

# Xmas Festive Menu - £49.9

## — Selection of cold and hot dishes served with bread —

### CRETAN EZME **V N**

Shaved curd and feta cheese, fresh basil, pistachio olive oil and garlic

### HUMMUS **V**

Chickpeas, tahini, lemon and garlic

### QUINOA TABBOULEH **V**

Parsley mixed with mint, quinoa, tomatoes, onion, lemon and pomegranate molasses

### AUBERGINE RATATOUILLE **V**

Stewed aubergine, peppers, chickpeas and tomatoes

### TZATZIKI **V**

Yoghurt dip with cucumber, fresh mint, dry mint, dill and garlic

### KIBBEH

Shell of bulgur stuffed with minced beef, onion, fresh herbs and spices

### SPINACH & FETA BOREK **V**

Filo pastry parcels filled with spinach & feta cheese

### FALAFEL **V**

Deep fried patties made from chickpeas, herbs and spices

### DUCK SPRING ROLL

Spring roll dough filled with roast duck and vegetables, served with hoisin sauce

## — Selection of mix plate served with bread —

### Grilled Meat Plate

KOFTE

LAMB ÇÖP

CHICKEN ÇÖP

### Seafood

CALAMARI

GRILLED PRAWN

SALMON

### Veggie Plate

STUFFED DOLMA

VINE LEAVES

## — Dessert —

### BAKLAVA **N**

Filo pastry, pistachio and honey syrup

### PROFITEROLES SCURO

Soft choux pastry filled with chantilly cream covered with chocolate cream

### HOMEMADE TIRAMISU

Classic coffee soaked savoiardi biscuits with real mascarpone cream, dusted with coca powder

THE ISKELE EST. 2007

— Mediterranean flavors, London vibe —

# Christmas Menu

