



Tasting Menu

**3 to 5 Course including Champagne Cocktails
starting from £15.95 going up to £39.95**

Menus created and priced to your requirements, budget & tastes.
from Canapés with Champagne to start, Trio of Desserts with Coffees to finish.

Starters

**Our Recommendation – 10 Classic Tapas Style
Mixed Mezzes to Share & Home Baked Bread**

**(Humus – Cacik – Sebzeli – Narli Kisir – Borek,
Kalamar — Falafel – Sarma – Hellim – Sucuk)**

(8 Vegetarian + 1 Meat + 1 Fish) (N) (V)

Main Courses

**Creamy Roast Chestnut & Flat Mushroom
Casserole with Rice & Salad (V) (N)**

**Barbequed Sword Fish Shish with Roast
Vegetables & Tomato – Basil Sauce**

**Barbequed Chicken Shish served
with Vegetable Rice & Salad**

Barbequed Duck Shish with Roast Chestnut (N)

Ottoman Style Iskender

**Juicy Fillets of Marinated Lamb on a Bed of Bread
with Herbed Tomato Sauce & Yoghurt**

Alla Turca Mixed Grill Special

**Barbequed Lamb, Chicken, Adana Kofte &
Lamb Chop with Rice & Signature Salad**

Pan Fried Fresh Isle of Barra King Scallops

**Hand Dived 4 King Scallops & Mosaic of Salsa Turca,
Asparagus, Beef Sausages, New Potato & Watercress**

Finest Scottish Fillet Steak – 28 Days

Matured Aberdeen Angus Fillet of Beef

**Celebrated for being Tender, Succulent & Full
Flavoured from Specially Selected Cattle**

**with Barbequed Tomatoes & Barbequed Wild Mushroom
– Recommended with Sides & Sauces**

Small (7 Oz) Medium (10 Oz) Large (13 Oz)

Sauces: Red Wine Butter – Scottish Whiskey & Peppercorn

Sides: ♦ Hand Cut Chips ♦ Creamy Spinach

♦ Thyme New Potatoes ♦ Roast Veg ♦ Rice

(N) Nuts – (V) Vegetarian. All final bills are subject to 10% service charge.
Sourced locally from Scotland & Turkey. Some dishes may contain nut traces.