

Güneş

LUNCH SET MENU



1

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2 COURSE MEAL £15.9 Per Person

3 COURSE MEAL £17.9 Per Person



2

STARTERS

Cold Starters

Patlican Salad **VG**

Sliced Aubergine, mixed peppers, onion with special tomato sauce

Houmus **VG**

Chickpeas puree with tahini, lemon juice, garlic and olive oil

Kisir **VG C**

Bulgur mixed with spring onion, celery, mixed peppers, parsley, mint, lemon & pomegranate juice

Cacik **V**

Fresh Mint, cucumber flavoured with yoghurt and sprinkling of garlic.

Hot Starters

Grilled Halloumi **V GF D**

Falafel with Humus **VG N**

Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.

Crispy Chicken Wings

Marinated and deep fried chicken wings with sweet chilli sauce

Whitebait **F** served with tartar sauce

Soups

Lentil Soup *Mercimek* **VG D C**

Chicken Soup *Tavuk*

MAINS

Burgers

Chicken Burger **D**

Chicken fillet with lettuce, tomato, cheese, mayonnaise served with chips

Beef Burger **D**

Beef burger, roasted onion, cheese, lettuce, tomato, burger sauce, served with chips

Halloumi and Avocado Burger **V D**

Grilled halloumi, roasted, peppers and avocado, served with chips

Vegetarian Dishes

All vegetarian dishes are served with bulgur, rice & salad

Veggie & Halloumi Kebab **V**

Grilled mixed peppers, halloumi, mushroom, onion, courgette & aubergine with tomatoes sauce.

1 Falafel with Humus Main **VG N**

Chickpeas, broad beans, garlic, spices, fresh herbs, tahin. Served with baby potatoes and mixed seasonal vegetables.

2 Imam Bayildi **VG**

Delicately fried aubergine stuffed with mixed peppers, onions, garlic cooked in olive oil baked in oven & topped with tomato sauce.

From The Charcoal Barbecue

All our Kebabs are served with bulgur, rice & salad

3 Lamb or Chicken Doner **D**

Lamb or Chicken slices layered on one huge skewer and then slowly cooked for maximum tongue bursting flavours

Mixed Doner **D**

Lamb and Chicken doner

Chicken Shish

Chicken breast marinated with blend of herbs and Turkish spices

Chicken Wings

Marinated chicken wings cooked on charcoal grill

Adana Kebab

Skewered minced lamb seasoned with pepper & thyme

Chicken Beyti **N**

Minced chicken, fresh herbs, garlic.



3

Fish & Seafood Dishes

Calamari **M**

Served with chips & home-made tartar sauce

DESSERTS

Bakava **N D E**

A famous Ottoman dessert-homemade, layers of rich filo pastry filled with chopped nuts & soaked in sweet syrup.

Rice Pudding **D E**

Traditional Turkish oven baked rice pudding.

Strawberry Cheesecake **D E**

Set on a biscuit base, made with cream cheese and a hint of vanilla. Then topped with a strawberry fruit topping.

SOFT DRINKS

Coke / Diet Coke / Pepsi / Fanta / Still Water / Sparkling Water / Ayran / Capri-Sun / Juices (Apple, Cranberry, Orange) **2.5**

FOOD ALLERGY: **V:** Vegetarian / **VG:** Vegan / **GF:** GLUTEN FREE / **D:** Dairy
N: Nuts / **F:** Fish / **S:** Soya / **C:** Celery / **M:** Molluscs / **CR:** Crustaceans / **E:** Egg