GLUTEN FREE MENU

COLD STARTERS

HUMUS (V) Crushed chickpeas, tahini, lemon juice and hint of garlic	6.50
CACIK (V) Cucumbers, garlic, mint and dill mixed with creamy yoghurt	6.50
ISPANAK TARATOR (V) spinach with creamy yoghut and a hint of garlic	6.50
PRAWN COCKTAIL	7.50
FETA CHEESE + OLIVE (V)	7.50

HOT STARTERS

HUMMUS KAVURMA Pureed chickpeas with tahini, garlic lemon juice & diced lamb	8.90
HALLOUMI CHEESE (V) Grilled Cyprus cheese served with garnish	7.50
SUCUK Grilled spicy Turkish sausage	7.90
CREAMY GARLIC MUSHROOMS (V) Mushrooms served with double cream and butter	8.00

MAIN COURS

LAMB SHISH Marinated cubes of lamb, grilled on charcoal, served with rice and salad	21.90
CHICKEN SHISH Marinated cubes of chicken, grilled on charcoal, served with rice and salad	20.90
MIXED SHISH Marinated cubes of chicken and lamb, grilled on charcoal, served with rice and salad	21.90
LAMB RIBS (8 PCS Grilled tender lamb ribs on charcoal, served with rice and salad	24.90
CHICKEN WINGS (8 PCS) Marinated and seasoned chicken wings grilled on charcoal, served with rice and salad	17.90
LAMB CHOPS (4 PCS) Grilled tender lamb chops on charcoal, served with rice and salad	24.90

SEA FOODS

SEA BASS (LEVREK) Whole fish grilled on charcoal, served with chips and salad	22.90
SALMON Fish grilled on charcoal, served with chips and salad	23.90

VADI KITCHEN