



2018 CHRISTMAS MENU CAFÉ PASHA



To Start;

Turkish Platter

*Mixed platter of grilled Halloumi, Sigara Borek, Falafel and Dolma.
Served with Jajeek dip and a piece of Turkish bread.*

Mains to choose;

LAMB TANTUNI

Cubed lamb, marinated and slowly cooked. Served or pureed eggplant, bulghur (cooked wheat) and a piece of Turkish bread.

LAMB SALAD

Skewers of diced lamb leg marinated in Pasha's secret recipe. Grilled and served on a seasonal salad, feta, roasted nuts and olives.

CHICKEN SHISH

Skewers of grilled chicken marinated in Pasha's secret recipe. Served with rice and a seasonal salad.

TOPKAPI CHICKEN

Grilled marinated chicken breast stuffed with spinach, mushroom, capsicum onion and cheese. Then oven baked and served with rice and a seasonal salad.

PRAWN GUYECH

Prawns cooked with mushrooms, capsicum, special homemade tomato sauce, topped with tasty cheese and served in a casserole dish with salad and rice.

VEGETARIAN GUYECH

Capsicum, onion, mushrooms, potatoes, tomatoes, green beans, peas, carrot, zucchini, eggplant garlic cooked in a casserole dish and topped with tasty cheese then oven baked. Served with bulghur pilav (Turkish style cooked wheat) and jajeek dip.

We wish you a very merry Christmas.

Please inform us if you have a food allergy.

Thanks for being loyal to Café Pasha for decades.

