

# Christmas Menu Dilan 3 Courses £74.95 Per Person

## HOT MEZES

Soup of the day (Please ask)

Tavuk Kanat Char grilled marinated chicken wings with a touch of lettuce
Peynirli Borek Filo pastry roll with feta cheese and parsley
Mangal Sucuk Char grilled Turkish spiced sausage
Kremali Mantar Creamy garlic mushroom with touch of pepper flake
Izgara Kofte Traditional Turkish meatballs with homemade tomato sauce
Halloumi Char grilled marinated hallouml cheese
Chicken Souviaki Marinated grilled chicken served with yoghurt sauce and saiad

## COLD MEZES

Hummus Dilan's own

Cacik Garile yoghurt, cucumber and mint

Patlican Tarator Smoked aubergine, tahini and garile yoghurt

Biber Coz Grilled peppers, feta, lemon and olive oli

Olives Marinated olives with mixed herbs

Tahini Toasted ground sesame seeds, lemon and olive oli

# MAIN COURSES served with rice, salad and hot bread

# CHARCOAL SPECIALS

Adana Lightly spiced minced lamb with red pepper, onlon and parsley
Kuzu Shish Marinated pleces of tender lamb cooked on a skewer
Tavuk Shish Marinated pleces of tender chicken breast cooked on a skewer
Lamb Cage Char grilled, lightly seasoned lamb chops
Acili Tavuk Boneless chicken thighs marinated with chill and spice
Izgara Kofte Char grilled meatballs served with homemade tomato sauce

Tavuk Kanadi Marinated chicken wings

Lamb or Chicken Guvec Slow cooked Turkish stew with aubergines courgettes, mixed peppers, tomato and melted cheese on top

Koffe Guvec Meatballs and vegetables in a rich tomato sauce, slow cooked

Alinazik Chicken Small chicken pieces char grilled, served on a bed of aubergine, parsiey and garilic yoghuri Alinazik Lamb Small lamb pieces char grilled, served on a bed of aubergine, parsiey and garilic yoghuri

BBQ Chicken Grilled chicken breast topped with BBQ sauce

Sirioin Steak 10oz (£5 extra)

Fillet Steak 10oz (£10 extra)

## SEAFOOD

Seabass Fillets Grilled seabass fillet served with creamy baby potatoes and requelent sauce Salmon Grilled marinated salmon served with requefort sauce and creamy baby potatoes Seafood Guvec Slow cooked talman, squid and king prawn with aubergines, courgettes mixed peppers, tomate and meited cheese on top and served with rice and salad

# VEGETARIAN Served with rice, salad and hot bread

Sebze Guvec A traditional Turkish stew, aubergine, courgette, mixed peppers and mushroom with tomato and metted cheese on top

Halloumi Kebab Char grilled halloumi, mixed peppers, onlon and tomato

## DESSERTS

Baklava Flaky pastry with nuts and syrup

Rich Chocolate Pudding

Ice Cream Choose any 3 scoops - Vanilla Dream, Strawberry, Chocolate or Honeycomb

Sticky Toffee Pudding Golden Nugget Honeycomb