

## Aspendos Takeaway Menu

### Cold Starters

<b>Humus</b>	£3.95
Pureed chickpeas with tahini, garlic, cumin, lemon juice and olive oil	
<b>Saksuka</b>	£3.95
Potatoes, aubergine, carrots, courgettes, onion, red & green peppers, tomato puree & chickpeas	
<b>Ispanak Tarator</b>	£3.95
Spinach, yoghurt, garlic and olive oil	
<b>Cacik</b>	£3.95
Yoghurt, cucumber, garlic and mint	
<b>Zeytinyagli Bakla</b>	£3.95
Fresh broad beans, red & green peppers, garlic, coriander & olive oil served with yoghurt	
<b>Maydonoz Salatasi</b>	£3.95
Tabuleh, chopped parsley salad with bulgur, tomatoes, onions, olive oil & lemon juice	
<b>Mericmek Kofte</b>	£3.95
Red lentils, fine bulgur wheat, spring onions, herbs, tomato puree, olive oil and pomegranate sauce	

### Hot Starters

<b>Muska Boregi</b>	£4.95
Deep fried filo pastry filled with feta cheese and spinach	
<b>Mitti Kofte</b>	£5.95
Grilled lamb mince with onion, parsley, paprika and peppers	
<b>Hellim</b>	£5.95
Grilled cypriot cheese served with salad	
<b>Kalamar Tava</b>	£5.95
Battered deep fried squid served with sweet chilli sauce and salad	
<b>Falafel</b>	£5.95
Chickpeas, dried broad beans, vegetables and herbs (deep fried)	

### Main Courses

*Grills – cooked on a chargrill and served with rice, grilled peppers and salad*

<b>Izgara Kofte</b>	£12.95
Minced lamb, onion, parsley, paprika and peppers	
<b>Adana Kofte</b>	£12.95
Minced lamb on skewers	
<b>Kuzu Sis</b>	£13.95
Grilled lamb on skewers	

<b>Tavuk Sis</b>	£12.95
Grilled chicken on skewers	
<b>Karisik Izgara</b>	£14.95
Mixed grill (lamb, chicken, kofte and lamb chop)	
<b>Aspendos Karisik Izgara</b>	£17.95 per person
A selection of all of the main course grill dishes (minimum of 2 people)	

*Lamb and Chicken Dishes – served with rice and salad*

<b>Lamb Moussaka</b>	£12.95
Layers of minced lamb, aubergine and potatoes topped with cheese sauce	
<b>Tavuk Guvec</b>	£13.95
Chicken cooked with onions, peppers, garlic, tomato, and mushrooms	
<b>Kuzu Guvec</b>	£13.95
Lamb cooked with onions, peppers, garlic, tomato, mushrooms and oregano	
<b>Tavuk Basti</b>	£13.95
Marinated & grilled chicken fillet with mushroom cream sauce	

### Vegetarian Dishes

<b>Sebzeli Moussaka (served with rice and salad)</b>	£11.95
Aubergine, potatoes, courgettes, carrots, onions, garlic topped with a white sauce	
<b>Vegetarian Mixed Meze</b>	£12.95
Humus, maydonoz salatasi, dolma, falafel, ispanak tarator, saksuka, zeytinyagli bakla	

### Side Dishes

<b>Chips</b>	£2.50
<b>Garlic mushrooms</b>	£3.50
<b>Aspendos Chilli Sauce (homemade)</b>	£3.95
<b>Turkish bread (homemade)</b>	£2.00

### Dessert

<b>Baklava</b>	£4.95
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## Aspendos Takeaway Group Menu

(minimum of 2 people - £18.95 per person)

### Meze dishes to share

(you will receive all of these meze dishes)

#### Humus

Pureed chickpeas with tahini, garlic, cumin, lemon juice and olive oil

#### Saksuka

Potatoes, aubergine, carrots, courgettes, onion, red & green peppers, tomato puree & chickpeas

#### Ispanak Tarator

Spinach, yoghurt, garlic and olive oil

#### Zeytinyagli Bakla

Fresh broad beans, red & green peppers, garlic, coriander & olive oil served with yoghurt

#### Maydonoz Salatasi

Tabuleh, chopped parsley salad with bulgur wheat, tomatoes, onions, olive oil & lemon juice

#### Falafel

Chickpeas, dried broad beans, vegetables and herbs (deep fried)

#### Muska Boregi

Filo pastry filled with feta cheese and spinach (deep fried)

### Choose one main course per person

(All main courses are served with rice and salad)

#### Izgara Kofte

Minced lamb, onion, parsley, paprika and peppers

#### Adana Kofte

Minced lamb on skewers

#### Tavuk Sis

Grilled chicken on skewers

#### Tavuk Basti

Marinated chargrilled chicken fillet with a mushroom cream sauce

#### Guvec (Chicken or lamb)

Cooked with onions, peppers, garlic, tomato and mushrooms

#### Lamb Moussaka

Layers of minced lamb, aubergine and potatoes topped with cheese sauce

#### Sebzeli Moussaka

Aubergine, potatoes, courgettes, carrots, onions and garlic topped with a white sauce

#### Kalamar Tava

Battered deep fried squid served with sweet chilli sauce and salad