



Mimosa

MIMOSA VALENTINE'S DAY MENU

3 Course £19.50 per person



STARTER

(All starter are served with Turkish Home-made bread)

Fresh Asparagus Soup with Cream

OR

Love Plate

(Combinations set of hot and cold meze (starter) platter per person)

Humus, Kereviz, Kisir, Haydari, Yaprak sarma, Sigara boregi, Kalamar, Mantar Guvec

MAIN DISHES

A choice of one of the following main course, please choose your main dish

All Main Dish served with rice and Salad

MEAT DISHES

Karisik izgara: A barbecue feasts and generous mixture of Adana, lamb shish, chicken beyti and Chicken shish.

Tales of 1001 Nights: a thousand years old recipes for lover from eastern –Turkey. Charcoal grille Combination of very finely chopped chicken, parsley, peppers and a blend of herbs and mild spices.

FISH DISHES

Love bed (Tuna): it is a healthy option for Valentine day, grilled Tuna fish and served with roasted Mediterranean vegetable

Salmon: Fillet steak of salmon, Grilled and served with roasted Mediterranean vegetable

VEGETARIAN DISHES

Forbidden land: A barbecue feast for the vegetarian. Marinated aubergines, courgettes, mushrooms, peppers, tomatoes, onions and skewered end charcoal grilled served with drizzle of homemade tomato sauce.

Imambayildi: a vegetarian mimosa classic consisting of an aubergine slit length ways and filled with tomatoes, onions, garlic, peppers, and oven cooked in a tomato sauce.

DESSERTS

(Mix dessert Served with vanilla ice cream)

Lover Three

Chocolate figs: chocolate dipped tender moist figs, a combination of a heavenly fruit and delicacy.

Baklava Valentine: a mimosa favourite specially presented for Valentine's Day, sweet pastry flaks with nuts,

Kemalpasa: sweet bread balls.

Service charge not included

