



# STONE CAVE

## Party Menu

*Welcome to Stone Cave Restaurant & Bar*

*Discover the authentic flavors of Turkey in our cave, where we craft each dish with love and tradition. Our commitment to quality begins with locally sourced ingredients, supporting local suppliers and enhancing a sense of community. We also select spices and essentials from around the world to ensure our dishes delight your senses with genuine taste.*

*We invite you to enjoy a culinary journey that blends the heart of Turkish cuisine with our dedication to quality and authenticity. 'Afiyet Olsun'*

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## Party Menu

### SET MEZE SHARING

#### HUMMUS (ve)

Creamy chickpea puree, tahini, lemon juice and garlic.

#### CACIK (v)

Cucumber, fresh mint, dill & garlic in a creamy yoghurt sauce.

#### SAKSUKA (ve)

Aubergines, tomatoes, potatoes, red & green peppers with tomato sauce.

#### BABAGANOUSH (v)

Grilled aubergines, grilled red peppers, garlic yoghurt, tahini, dill & lemon olive oil.

#### TABBOULEH (ve)

A refreshing parsley salad with peppers, mint, bulgur, red onions, tomatoes, cucumber & spring onions.

#### BOREK (v)

Spinach and feta cheese filo parcels with a sweet chilli sauce.

#### HALLOUMI (v)

Grilled halloumi cheese.

#### FALAFEL (ve) (GF)

Chickpeas, broad beans, red and green peppers, onions, garlic, carrots, coriander and parsley.

#### MUCVER (v)

Crispy courgette fritters mixed with eggs, carrots, dill, parsley, spring onion, mint, feta cheese.

\*All above dishes served with bread.

### MAIN COURSES

#### MIXED KEBAB

Chargrilled lamb, chicken and adana kofte.

#### CHICKEN SHISH KEBAB

Chargrilled chicken cubes.

#### CHICKEN WINGS

Chargrilled chicken wings.

#### ADANA (KOFTE) KEBAB

Chargrilled spicy minced lamb.

All above dishes served with bread, fresh herbs & sumac salad, grilled tomato, pepper and onions with a choice of rice or bulgur. "Can be made gluten-free upon request."

#### LAMB SHANK-INCİK

9hrs slow cooked lamb shoulder, tomatoes, onions, oregano juice & roasted potatoes.

#### GRILLED SALMON

On sauteed spinach, grilled tenderstem broccoli, lemon beurre blanc & parsley oil.

#### MUSAKKA (Choice of Veg or Lamb)

Grandma's recipe with minced lamb or veggies, topped with bechamel sauce and parmesan cheese.

#### TURLU TAVA (v) or (ve)

Aubergines, potatoes, carrot, garlic, red & green peppers, in a tomato sauce topped with garlic confit yoghurt.

#### GRILLED AUBERGINE (ve)

On a tahini cream, pickled red onions & crispy chickpeas.

\*All above dishes served with a choice of rice or bulgur.

### DESSERT

#### HOMEMADE BAKLAVA

Shredded pastry with pistachios and syrup served with vanilla ice cream.

2 Courses – 30.50pp / 3 Courses – 33.50pp

"Please let us know if you have any dietary requirements, however we are unable to guarantee dishes are completely allergen free"  
"An optional gratuity 12.5% will be added to the total bill and shared by the whole team"