

Cold Meeze (starters)

Cacik- A light and refreshing dish combining cucumber, garlic and fresh mint. **£4.00**

Hummous - A seasoned blend of pureed chickpeas with tahini, olive oil, garlic and lemon. **£4.00**

Dolma - Delicately fragrancd vine leaves stuffed with rice, onion, parsley, herbs & spices dressed with olive oil and a splash of pomegranate juice **£4.00**

Moutabel -Spiced & smoked aubergine blended with yogurt, garlic & olive oil. **£4.50**

Shakshouka - Slow-baked aubergine with seasoned tomato, parsley, onion & fragrant spices. **£4.00**

Piaz Fasolia- White bean salad with tomato, onion, red pepper and parsley, topped with fresh mint & a drizzle of lemon juice **£4.00**

Borani - A blend of spinach with yogurt, garlic & fresh mint. **£4.00**

Baba Ghanoush- Spiced & smoked aubergine with sweet pepper, walnuts, olive oil & a touch of fresh lemon. **£4.50**

Fattoush- Baked levantine bread salad with lettuce, tomato & spring onion, finished with fresh mint & a sprinkle of sumac. Turkish Salad **£5.00**

Turkish Salad- Traditional salad dish of tomato, onion, parsley, fresh lemon & a dash of olive oil finished with a dusting of feta cheese. **£5.00**

Tabbouleh- Levantine salad of cracked bulgur wheat, tomato, onion, parsley & fresh mint seasoned with olive oil & lemon juice. **£4.50**

Tourshi - selection of Zengi's homemade pickles. **£3.50**