

# LA TURKA BISTRO PARTY MENU

## STARTERS

### Home Made Soup of The Day **V**

#### Humus

Chickpea with sesame seed paste, olive oil, lemon juice and a hint of garlic.

### Mixed Mezze Platter

A delicious and substantial selection of hot and cold starters consisting of humus, tzatziki, pisto manchego, stuffed vine leaves, Turkish sausage, halloumi, feta cheese triangles, salmon bruschetta. Vegetarian option also available.

### Pate of The Week with Fig Chutney

#### Rustic Meatballs

Small meatballs cooked in tomato and red pepper coulis.

### Feta Cheese Triangles **V**

Spinach and feta cheese wrapped in a crispy filo pastry and shallow fried.

### Falafel (vegan)

Chickpeas, cracked wheat, fresh coriander and spices, shaped into balls and shallow fried.

### Spicy Turkish Sausages

Spicy Turkish sausages pan-fried and served with house salad

## MAINS

### Ottoman Chicken

Slow cooked diced chicken with mushrooms, mixed peppers, onions in a cream & mustard sauce, rice and vegetables.

### Spicy Lamb

Sliced tender lamb, slow cooked with mushrooms, onions in a spiced cream sauce, rice and mixed salad.

### Pan-fried Sea Bass

Served with garden salad and sautéed potato, diced tomato, dill, spring onion.

### Sea Food Paella

Mussels, Shrimps, squid, onions, red peppers, peas.

### La Turka Chicken

Chargrilled chicken fillets, rice and seasonal vegetables.

### La Turka Meatballs

Lean and tender minced lamb, slightly spiced, mixed with herbs and chargrilled. Served on tortilla with tzatziki, chilli salsa, rice and salad.

### Home Made Doner Kebab

Thin slices of spit roasted lamb lightly spiced to our own tasty recipe. Served with Laturka salad, cracked wheat pilaf, tortilla.

### Penne Pollo **N**

Chicken and asparagus tossed in a creamy parmesan sauce.

### Penne All'arrabbiata **V**

Chilli, garlic & tomato

### Falafel and Avocado salad (vegan)

Olive oil and lemon dressing.

## DESSERTS

### Traditional Turkish Homemade Baklava with Vanilla Ice cream

### Chocolate Fudge Fixation with Vanilla ice cream

### Classic Crème Brule

### Vanilla and Chocolate Ice cream

### 2 COURSES £18.95 – 3 COURSES £23.50

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.

**£5.00 deposit** per person required. If you adjust your numbers before 5pm on the day of your party, you will get full refund on the deposit and we cancel pre orders.

If you **DO NOT** let us know and show up with fewer guests, we will charge the full meal.