

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
- GRILLED SPICY SAUSAGE (SUCUK)
Pan fried beef sausage
- GRILLED OCTOPUS
Pan-fried octopus marinated with butter, garlic & herbs.
- HALLOUMI & HONEY
Sliced halloumi, grilled & dressed with sweet honey

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

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
- SALMON
Grilled salmon served with mashed potatoes & salad
- LAMB SHANK
Oven cooked lamb shank with mashed potato, mixed peppers, carrots, onions & 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, courgee, tomatoes & onions cooked in oven with bechamel sauce served with rice & salad

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
- CREME BRULÉE
A vanilla custard base with a delicious caramelised brown sugar topping

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

Minel

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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.