Globe Menu



£34.95 per person

2 Meze + Main Course + Drink

CHOICE OF DRINK

Glass of House Wine Bottle of House Lager Juices or Soft Drinks

CHOICE OF TWO MEZE

served with homemade Anatolian bread

MERCIMEK CORBASI **V**

Anatolian red lentil soup

SUCUK

Charcoal grilled beef garlic sausage, served with salad

MAYDANOZ SALATASI (Tabbouleh) (V)

Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, pomegranate, olive oil and lemon juice

CACIK (Tzatziki) 🕡

Anatolian village style strained yogurt with cucumber and pureed garlic

HUMUS (Houmous) **V**

Pureed chickpeas with tahini, garlic, olive oil and lemon juice

BOREK

Filo pastry triangles stuffed with feta cheese and spinach

KALAMAR

Lightly battered squid rings, served with a rose infused sweet-sour sauce

MANTAR **V**

Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese

CHOICE OF MAIN COURSE

MANTARLI ISPANAKLI PIDE **V**

Spinach, mushrooms, tomato puree, peas, garlic, cheddar cheese, sesame seeds and leeks *Egg on top available upon request

TAVUK SIS (Chicken Shish)

Skewer of marinated chicken cubes, served with rice

PEYNIRLI BADEMLI PATLICAN (N) (V)

Aubergine casserole with Anatolian tulum cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses

KALAMAR TAVA

Lightly battered squid rings, served with a rose infused sweet-sour sauce and salad

TURLU **V**

Anatolian village style stew of potatoes, aubergines, peppers, carrots, tomatoes, served with bulgur pilav and yogurt

EKSILI KOFTE

Minced lamb with fine bulgur wheat, in a pattie style slow cooked with chickpeas, leeks, potatoes, tomato sauce and dried red basil

SUCUKLU PIDE

Garlic beef sausage, parsley, red and green peppers, mushrooms and cheddar cheese *Egg on top available upon request

V Suitable for Vegetarians, N Contains Nuts