



ZAVI

PARTY MENU

28 per person

4 COLD STARTERS TO SHARE

HUMMUS

Chickpea puree, tahini, lemon and garlic.

KISIR

Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.

CACIK

Creamy yoghurt, cucumber, mint, and garlic.

PATLICAN SOSLU

Pieces of deep-fried aubergine, in a fresh tomato sauce.

THEN 2 HOT STARTERS TO SHARE

FILO PARCELS

Feta cheese and spinach wrapped in filo pastry.

DEEP-FRIED CALAMARI

Fresh calamari with tartar sauce.

CHOOSE A MAIN COURSE

ADANA KOFTE

Minced lamb with herbs and spices on skewers

CHICKEN AND LAMB SHISH

Marinated chicken and lamb, grilled to delight on a skewer.

CHICKEN SHISH

Marinated chunk of chicken breast, grilled to delight on a skewer.

CHICKEN WINGS

Marinated chicken wings.

SALMON FILLET WITH ASPARAGUS

Served with mash potato, grilled asparagus and lemon butter parsley sauce.

CHAR-GRILLED WHOLE SEABASS

Char-grilled sea bass served with mixed leaves salad and chips.

HALLOUMI & VEG

Aubergine, courgette, bell peppers, fresh beans, okra cooked with onion and fresh tomato, served with rice.

Discretionary service charge of %10 will be added to your bill.