

COLD ENTREES AND SALADS

| | |
|---|------|
| MIXED MEZE PLATE (V) | \$34 |
| •Hummus, mashed chickpeas & tahini seasoned with garlic | |
| •Smoked eggplant mixed with mashed garlic and yogurt | |
| •Smoked spicy red capsicum with walnuts and bread crumbs | |
| •Haydari, tangy garlic yogurt with mint and walnuts | |
| •Shredded carrots mixed with garlic yogurt (Served with home-made Turkish bread) | |
| MEATLESS RED LENTIL KOFTAH (V) | \$20 |
| Koftah shaped lentil and cracked wheat puree mixed with finely chopped onions, greens and spices served with split almonds | |
| STUFFED VINE LEAVES (V) (gf)..... | \$21 |
| Vine leaves stuffed with rice, currants,spices and pine nuts | |
| AEGEAN SALAD (V) (gf)..... | \$21 |
| Rocket salad served with dried figs, fetta, walnut and vinaigrette and orange dressing | |
| SHEPHERD SALAD (V) (gf)..... | \$21 |
| Mixed masculine, chopped tomatoes, parsley, cucumber, onions, tossed with pomegranate molasses, olive oil and almonds | |