



ASPAVA TURKISH RESTAURANT

2020 Christmas Party Dinner Menu £26.90

CHOICE OF STARTERS:

-Seasonal soup of the day

Homemade tomato or lentil

-Mucver/Falafel combo (V)

Falafel: Mashed chickpeas, broad beans, fresh vegetable fritter

Mucver: pan fried Patties of grated courgettes, cheese, spring onions, egg, dill & parsley.

-Grilled Hallumi (V)

Traditional Greek/Turkish cheese served from char grill dressed with virgin olive oil.

-Sigara boregi (V)

-Filo pastry rolled with fetta cheese.

-Soslu patlican

Diced aubergines with onions and garlic gently cooked in olive oil mixed with tomato and herbs,

-Combo Dips.

Taramasalata, houmus & Tzatziki dips on one plate.

-BBQ Chicken wings.

Marinated wings BBQ'd on our traditional charcoal grill.

CHOICE OF MAINCOURSE:

Mousakka.

Minced lamb with layers of aubergine, courgettes and potatoes topped with creamy cheese sauce

Combination Kebab.

BBQ'd Cubes of marinated chicken, lamb and Adana on skewer served on bed of rice and Salad

Aspava Salmon

fillet of Salmon placed on asparagus topped with white wine garlic and prawn sauce.

Incik.

Lamb Shank cooked in the oven with potatoes carrot tomato and herbs served with rice.

Sautéed Chicken

Strips of chicken breast, slowly cooked in a tomato sauce, mushrooms, onions, garlic & peppers, served with rice

Vegetarian Mousakka (V)

Layers of Aubergine, potatoes, courgettes, onions, tomatoes & herbs topped with crushed tomato & creamy cheese

CHOICE OF DESERTS

Baklava --- Strawberry Cheese cake -- -Fresh fruit salad

Coffee or Tea

-PARTIES OVER 6 PERSONS ARE REQUESTED TO PRE ORDER 24hr BEFORE ARRIVAL

-10% DEPOSIT REQUIRED ON BOOKING DURING DECEMBER MONTH

-10% optional service charge will be added to all bills.

It is the policy of Aspava not to knowingly use genetically-modified ingredients. Some food items may contain nuts or traces of them. Please speak to a member of our staff before ordering if you have any food allergies.