

2 COURSES - £35.00 PER PERSON / 3 COURSES - £39.95 PER PERSON

STARTERS

CACIK (TZATZIKI) (V)
Cucumber, mint & a hint of garlic in strained yoghurt & olive oil

HOUMOUS (V)
Pureed chickpeas, tahini, olive oil, lemon juice & garlic

BEETROOT TARATOR (V)
Fresh beetroot with creamy yoghurt, olive oil, a hint of garlic & topped with walnuts

SAKSUKA (V)
Dip fried aubergine cubes cooked in our special tomato sauce with onion, pepper & garlic

TARAMA
Freshly prepared whipped cod roe (fish roe paste)

MAINS

LAMB SHISH
Marinated lean & tender cube of lamb served with rice & hand picked salad

ADANA KEBAB
Chargrilled lean tender minced lamb skewers

CHICKEN SHISH
Marinated cubes of chicken grilled & served with rice & hand picked salad

MIXED SHISH
Lamb shish/Chicken shish Adana/Lamb doner

LAMB SHANK
Oven cooked lamb shank with mashed potato, mixed peppers, carrots, onions & tomato sauce

DESSERTS

BAKLAVA
Rich, sweet pastry made of layers of flaky filo dough with chopped nuts held together with syrup & served with a scoop of vanilla ice cream

CHOCOLATE FUDGE CAKE
Chocolate cake with a rich, creamy fudge frosting served warm with a scoop of vanilla ice cream

PATLICAN EZME (V)
Grilled aubergine, yogurt, olive oil & mixed herbs

HELIM & SUCUK
Grilled halloumi cheese & spicy Turkish sausage

CALAMARI
Crispy calamari rings served with tartare sauce

SIGARA BOREGI (V)
Pastry filled with feta cheese & spinach

GARLIC MUSHROOM (V)
Sliced mushrooms pan-fried with butter, double cream & herbs

PAN FRIED GARLIC PRAWNS
Pan fried prawn, cooked with garlic butter & tomato sauce

CHICKEN CASSEROLE
Finely diced chicken with onions, garlic tomatoes, peppers & mushrooms with butter & tomato sauce served with rice

SEA BASS FILLET
Pan fried sea bass served with mixed vegetables

FALAFEL (V) (VG)
Chickpeas, broad beans & vegetable fritters served with humus

VEGETARIAN MUSAKKA (V)
Aubergine, potatoes, peppers, mushrooms, carrots, courgette, tomatoes & onions cooked in oven with bechamel sauce served with rice & salad

TIRAMISU
Coffee-flavored dessert layered with whipped cream, mascarpone cheese, and flavored with cocoa.

Minel

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MINEL.UK



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ALL OF OUR PRODUCE IS HOMEMADE TO ENSURE THE BEST QUALITY AND TO OBTAIN FULL TRACEABILITY. ALL WEIGHTS ARE APPROXIMATE BEFORE COOKING. PLEASE ADVISE STAFF ON DIETARY REQUIREMENTS AND ALLERGIES, WE WILL HAPPILY RECOMMEND ALTERNATIVE DISHES. 10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO THE BILL. DESIGNED BY ELVI CREATIVE.