

Mosaic

GRILL | MEZE | BAR

SPECIAL EVENT

Christmas Party Booking Set Menu

3 course meal 34.90

Special Event Menu

3 course meal 44.90

*Merry
Christmas*
& HAPPY NEW YEAR

Starters

SLICED TURKEY

Tender turkey slices served with tangy cranberry sauce

SIGARA BÖREK

Rolled pastry filled with feta cheese and parsley

SUJUK

Grilled spicy Turkish sausage

HALLOUMI

Grilled Cyprus cheese

CRISPY CALAMARI

Golden fried calamari served with tartare sauce

HUMMUS

Puréed chickpeas with tahini, olive oil, lemon juice & garlic

CACIK

Cucumber and mint with a hint of garlic in strained yogurt

GARLIC BREAD WITH CHEESE

Mains

ROAST TURKEY

Slow oven-cooked turkey with orange and honey sauce, served with vegetables and mashed potatoes and gravy

LAMB DELIGHT

Slow oven-cooked lamb with tomato sauce, walnuts, and dried organic grapes served with rice and bulgur pilaf, salad

CHICKEN THIGH SHISH

Chicken thighs marinated with a blend of herbs and spices served with rice and bulgur pilaf, salad

LAMB ADANA KEBAB

Minced lamb skewers, seasoned with pepper, thyme and chilli served with rice and bulgur pilaf, salad

FALAFEL V

Served with a hummus dip, gherkins, and a side salad

PENNE POMODORO V

Penne pasta with tomato and basil sauce

TAGLIATELLE SALMON F

Tagliatelle with chopped salmon, garlic, tomato sauce, cream, and a splash of vodka

SEAFOOD LINGUINE F

Mussels, salmon, prawns, and calamari in a garlic butter and tomato sauce, topped with parmesan cheese

JUMBO KING PRAWNS F

Six large Pacific king prawns, served with garlic butter sauce served with vegetables and mashed potato

SALMON F

Grilled salmon with a zingy lemon and parsley sauce, served with mashed potato and vegetables.

CHICKEN DELIGHT

Succulent chicken thighs mixed with mushrooms, peppers, and garlic, cooked in a white wine and cream sauce served with rice and bulgur pilaf, salad

KLEFTIKO

Slow oven-roasted lamb shank cooked in a rich homemade tomato sauce with mixed vegetables, served on a bed of mashed potatoes

CHICKEN SARMA BEYTI

Chargrilled tender minced chicken, marinated with herbs, wrapped in thin bread. Topped with yogurt and the chef's special butter sauce served with rice and bulgur pilaf, salad

LAMB SARMA BEYTI V

Chargrilled tender minced lamb, marinated with herbs, wrapped in thin bread. Topped with yogurt and the chef's special butter sauce served with rice and bulgur pilaf, salad

VEGETABLE MOUSSAKA V

Slices of aubergine, courgette, carrots, red bell pepper, and onion with herbs, covered with bechamel sauce and served with tomato and mozzarella cheese served with rice and bulgur pilaf, salad

SARMA VEGETABLE BEYTI V

A blend of fried aubergine, courgette, potato, and mixed peppers, marinated with homemade tomato sauce and mozzarella cheese served with rice and bulgur pilaf, salad

SEA BASS FILLET F

Grilled over charcoal and served with garlic butter sauce served with vegetables and mashed potato

Desserts

RICE PUDDING

Oven Baked

CHRISTMAS PUDDING

served with pouring cream or brandy sauce

MIXED GELATO

Vanilla & Strawberry Chocolate

BISCOFF CHEESECAKE

BAKLAVA

STRAWBERRY CHEESECAKE

V Vegetarian F Fish