



BODRUM

TURKISH CUISINE BBQ

EVERY

Friday - Saturday - Sunday

Last entry 3:00 pm

**BOTTOMLESS
BRUNCH**

Starter + Main Course + Unlimited Drinks

£39.90

PER PERSON

STARTERS

HUMMUS | GF DF V VG

Pureed chick peas, tahini, lemon juice and garlic

PATLICAN SOSLU | GF V VG

Fried aubergine and peppers served in a homemade tomato sauce

CACIK | GF V

Chilled yoghurt with cucumber, fresh mint, olive oil and garlic

OLIVES | GF DF V VG

Marinated green & black Turkish olives

STUFFED VINE LEAVES | GF DF V VG

Vine leaves stuffed with rice, onions, parsley in lemon juice and olive oil dressing

SUCUK | GF DF

Spicy Turkish Sausage

MUCVER | V

Cabbage, carrot, parsley, cheese, egg, green onion and flour, with spinach tarator

SIGARA BOREK | V

Pastry filled with Turkish White cheese and parsley

HALLOUMI FRIES | V

Deep fried goats cheese

FALAFEL | GF DF V VG

Light fried chickpeas, parsley, onion, garlic and served with hummus

HALLOUMI & SUCUK COMBO | GF

Deep fried goats cheese & Sucuk

UNLIMITED DRINKS



PROSECCO
WHITE/RED
ROSE WINE



CORONA
EFES
PERONI



MOJITO
STRAWBERRY DAIQUIRI
PINA COLADA



COKE/COKE ZERO/DIET COKE
FANTA/SPRITE
ORANGE/APPLE/PINEAPPLE JUICE

TERMS & CONDITIONS

All guests on the table must be 18+ and must participate in the bottomless brunch.

A maximum 2 hour slot per booking applies and will begin when the booking time commences.

Your glass must be empty by the time you order your next top up.

Last orders will be taken 15 mins before your 2 hour slot ends.

Virgin options are available on request.

Late Arrivals: Guests will not be granted an extension to the booking period for late arrivals.

Drinking to excess is not permitted and all guests are expected to drink responsibly at all times - drinkaware.co.uk

Our management reserves the right to refuse service at any time without prior notice to any guests and may be asked to leave.

FOOD ALLERGIES & INTOLERANCES

If you have any food allergies or dietary requirements, please speak to one of our team members when ordering your food.

MAIN COURSE

MOUSSAKA | V

Aubergine, potatoes, green peppers, carrot, courgette, pea, bechamel sauce & spacial tomato sauce covered in white cheese, served with rice

FALAFEL | GF DF V VG

Lightly fried chickpeas, parsley, onions, garlic and coriander, served with hummus, rice and salad

ARRABIATA | V

Penne with olives, tomato, chilli and garlic sauce, served with parmesan cheese

CHICKEN CURRY PASTA

Penne with chicken, mushroom, capia pepper and curry

PESTO CHICKEN PASTA

Penne with chicken, mushroom, parmesan cheese and pesto sauce

ADANA KEBAB | GF DF

Minced lamb meat blended with fiery red pepper, skewers over charcoal, served with rice and salad

LAMB BEYTI | GF

Grilled minced lamb of beyti with garlic, served with rice and salad

CHICKEN SHISH | GF DF

Special seasoned lean and tender chicken cubes, skewers over charcoal, served with rice and salad

CHICKEN BEYTI | GF

Grilled minced chicken breast with garlic, served with rice and salad

CHICKEN WINGS | GF DF

Special seasoned chicken wings, skewers over charcoal, served with rice and salad

GF Gluten-Free DF Dairy-Free V Vegetarian VG Vegan