

ABERDEEN RESTAURANT WEEK MENU

LAILA TURKISH CUISINE

ANY 3 STARTERS — £20

COLD STARTERS

HUMMUS (V GF)

Chickpeas blend, rich in tahini, delicately spiced with cumin, hint of garlic, lemon juice, olive oil.

TZATZIKI (V GF)

Tantalizing mixture of thick yogurt, cool cucumber, with a hint of mint and garlic.

SPICY TOMATO DIP (EZME) (V GF)

Spicy tomato and herb dip.

GAVURDAG SALATA (V GF)

Chopped vine tomatoes, cucumber, parsley, walnuts, onion, peppers, olive oil dressing.

GREEK SALAD (V GF)

Tomatoes, cucumbers, onion, feta cheese & olive dressed olive oil & fresh lemon juice.

AVOCADO WITH MUSTARD (V GF)

Smashed Avocado, lemon juice, spring onions, walnuts, pomegranate seeds, dill, yogurt, mustard.

OLIVES POT (V)

Mix olives, lemon dressing and herbs (served with homemade bread).

FETA STUFFED CHERRY PEPPERS (V GF)

Red cherry peppers stuffed with medium fat soft cheese in sunflower oil.

HONEY AND THICK CREAM (V GF)

British honey and clotted cream (Bal kaymak).

HOT STARTERS

SHAKSHUKA (V GF)

Cubes of aubergine, onions, peppers, potato, tomato sauce and garlic.

SIGARA BOREGI (V)

Stubes of filo pastry filled with feta cheese and parsley.

FALAFEL & HUMUS (V GF)

Deep fried vegetables patty.

LAMB KOFTE ISKENDER (Small Portion)

Fresh lamb kofte on chopped Turkish bread, yogurt marinated tomato sauce, butter.

CHICKEN ISKENDER (Small Portion)

Fresh chicken breast on chopped Turkish bread, yogurt marinated tomato sauce, butter.

CHICKEN KEBAB (Small Portion)

Marinated tender chicken cubes cooked over the grill, served with salad and rice.

MAIN COURSES

ANY MAIN COURSE — £15

ADANA KEBAB

Minced lamb with spices, grilled with peppers, onions, served with salad and rice.

GRILLED CHICKEN ISKENDER

Grilled chicken breast on chopped Turkish bread, yogurt marinated tomato sauce, topped with butter.

ALI NAZIK

Slow cooked beef shish on a bed of smoked aubergine puree with yogurt and a drizzle of butter.

KOFTE KEBAB

Oval shaped meatballs slowly cooked on the grill with onions, peppers, rice and salad.

CHICKEN WINGS (KANAT)

Marinated chicken wings with grilled peppers, onions served with salad and rice.

VEGETARIAN SAC KAVURMA (V GF)

Pan-fried vegetables, homemade tomato sauce and butter served with rice or bread.

LAMB KOFTE ISKENDER

Fresh lamb kofte on chopped Turkish bread, yogurt marinated tomato sauce, topped with butter.

SAC KAVURMA

Pan-fried beef with vegetables, homemade tomato sauce and butter served with rice.

LAMB KEBAB (KUZU SİS)

Prime side of lamb skewered with grilled peppers, onions served with salad and rice.

CHICKEN KEBAB (TAVUK SİS)

Tender chicken cubes marinated and cooked over the grill, served with salad and rice.

VEGETARIAN ALINAZIK (V GF)

Grilled vegetables on smoked aubergine puree with yogurt, drizzle of butter, homemade bread.

VEGETARIAN CASSEROLE (V GF)

Mixed vegetables with mozzarella cheese and tomato sauce, served with rice or bread.

BOOKING REQUIRED