

# BOGAZ

## RESTAURANT & BAR

### Lunch Menu

MONDAY TO FRIDAY  
FROM 12.00 NOON TO 3.00 PM  
(Excluding Bank Holidays & Good Friday)

#### 2 COURSE MEAL £16.00

##### STARTERS Selection Of One

###### HUMMUS

Crushed chickpeas, tahini,  
lemon juice & garlic

###### TARAMA

Freshly prepared whipped cod roe  
(fish roe pate)

###### CACIK

Chopped cucumber and hint of garlic  
in creamy yoghurt sauce

###### PATLICAN SOSLU

Aubergine & green peppers in  
special tomato sauce

###### HELLIM & SUCUK

Halloumi and Turkish sausage

###### HELLIM

Grilled traditional Cyprus cheese

###### MITITE KOFTE

Minced lamb meatballs fried & served  
in a special yoghurt sauce

###### PATATES SALATASI

Potatoes salad made with tomatoes, parsley,  
spring onions & olive oil

###### BEETROOT TARATOR

Beetroot with yoghurt and garlic

###### YAPRAK SARMA

Stuffed vine leaves with rice, mint, parsley,  
onions & pine kernels

###### SIGARA BOREGI

Cheese, parsley & seasoning rolled  
in pastry, then fried

###### FALAFEL

Fried chickpeas, parsley, onions,  
garlic & coriander, served with hummus

###### FETA CHEESE TRIANGULAR

Triangular pastry parcels stuffed with feta cheese  
& parsley

###### SUCUK

Turkish spicy sausage

##### MAIN COURSE Selection Of One

###### CHICKEN WINGS

Marinated chicken wings  
cooked on charcoal grill

###### CHICKEN BEYTI

Spicy minced chicken on the skewer with  
garlic cooked on charcoal grill

###### LAMB SHISH KEBAB

Marinated cubes of lamb,  
cooked on charcoal grill

###### CHICKEN SHISH KEBAB

Marinated cubes of chicken,  
cooked on charcoal grill

###### ADANA KEBAB

Spicy minced lamb  
cooked on charcoal grill

###### FALAFEL

Shaped and lightly fried balls of chickpeas,  
parsley, onions, garlic & served with humus

###### LAMB MOUSSAKA

Minced lamb cooked with layers  
of potatoes, aubergine, courgette &  
peppers in an authentic tomato sauce

###### VEGETARIAN MOUSSAKA

Aubergine, potato green peppers,  
carrots, green & chickpeas, onions,  
courgette, garlic covered in béchamel sauce

###### IMAM BAYILDI

Baby aubergine stuffed with fried onions,  
peppers, tomatoes, baked in a light tomato sauce

###### SEAFOOD CASSEROLE

Mixed seafood cooked in a clay dish  
with special tomato sauce

###### MIX SHISH

2 cubes chicken, 2 cubes lamb

###### CHICKEN SALAD

Chicken cooked on charcoal grill  
& seasoned salad

###### PAN FRIED PRAWNS

Prawns, green and red peppers, garlic  
& homemade tomato sauce

###### AVOCADO PRAWN SALAD

Avocado, prawns & seasoned salad