



DERALIYE

CHRISTMAS MENU

For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

DERALIYE

STARTERS

KING PRAWNS

Fresh King Prawns marinated with lemon, basil and bay leaves pan seared in a tarragon garlic butter and finished with a splash of our homemade tomato sauce and double cream

CALAMARI

Fresh calamari lightly dusted with flour, deep fried and served with our homemade beetroot tartar sauce

CHARGRILLED ASPARAGUS

COURGETTES & HALLOUMI 7.90 •

Fresh asparagus chargrilled and topped with grilled courgettes and halloumi cheese

LIVER

Fresh lambs liver lightly dusted with flour and pan cooked in butter and red onions, finished with a sprinkling of parsley and cumin

CHARGRILLED OCTOPUS

Tender octopus chargrilled with a hint of lemon, oregano, garlic, red chilli flakes and vinegar

MAINS

LAMB SHISH

Succulent lamb, cut from the tender middle neck, marinated for a minimum of 48 hours

CHICKEN SHISH

Free range chicken breast, cubed and marinated for a minimum of 48 hours

SEA BASS

Chargrilled fillet of sea bass

VEGETARIAN MOUSSAKA •

Slow cooked layers of aubergines, courgettes and potatoes with cinnamon, onions and mixed bell peppers, layers of silky béchamel sauce with grated mozzarella and mature cheddar cheese, topped with a rich tomato sauce and served with a salad

KUZU INCIK

A slow cooked lamb shank on a bed of roast potatoes, carrots, celery, mushrooms and mixed bell peppers, topped with a tomato sauce and served with salad

DESSERTS

CHEESE CAKE •

White chocolate and raspberry baked cheesecake

SORBET •

Lemon, Orange, Mango, Pomegranate and Raspberry

BAKLAVA •

40 layers of filo pastry filled with crushed pistachio nuts imported from Gaziantep, drenched in sweet lemon syrup and served with Hazelnut ice cream

24.90
2 COURSES

29.90
3 COURSES

A discretionary service charge of 12.5% will be added to your bill