



STONE CAVE
RESTAURANT & BAR

CHRISTMAS
MENU

SET MEZE SHARING

HUMMUS (VE)

Creamy chickpea puree, tahini, lemon juice and garlic.

CACIK (V)

Cucumber, fresh mint, dill, garlic in creamy yoghurt sauce.

SAKSUKA (VE)

Aubergine, tomatoes, potatoes, red & green peppers with tomato sauce.

BABAGANOUSH (V)

Grilled aubergine, garlic yoghurt, tahini, dill & lemon olive oil.

TABBOULEH (VE)

A refreshing parsley salad with mint, bulgur, tomato, cucumber & spring onions.

BOREK (V)

Spinach and feta cheese filo parcels with a sweet chilli sauce.

HALLOUMI (V)

Grilled halloumi cheese.

FALAFEL (VE)

With tahini cream & pickled red onions.

MUCVER (V)

Crispy courgette fritters served with garlic labneh.

MAIN COURSES

ADANA (KOFTE) KEBAB

Chargrilled spicy minced lamb served with fresh herbs & sumac salad, grilled tomato, pepper and onions.

CHICKEN SHISH KEBAB

Chargrilled chicken cubes served with fresh herbs & sumac salad, grilled tomato, pepper and onions.

ROAST TURKEY

Roasted carrots, parsnips & potatoes, tenderstem broccoli, cranberry sauce & gravy.

LAMB SHANK-INCİK

Slow cooked lamb shoulder, tomatoes, onions, oregano juice & roast potatoes served with rice.

GRILLED SALMON

Sauteed Spinach, grilled tenderstem broccoli, Lemon beurre blanc & parsley oil.

PAN SEARED BAKED SEA BASS

Cauliflower puree, dressed tenderstem broccoli & almond vinaigrette.

GRILLED AUBERGINE (VE)

Tahini cream, pickled red onions & crispy chickpeas.

MUSAKKA (Choice of Veg or Lamb)

Grandma's recipe with minced lamb or veggies, topped with bechamel sauce and parmesan cheese.

HOMEMADE DESSERTS

APPLE CRUMBLE

BAKLAVA

CARROT CAKE

2 Courses – 32.00pp / 3 Courses – 35.00pp

"Please let us know if you have any dietary requirement, however we are unable to guarantee dishes are completely allergen free."

"An optional gratuity 12.5% will be added to the total bill and shared by the whole team."