

BLACK&RED
— TURKISH —
BISTRO • GRILL • BAR

Festive Menu

STARTERS

SOUP OF THE DAY

Served with bread

OLIVES

Mixed Olives - Large marinated olives, no seeds

HUMMUS

Pureed chickpeas, tahini, lemon juice, garlic, olive oil

TARAMA

Marinated cod roe with onion, garlic, lemon and olive oil

CACIK

Yoghurt, cucumbers, garlic, fresh lemon juice and mint

SHAKSHUKA

Egg Plant, diced tomato, peppers, herbs finished with tomato sauce

BABAGHANOUSH

Smoked eggplant, olive oil, lemon zest and tahini

SARMA

Stuffed grape leaf

INSALATA CAPRESE

Sliced baby mozzarella and tomatoes

TABULE

A salad with parsley, tomatoes, onions, bulgur, mint, lemon

GARLIC MUSHROOMS

Pan fried in garlic cream and topped with cheddar cheese

HALLOUMI

Halloumi cheese

SIGARA BOREGI

Fried filo with feta and sweet chili sauce

CALAMARI

Marinated squid, served with tartar sauce and garnish

WHITE BAIT

Served fried

SUCUK

Famous garlic sausage

CHICKEN LIVER

Sauteed diced chicken liver, red onion, herbs and served with garnish

2 COURSES

£40

3 COURSES

£45

GOOD DRINKS • GOOD FOOD • GOOD TIMES

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MAINS

ADANA KEBAB

Slightly spicy minced lamb, with herbs char-grilled on a skewer, served with rice and salad

CHICKEN SHISH

Marinated cubes of chicken breast, char-grilled on a skewer, served with rice and salad

LAMB SHISH

Marinated cubes of tender lamb, char-grilled on skewer, served with rice and salad

CHICKEN KOFTE

Slightly spicy minced chicken breast with garlic and herbs, char-grilled, served with rice and salad

LAMB RIBS

Seasoned char-grilled lamb ribs, served with rice and salad

MIXED SHISH

Marinated cubes of chicken and lamb shish, char-grilled, served with rice and salad

LAMB CHOPS +£5

Seasoned char-grilled lamb chops, served with rice and salad

MIXED GRILL +£5

A selection of chicken shish, lamb shish and Adana kebab, served with rice and salad

WRAPPED BEYTI - CHICKEN OR LAMB

Slightly spicy, garlic and herb char-grilled meat in lavash with tomato sauce, melted butter, and yogurt.

POLLO ALLA CREMA

Chicken with mushrooms and onion in creamy white wine sauce, served with salad and chips.

KLEFTICO

Slowly cooked lamb shank with carrots, onion, celery and herbs in a special tomato sauce, served with mashed potato

MEAT MOUSSAKA

Minced lamb, eggplant, carrots, potatoes, and courgette with béchamel and cheese, served with salad.

VEGETARIAN MOUSSAKA

Eggplant, potatoes, carrots, courgette, peas, chickpeas, peppers, and garlic, topped with béchamel and cheese, with rice.

KING PRAWNS

Char-grilled king prawns, served with chips and salad

SALMON ISTANBUL

Salmon cooked with prawns, mushrooms, grain mustard, garlic and cream sauce.

SALMON FILLET

Char-grilled fillet of salmon, served with mashed potato and salad

SEABASS FILLET

Char-grilled fillet of seabass, served with mashed potato and salad

LINGUINE ALLA PESCATORE

Cooked in a creamy filled linguine pasta sauce with a variety mixed shell fish and garlic sauce

LINGUINE FRUTTI DI MARE

Filled with sea bass sauce in red wine, tomato, mix seafood and chilli.

PENNE CON POLLO

Made with chicken breast, mushrooms, basil pesto, in a creamy sauce topped with parmesan cheese

DESSERTS

BAKLAVA

CHEESE CAKE

FUDGE CAKE

BROWNIE

ICE CREAM - VANILLA,
STRAWBERRY, CHOCOLATE
TIRAMISU

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