

COLD STARTERS

1. Humus (v)

Pureed chick peas with tahini,sesame,oil and hint of garlic

£ 4.50

2. Ispanak Havuc Tarator (v)

Fresh spinach and carrot blended with yogurt and delicious creamy garlic dip

£ 4.50

3. Tabule (v)

Creaked wheat with tomato,onion,dill,parsley,mint and lemon juice

£ 4.50

4. Patlican Tarator (v)

Pureed aubergine blended with tahini,yogurt and delicious creamy garlic dip

£ 4.50

5. Imam Bayildi (v)

Baked aubergine stuffed with sautéed onion,tomato,pepper with hint of garlic

£ 5.50

6. Cerkez Tavugu

Shredded chicken breast,walnut and bread in creamy mayo sauce with garlic

£ 4.50

7. Rus Salatasi (v)

Russian salad of seasoned mixed vegetables with light mayo sauce

£ 4.50

8. Cacik (v)

Pureed cucumber with yogurt and garlic

£ 4.00

9. Barbunya (v)

Boiled red kidney beans with carrot,onion and potato in tomato sauce with hint of garlic

£ 5.00

10. Karides Kokteyl

Prawns in mixed salad with chef's special Marie Rose sauce

£ 5.50

11. Taze Fasulye (v)

Fresh green beans in tomato sauce with hint of garlic

£ 4.50

HOT STARTERS

12. Corba

Freshly home made soup of the day
£ 4.50

13. Falafel (v)

Chick peas minced with broad beans,leak,corriander,parsley,sesame and bread ,deep fried served with humus
£ 4.50

14. Muska Borek (v)

Filo pastry parcels filled with feta cheese and herbs
£ 4.50

15. Ispanakli Borek (v)

Filo pastry parcels filled with feta cheese and spinach with hint of garlic
£ 4.50

16. Sebzeli Sigara Borek (v)

Filo pastry parcels filled with courgette,carrot,potato and blended green beans soya sauce
£ 4.50

17. Balik Kofte

Home made fish cakes seasoned with parsley & corriander and fried, served with creamy white wine sauce
£ 5.50

18. Karides Sote

Pan fried prawns chilli peppers white wine,garlic and lemon juice
£ 6.00

19. Patates Kofte

Patato croquettes with minced lamb,semolina,corriander,parsley & cheese fried and served with chef's special creamy sauce
£ 5.00

20. Humus Kavurma

Sauteed diced lamb with mild tomato sauce on a bed of humus
£ 6.00

21. Mitre

Freshly fried spiced meatballs in tomato sauce
£ 4.50

22. Sucuk

Charcoal grilled spicy Turkish sausage
£ 4.50

23. Hellim (v)

Charcoal grilled goats cheese
£ 4.50

24. Karides Guvec

Prawns oven baked in special tomato sauce, onion, carrot and peppers with hint of garlic topped with cheese
£ 6.50

25. Kanat

Oven baked chicken wings in tomato sauce with peppers, onion and hint of garlic
£ 5.50

26. Kalamar

Fried calamari served with chef's special creamy sauce
£ 6.00

27. Ciger

Succulent pieces of lamb liver fried with pepper, onion, tomato and herbs
£ 5.00

28. Mantar Dolma

Fried mushroom stuffed with pureed chicken breast with cream and garlic
£ 5,50

29. Flavours Lux Meze (serves two people)

Selection of Turkish hot and cold starters (humus, ispanak havuc tarator, rus salatasi, taze fasulye, patlican salatasi, cacik, muska borek, patates kofte, mitre) with warm pitta
£ 11.90

30. Flavours Lux Hot Meze (serves two people)

Selection of Turkish hot starters (muska borek, ispanakli borek, sebzeli sigara borek, falafel, patates kofte, hellim, sucuk, mitre and humus) with warm pitta
£ 13.90

(v) Suitable for vegetarian

MAIN COURSES

LAMB

31. Doner Kebap

Delicious home made spit roasted lamb served with rice and salad
£ 12.50

32. Karni Yarik

Baked aubergine stuffed with minced beef,tomato,onion,celery,carrot and hint of garlic served with rice and salad
£ 12.50

33. Kofte Guvec

Special minced beef meatballs,oven baked with onion,corrot and peppers topped with cheese and served with rice and salad
£ 12.50

34. Pirzola

Tender lamb cutlets marinated and chargrilled served with rice and salad
£ 14.50

35. Sis Kebap

Succulent chunky cubes of lamb on skewer with onion and peppers served with rice and salad
£ 14.50

36. Eтли Guvec

Tender lamb slowly cooked with aubergine,mushroom,onion,tomato topped with cheese and served with rice and salad
£ 13.00

37. Incik

Knuckle of lamb slowly cooked with carrot,patatoes and tomato sauce in fresh herbs served with rice and salad
£ 13.00

38. Flavours Lamb

Sliced lean fillet of marinated lamb in herbs,oil and garlic tomato pure sauce char grilled served with rice and salad
£ 13.50

39. Flavours Special

Slowly cooked tender lamb with paprika,onion and red wine served with rice and salad
£ 13.50

