



**LEZZET**  
AUTHENTIC TURKISH CUISINE

[www.lezzetrestaurant.co.uk](http://www.lezzetrestaurant.co.uk)



# LUNCH SPECIAL

(MON - FRI UNTIL 4PM)

2 COURSES £10.95

## Choice of 2 Starters:

### Cacik

Yogurt with chopped cucumber, dill, garlic and olive oil.

### Patlican Salata

Charcoal smoked aubergine, lemon & olive oil. Red pepper, red onion & garlic, parsley & tomato.

### Kisir

Crushed walnuts, bulgur, finely chopped red bell peppers, celery, tomato, lemon juice & parsley dressed in virgin olive oil.

### Yaprak Sarma

Vine leaves stuffed with a delicious filling of rice, pine kernels, onion, sultanas and a blend of herbs.

### Kereviz Salad

Celery, yoghurt, garlic, walnuts & olive oil.

### Pancar Salatasi

Beetroot, garlic, yoghurt & herb

## And Main Course:

### Adana

An authentic blend of mince lamb, herbs & mixture of spices adding a light delightful spice to lamb. Char-grilled.

### Tavuk Shish

Cubes of marinated chicken breast skewered & charcoal grilled.

### Tavuk Salata

Charcoal chicken breast served on a bed of salad, fresh tomatoes, spring onions, croutons, dressed with creamy sauce, olive oil & parmesan

### Karburga

Specially marinated tender lamb spare, ribs, char-grilled.

### Izmir Kofte

Roast lamb meatballs cooked in a special tomato sauce, with potato, herbs. Served with rice

### Vegetarian Musakka

Potatoes, courgette carrot, peas, mushroom, peppers, parsley, delicious creamy sauce topped with cheddar cheese.

3 COURSES £13.50  
Choice of 2 Starters:

### Humus

A classic middle eastern blend of chick peas, tahini, hint of garlic & drizzled with olive oil.

### Cacik

Yogurt with chopped cucumber, dill, garlic and olive oil.

### Saksuka

Peppers, potatoes and aubergine fried in olive oil, served with our special tomato and garlic sauce.

### Patlican Salata

Charcoal smoked aubergine, lemon & olive oil. Red pepper, red onion & garlic, parsley & tomato.

### Kisir

### Yaprak Sarma

### Zeytin Yagli Bakla

Broad beans, cooked in virgin olive oil with peppers, parsley, coriander, garlic & lemon juice blended with fresh chilli.

### Mix Olives

## And Main Course:

### Iskender Adana

Lamb mince with herbs on a bed of flat bread covered with special tomato sauce flavoured with butter & served with yoghurt

### Tavuk Shish

Cubes of marinated chicken breast skewered & charcoal grilled

### Tavuk Salata

Charcoal chicken breast served on a bed of salad, fresh tomatoes, spring onions, croutons, dressed with creamy sauce, olive oil & parmesan

### Lezzet Kofte

(Traditional Turkish meatballs) minced lamb mixed with herbs, stuffed with cheese and chargrilled served with toasted bread

### Musakka

Slices of aubergine, mince meat, courgettes, red bell peppers, onion, herbs covered with cream sauce. Topped with cheddar cheese.

### Izmir Kofte

### Falafel

Finely chopped red peppers, green peppers, fresh dill, celery, coriander & chick peas, deep fried served on humus.

### Tandir Kebab

Tender lamb shoulder, slowly cooked with a special sauce served with rice.

### Sebzeli Guvec

Cooked in an individual clay dish with mushroom, spinach, aubergines, courgettes, onions, tomatoes, green peppers, garlic, herbs. Special sauce served with rice.

## Desserts:

### Sekerpare

Balls of pastry dipped in lemon flavoured syrup

### Kazandibi

Turkish milk, pudding baked, caramelised.

### Sutlac

Turkish rice, pudding & nuts.

### Kemalpaşa

Ice Cream or Any Hot Drink