

***sini* CHRISTMAS MENU**

2 COURSES

**Sunday-Thursday
only £12.50
Friday-Saturday
only £15.00**

3 COURSES

**Sunday-Thursday
only £15.00
Friday-Saturday
only £17.50**

COLD & HOT MEZE (STARTER)

***Humus**

Mashed chick peas seasoned with tahini, olive oil, lemon & garlic.

***Tabouli Salad**

Couscous, red onion, parsley, tomato, herbs & olive oil.

***Borek**

Filo pastry filled with feta cheese, spinach & herbs.

***Halloumi**

Grilled Cyprus white cheese

***Falafel**

Chickpeas, garlic, onion, coriander, parsley and herbs

***Calamari**

Golden fried the Mediterranean way, served with tartar sauce and salad

MAIN COURSE

*** Chicken Shish**

Marinated chicken cubes, char grilled served with rice and salad.

*** Mixed Grill**

A mix of kebabs including lamb shish, chicken shish, lamb kofte, chicken kofte, lamb chops cooked on char grill served with rice and salad.

*** Incik**

Slow oven cooked lamb shank with creamy garlic mash and vegetables. Served with rice

***SeaFood Casserole**

King prawns, baby prawns, mussels, simmered with Mediterranean vegetables and herbs in a regional tomato and wine sauce. Served with rice.

*** Musakka**

Layers of potatoes, aubergines, courgettes, mixed peppers and carrots topped with feta cheese, minced meat and béchamel sauce. Served with salad.

*** Mucver**

Falafel and courgette fritters served with humus, garlic, yogurt and salad

DESERT

Baklava

Filo pastry filled with nuts and honey. Sini Speciality

Rice Pudding

Boiled rice with milk and sugar

Homemade Tiramisu

Sini speciality

Ice Cream

Selections of ice creams (vanilla, chocolate and strawberry)