

RENDEZVOUS @ HOME

MEZE

COLD MEZE

HUMUS (V)(VG)(DF)(GF) 5

Chickpeas blended with tahini, garlic and olive oil

HUMUS KAVURMA (GF) 6.5

Humus served with pan fried diced lamb loin and pine nuts

SAKSUKA (V)(VG)(DF)(GF) 5.95

Sautéed aubergine in a tomato onion garlic sauce

KIZARTMA (V)(GF) 5.5

Lightly fried mixed vegetables with garlic yogurt sauce

PANCAR (V)(VG)(DF)(GF) 5.5

Beetroot marinated with onion and dill

EZME (V)(VG)(DF)(GF) 5

Spicy tomato and onion dip

TZATSIKI (V)(GF) 5

Yogurt with fresh dill, cucumber and garlic.

(COMPLIMENTARY PITTA SERVED WITH COLD MEZE)

HOT MEZE

SUCUK (H)(DF)(GF) 6.5

Chargrilled slices of traditional Turkish sausage

BOREK

Fried filo pastry rolls stuffed with;

Spinach & Feta (v) 4.95

Roasted Sweet Potato & Red Pepper (v)(vg)(df) 4.75

ARANCINI (V) 5.75

Breaded tomato and basil risotto balls with a mozzarella centre

FALAFEL (V)(VG)(DF)(GF) 5.75

Fried chickpea and herb croquettes

HELLIM TAVA (V) 6.25

Sliced halloumi cheese pan fried in a chilli garlic butter

KANAT (H)(DF) 5.25

Chargrilled cajun spiced chicken wings

KALAMARI 6.75

Fried strips of breaded kalamari

KARIDES (GF) 8.5

King prawns sautéed lightly in garlic butter

SALADS

GREEK SALAD (V)(GF) 5.95

Tomato, cucumber, red onion and lettuce tossed with olive oil and lemon served with feta cheese, olives and dried oregano

DANA SOGUSH (DF) 8.95

strips of chargrilled rib-eye steak tossed with fresh coriander, red onion, chilli and mixed salad in a lemon and olive oil dressing

FATTOUSH (V)(VG)(DF) 5.75

A mix of lettuce, tomato, cucumber, radish and croutons tossed with a lemon, dried mint, sumac and olive oil dressing

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE (H) HALAL (N) NUT

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MAIN COURSES

KEBABS

Chargrilled and served with rice, garnish and chilli sauce. Choose from;

CHICKEN (H)(DF)(GF) 13.95

LAMB (DF)(GF) 15.5

RIB-EYE STEAK (DF) 16.95

MIXED (CHICKEN, LAMB & STEAK) (DF) 16.95

STEAK AND PRAWN (DF) 17.25

VEGETABLE (V)(VG)(DF)(GF) 14.25

KING PRAWN (DF)(GF) 17.25

ISKENDER

Layered dish of chopped pitta, garlic yogurt, your choice of topping and finished with a tomato herb sauce and hot butter. Choose from;

CHICKEN (H) 14.5

LAMB 15.95

COURGETTE, HALLOUMI AND RED PEPPER (V) 14.95

NARGILE SPECIAL 16.5

A layered dish of chopped pitta, creamed aubergine and thin slices of marinated lamb dressed with a tomato herb sauce and hot butter.

HUNKAR BEGENDI (GF) 16.95

Chargrilled cubes of lamb served on a bed of creamed aubergine.

BIBER DOLMASI (V) 15.25 (CAN BE MADE VEGAN)

Peppers stuffed with tomato and basil risotto topped with cheese, served with a creamy sauce.

LEVREK (DF)(GF) 17.50

Marinated sea bass fillets oven roasted and served on a bed of wilted spinach.

PATLICAN KIZARTMA (V) 14.25 (CAN BE MADE VEGAN)

Lightly fried aubergine slices topped with seasoned onion, cream of yogurt and a sprinkling of feta cheese. Oven baked and served with a roasted red pepper sauce.

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SIDE ORDERS

GARLIC PITTA BREAD 3.25

WITH **CHEESE** 4.25

CHIPS 3.5

PITTA BREAD (3 PIECES) 2

ARABIC FLATBREAD (2 PIECES) 3.5

RICE 3.5

EXTRA SAUCE 1.5 EACH

GARLIC YOGURT

CHILLI

CHILLI MAYO

DESSERTS

BAKLAVA

Buttered layers of filo pastry with your choice of filling drizzled with syrup (3 pieces). Choose from;

NUTS (N) 4.95

CHOCOLATE 4.95