THE ONVE VALENTINE'S DAY MENU

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3 COURSES £34.95 PER PERSON

Selection Of Starters

HEART WARMING SOUP(V) with homemade bread

BURRATA(V) Baby tomatoes & avocado with extra virgin olive oil

FALAFEL (V) Ground vegetables & herbs, served with hummus dip

PADRÓN PEPPERS (VG) Peppers cooked in balsamic vinegar and olive oil

PAN-FRIED KING PRAWNS Chilli, garlic, butter & cherry tomato with crispy bread Avocado, buffalo mozzarella & fresh tomato with green pesto

HUMMUS KAVURMA Hummus, crispy lamb, chili pepper flakes & oregano

CALAMARI Crispy calamari with homemade Tartare sauce

CHICKEN LIVER Pan-fried Chicken liver, red onions, parsley, cumin & oregano

Choice Of Main Course

SPINACH & RICOTTA RAVIOLI (v) Cooked with creamy tomato-creamy sauce roast veg and served with rocket & parmesan

PENNE ALL'ARRABIATA (V) Tomato, garlic, olives & chilli with Burrata

CHICKEN SCHNITZEL Chicken breast covered in breadcrumbs, fried and served with fries & avocado mix leaves salad

MEDITERRANEAN KÖFTE Grounded lamb seasoned, then charcoal grilled, served with rice, salad, grilled tomato & pepper

LAMB CHOPS Marinated with wild oregano, served with chips, grilled tomato & pepper

CHICKEN SHISH Char-grilled skewer of marinated chicken, served with rice, salad, grilled tomato & pepper

VEGETARIAN PEPPER & VINE LEAVES DOLMA (V) stuffed with oriental rice with fresh tomato sauce & homemade creamy yoghurt served with mixed salad

VEGETARIAN STUFFED ROASTED AUBERGINE (V) stuffed with Mediterranean vegetables topped with melted mozzarella served with rice & salad

GOAT'S CHEESE SALAD (v) Mixed leaves, avocado, beetroot, cherry tomatoes, walnut, apricot with melted goat's cheese & house dressing

GRILLED SEA BASS Grilled Sea Bass fillets served with mixed salad & chips

OCTOPUS Grilled Octopus, with mashed potatoes, rocket & pomegranate

Choice of Dessert

HOMEMADE BAKLAVA CRÈME BRÛLÉE TIRAMISU ICE CREAM LOVERS CHOCOLATE CAKE