



HAGGLE

Appetizers

Sigara Boregi

Rolled yulfka pastry with feta and parsley, served with beetroot purée, micro herbs, honey and lemon dressing.

Levrek Marin

Citrus-cured seabass ceviche with orange and parsley.

Honey & Garlic Chicken Wings

Charcoal grilled chicken wings served with shaved almonds and coriander.

Hellim & Sucuk

Grilled halloumi cheese and spicy Turkish sausage with garlic dressing.

Patlican Soslu

Baked aubergine with tomato, garlic and peppers.

Main Courses

Kuzu Pirzola

Marinated lamb chops from Mangal served with Çoban Salata, grilled charniston pepper, tomato and bulgur.

Chargrilled Seabass

Served with kartol purée, charred courgettes and black olive dressing.

Alinazik Kuzu

Smoked, spiced and puréed aubergine with yoghurt and garlic, topped with lamb cubes from leg of lamb.

Tavuk

Marinated chicken breast from Mangal, served with grilled charniston pepper, tomato, bulgur and Çoban Salata.

Vegetable Shawarma

Aubergines, mushrooms, onions, courgettes and garlic, cooked over charcoal and served with tahini sauce, date molasses, freekah and moghrabieh salad.

Desserts

Vegan Baklava

Rich dessert pastry - layers of filo filled with chopped nuts and lemon syrup.

Baklava

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Rice Pudding

With pistacchios (optional).

Three courses and a glass of Prosecco £39.95