



DILAN

TURKISH BBQ AND STEAK HOUSE

New Year's Eve Menu Dilan 3 Courses £44.95 : Kids £22.95 (From the kids menu)

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 halloumi cheese
- Chicken Souvlaki** Marinated grilled chicken served with yoghurt sauce and salad

COLD MEZES

Hummus Dilan's own

- Cacik** Garlic yoghurt, cucumber and mint
- Patlican Tarator** Smoked aubergine, tahini and garlic yoghurt
- Biber Coz** Grilled peppers, feta, lemon and olive oil
- Olives** Marinated olives with mixed herbs
- Tahini** Toasted ground sesame seeds, lemon and olive oil

MAIN COURSES Served with rice, salad and hot bread

CHARCOAL SPECIALS

- Adana** Lightly spiced minced lamb with red pepper, onion and parsley
- Kuzu Shish** Marinated pieces of tender lamb cooked on a skewer
- Tavuk Shish** Marinated pieces 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
- Kofte Guvec** Meatballs and vegetables in a rich tomato sauce, slow cooked
- Allnazik Chicken** Small chicken pieces char grilled, served on a bed of aubergine, parsley and garlic yoghurt
- Allnazik Lamb** Small lamb pieces char grilled, served on a bed of aubergine, parsley and garlic yoghurt
- BBQ Chicken** Grilled chicken breast topped with BBQ sauce
- Sirloin Steak** 10oz (£5 extra)
- Fillet Steak** 10oz (£10 extra)

SEAFOOD

- Seabass Fillets** Grilled seabass fillet served with creamy baby potatoes and Roquefort sauce
- Salmon** Grilled marinated salmon served with Roquefort sauce and creamy baby potatoes
- Seafood Guvec** Slow cooked ~~chicken~~, squid and king prawn with aubergines, courgettes, mixed peppers, tomato and melted 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 melted cheese on top
- Halloumi Kebab** Char grilled halloumi, mixed peppers, onion 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**