

Efe's Mid Week Chef's Special

Turkish Mediterranean
— BAR & GRILL —



MEZE STARTER MENU

Mixed Dips

Choice of two dips from the following served with a side of bread:

Hummus (v)

Chickpeas blended with tahini olive oil, salt, pepper, garlic & lemon zest.

Cacik / Tzatziki (v)

Yoghurt blended with cucumber, garlic & mint.

Saksuka (v)

Smoked aubergine blended with potatoes, peppers, tomatoes & garlic.

Baba Ghanoush (v)

Smoked aubergines blended in yoghurt pepper & garlic.

Stuffed Vine Leaves

Vines leaves filled with lemon flavoured rice & herbs, wrapped up.

Grilled Halloumi Cheese (v)

Grilled Goat's halloumi cheese cooked over charcoal served with diced tomatoes.

Sigara Borek (v)

Feta cheese mixed with mozzarella cheese & spinach rolled up into filo pastry & fried until golden brown served with a cacik dip.

Muska Borek

Filo pastry filled with lamb mince marinated in our home made Efe's sauce rolled up & fried until golden brown.

Sucuk

Turkish style Beef pepperoni cooked in Efe's sauce.

Creamy Garlic Mushrooms (v)

Mushrooms cooked in double cream, Dijon mustard & garlic.

MAIN MENU

Chicken Shish Kebab

Marinated tender chicken breast seasoned with Turkish herbs & spices, skewered & cooked over charcoal served with a cacik dip & a side chips or bulgur wheat & salad.

Adana Kebab

Marinated lamb mince seasoned with Turkish herbs & spices, skewered & cooked over charcoal served with a cacik dip & a side chips or bulgur wheat & salad.

Izmir Kofte

Marinated and seasoned lamb mince, pressed into a kofte, cooked over charcoal with grilled tomatoes, topped with Efes sauce and served with cooked peppers. Served with a side of chips or Bulgar Wheat and salad.

Lamb Meatballs

Seasoned tender lamb meatballs cooked in our home made Efes's sauce with onions, peppers, mushrooms, served with a side chips or bulgur wheat & salad

Chicken Sauté

Marinated chicken breast cooked in Efes's sauce, Turkish herbs & spices, peppers, onions & served with a side chips or bulgur wheat & salad.

Chicken Ali Nazik Kebab

Baba Ghanoush topped with chicken shish served with a side chips or bulgur wheat & salad

Mixed Shish

Marinated chicken and lamb chunks, seasoned with Turkish herbs skewered & cooked over charcoal served with salad and a side of fries or bulgur wheat

PASTA

Marmaris Makarna

Penne cooked with chicken, peppers, onion, double cream, garlic, oregano, Dijon mustard topped with parmesan cheese.

Sebzeli Makarna

Penne cooked in Efes's sauce with a pinch of chilli, olives, garlic, oregano, topped with basil & parmesan cheese.

SEAFOOD

Charcoal Salmon

Salmon fillet marinated & cooked over charcoal served with sautéed potatoes, tartar sauce & a side salad.

Charcoal Levrek

Grilled seabass cooked over charcoal served with tartar sauce, salad & sautéed potato

Monday to Thursday- Any Starter Any Main £21.95 Per Person
Efes Card Does Not Apply To This Deal



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