CHICKEN

40. Tavuk Guvec

Slowly cooked cubes of chicken with mushroom, onion, peppers and herbs topped with cheese served with rice and salad

£ 12.00

41. Ispanakli Tavuk

Oven baked chicken breast stuffed with spinach and feta cheese smoothed in orange sauce or creamy mushroom sauce served with rice and salad

£ 13.00

42. Flavours Chicken

Sliced breast of chicken marinated with herbs and oil served with rice and salad

£ 12.50

43. Tavuk Sis

Chicken breast skewered and marinated with herbs, oil and garlic tomato pure sauce chargrilled served with rice and salad

£ 12.50

44. Tavuk Kavurma

Pan fried diced chicken with spring onion, herbs, tomato and garlic butter hint of chilli peppers served with rice and salad

£ 12.00

MIXED CHARGILLS

45. Karisik Izgara

A chargrilled combination of special lamb chops, flavours chicken, flavours lamb, doner and kofte served with rice and salad

£ 15.00

46. Iskender

A chargrilled combination of special doner, flavours chicken, flavours lamb and kofte served on a pitta bread with mild tomato sauce and yogurt

£ 14.00

47. Luz Karisik Izgara (serves for two people)

Platter laden with a selection of lamb chops, doner, flavours chicken, flavours lamb and kofte served with rice and salad

£ 29.00

SEAFOOD

48. Kilic Sis

Marinated swordfish skewered with onion and pepper char grilled served with rice or sautéed

potato and salad
£ 14.00

49. Kalkan

Marinated prime halibut steak char grilled served with rice or sautéed potato and salad
£ 14.50

50. Levrek

Marinated fresh fillet sea bass char grilled served with rice or sautéed potato and salad
£ 14.50

51. King Prawn Kebap

Marinated giant king prawn char grilled served with rice or sautéed potato and salad
£ 15.50

52. Karisik Balik

Marinated and char grilled combination of swordfish,halibut,sea bass and king prawn served with rice or sautéed potato and salad
£ 16.50

53. Lux Karisik Balik (serves for two people)

Marinated and char grilled seafood fillet of sea bass,swordfish,halibut,scallop and king prawn served with rice or sautéed potato and salad
£ 32.00

VEGETARIANS

54. Musakka

Layers of aubergine,courgette,potato,mushroom,carrot,pepper,onion and tomato topped with béchamel sauce and cheese served with rice and salad
£ 12.00

55. Imam Bayildi

Baked aubergine stuffed with sautéed onion,pepper,tomato and hint of garlic served with rice and salad
£ 11.50

56.Mantar Sote

Oven baked mushrooms with onion,peppers,garlic,herbs and special tomato sauce topped with cheese served with rice and salad
£ 11.00

57. Ispanak Dolma

Oven baked Chef's home made special pastry filled with spinach and onion topped with béchamel sauce and cheese served with sautéed potato and salad
£ 12.50

58. Biber Dolma

Stuffed green pepper with onion, rice, dry grapes and herbs tomato sauce served with potato or chips and salad
£ 11.50

MAIN SALADS

59. Peynirli Salata

Turkish feta cheese served on mixed salad with our delicious home made dressing
£ 9.50

60. Hellimli Salata

Chargrilled goat cheese on mixed salad with our home made dressing
£ 10.00

61. Tavuk Ceasars Salad

Chargrilled chicken breast on crisp salad leaves served with home made dressing and crotons
£ 10.00

62. Karidesli Salata

Chargrilled king prawns served on mixed salad with our home made dressing
£ 13.00

SIDE DISHES

63. Coban salata

Traditional Turkish chopped salad with tomato, onion, pepper and parsley in special sauce
£ 4.50

64. Sautee Patato or Chips or Rice

£ 2.50

65. Olives and Chillies

£ 2.50

66. Garlic Pitta Bread

£ 1.50

67. Pitta Bread

£ 1.00

LUNCH MENU

Friday, Saturday and Sunday

Served between 11:30am and 4:30pm

STARTERS

- Corba:** Soup of the day
- Humus** dip with warm pitta bread
- Mitre** Spiced lamb meatballs
- Tabule** Creaked wheat tomato, onion, dill, parsley, mint
- Sucuk** Spicy Turkish sausage
- Cacik** Yogurt cucumber and garlic dip

MAIN COURSE

- Kilic Sis** Marinated swordfish (£ 3.00 Extra)
- Doner** Spit roasted lamb
- Flavours Chicken** Breast of chicken marinated and char grilled
- Incik** Knuckle of lamb oven baked
- Imam Bayildi** (v) Stuffed baked aubergine
- Etli Guvec** Lamb with aubergine topped cheese
- Tavuk Guvec** Cubes chicken with mushroom topped cheese

All served with rice and salad

£ 12.50

EARLY BIRD

Served Sunday to Thursday

Served between 4:30pm and 7:00pm

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- Sucuk** Spicy Turkish sausage
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- Incik** Knuckle of lamb oven baked
- Imam Bayildi** (v) Stuffed baked aubergine
- Etli Guvec** Lamb with aubergine topped cheese
- Tavuk Guvec** Cubes chicken with mushroom topped cheese

All served with rice and salad

£ 15.00