

SANTA'S FEAST

4-Course Menu £35.95 per person

FIRST COURSE

Mixed Cold Meze Platter

SECOND COURSE

Mixed Hot Meze Platter

MAIN COURSE

Choice of the main course from below

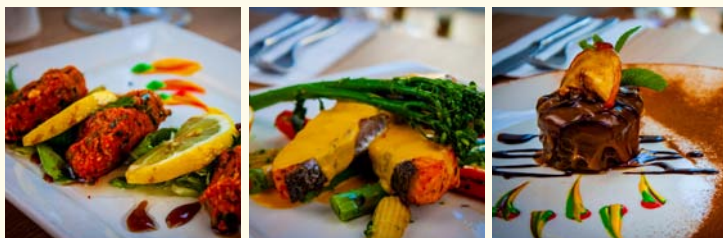
Mixed Grill

Grilled Fillet of Salmon (GF)

Meat or Vegetarian Musakka

FINAL COURSE

Baklava



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LEZZET

TURKISH KITCHEN

CHRISTMAS MENU

JOIN US FOR THE FESTIVE SEASON
CONTACT US OR BOOK ONLINE

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106 St Mary St, Cardiff CF10 1DX



FESTIVE SPECIAL MENU

2 Courses £25.95 3 Courses £29.95

COLD MEZE

Tabbouleh (VG)

Cracked bulgur, parsley, onion, tomato and salt.

Mixed Nut Salad (VG) (GF)

Mixture of nuts, quinoa, bell peppers parsley olive oil, lemon juice, pomegranate.

Shakshuka (VG) (GF)

Fried aubergine, courgette, potatoes, onions, peppers in homemade tomato sauce.

Avocado Prawn

Avocado prawn topped with rosemary sauce.

Avocado Hummus (VG) (GF)

Avocado, chickpeas mashed with tahini, sesame oil, garlic, lemon juice, olive oil, salt, pepper. Served with bread.

Lentil kofta (VG)

Mashed lentils, bulgur, tomato paste, herbs, spices, onion, garlic. Served on baby leaf with pomegranate sauce.

Ezme (VG) (GF)

Fresh chopped tomato, onion, peppers, parsley with herbs and spices. Served with crusty bread.



HOT MEZE

Chicken Liver (GF)

Pan-fried with onions. Served on mashed potato.

Hellim (V) (GF)

Pan fried mushrooms and halloumi cheese.

Kalamar

Deep-fried squid. Served with tartar sauce.

Creamy Garlic Mushroom

Mushrooms, garlic, parsley in creamy cheese sauce.

King Prawns

King prawns pan-fried with butter, garlic, lemon juice, and seasoning.

Sigara Böreği (V)

Filo pastry filled with parsley and feta cheese. Served with salad garnish and sweet chili sauce.

Sucuk & Hummus

Turkish garlic sausage with garlic olive oil, lemon juice, tahini paste. Served with hummus topped with red pepper and olive oil.

Mücver (V)

Courgette fritters with carrot, vegetables, and flour. Pan-fried and served with yogurt dill sauce.

MAIN COURSES

Chump of Lamb

Grilled marinated medallion lamb. Served with roasted potato, Mediterranean vegetables and gravy.

Hindi Dolma

Stuffed breast of rich cooked turkey. Served with Mediterranean vegetables and gravy.

Meyveli Tavuk

Pan-fried chicken strips sun-dried fruits Served with rice and salad

Salmon

Cooked in creamy mango sauce. Served with roasted potato and vegetables.

Türlü (VG)

Mixed vegetables cooked in tomato sauce. Served with rice.



Fillet Sea Bass

Grilled sea bass fillet, served with roasted potatoes, Mediterranean vegetables and lemon and butter sauce.

Tavuk Şaşlık

Marinated chicken breast wrapped on hellim cheese cook on charcoal grill. Served with rice and salad

Beef Steak

Rib eye steak cooked to your choice. Served with Mediterranean vegetables, roasted potatoes and gravy.

Vegetarian Dolma (VG)

Tomato, aubergine, carrots, mushrooms, onions, rice, and tomato sauce wrapped in thin aubergine slices. Served with tomato sauce, rice, and salad.

DESSERTS

Baklava

Filo pastry filled with walnuts cooked in home made honey syrup. Served with ice cream.

Kazandibi

smoked vanilla pudding with orange zest. Served with ice cream.

Chocolate Fudge Cake

Served with ice cream.

Sticky Toffee

Served with ice cream

Blackberry Cheesecake

Served with ice cream.

Apricots

Sun-dried apricots soaked in honey syrup stuffed with mascarpone cheese and walnuts.

Please inform one of our team of your specific allergy or dietary requirements. Our dish descriptions don't always mention every single ingredient so just ask if you're unsure.
(V) Vegetarian (VG) Vegan (GF) Gluten Free