABS

(All marinated and skewered with onions and peppers)

Chicken (h)	£13.50
Lamb	£14.50
Steak	£16.95
Mixed ( chicken, lamb, beef and sucuk )	£16.95
Steak and Prawn	£17.95

## VEGETARIAN

**Nohutlu Patlican £14.25**  
Oven roasted aubergine steak topped with a warm chickpea and feta salsa

**Biber Dolmasi (a) £15.45**  
Peppers stuffed with a tomato and basil risotto topped with Parmesan, served with a white wine sauce and roast potatoes.

**Sebseli Kus Kus £15.50**  
Oven roasted medley of Mediterranean vegetables served with kus kus and a chickpea casserole.

**Nohut Pilaki £13.25**  
A casserole of chickpeas and mixed vegetables cooked in a special tomato sauce.

**Patlican Iskender £14.50**  
A layered dish of chopped pitta, garlic yogurt and thin slices of aubergine and halloumi cheese, dressed with halep sauce and hot butter

## SPECIALITY

**Geyik Antrecot Izgara (a) £18.45**  
Escallops of venison chargrilled, drizzled with a rich brandy and red currant jus and served with garlic and rosemary roasted potatoes.

**Hunkar Begendi £17.50**  
Chargrilled cubes of lamb served on a bed of creamed aubergine.

**Iskender**  
A layered dish of chopped pitta, garlic yogurt and thin slices of marinated meat, dressed with halep sauce and hot butter.

Chicken (h) £14.50  
Lamb £15.50

**Nargile Special £16.50**  
A layered dish of chopped pitta, pureed aubergine and thin slices of marinated lamb dressed with halep sauce and hot butter.

**Tavuk Dolmasi (h) £16.50**  
Paupettes of chicken stuffed with feta and seasoned spinach served with a roasted red pepper sauce.

**Kuzu Firin £17.25**  
Leg of lamb oven baked in a tomato and mixed root vegetable sauce

**Firinda Ordek £18.50**  
Roasted leg of duck served on a mixed bean and sucuk cassoulet

Prices are inclusive of VAT. A discretionary service charge of 10% of the total bill will be added for parties of 8 or more.

# RENDEZVOUS

@ Nargile

A Fusion of East and West Cuisine

A La Carte Menu