



# ENTERTAMENT MENU

## STARTERS

(ALL STARTERS TO SHARE)

**NOCELLARA OLIVES (v)**  
Best sicilian olives.

**HUMUS (v)**  
Classic Middle Eastern dip of chickpea purée, premium tahini, hint of garlic, lemon juice, extra virgin olive oil & paprika.

**BEETROOT KISIR (v)**  
Bulgur wheat, beetroot, green peppers, spring onions, fresh herbs, pomegranate & extra virgin olive oil.

**BARBUNYA PİLAKİ (v)**  
Tender borlotti beans cooked with extra virgin olive oil, carrots, potatoes, onions & garlic.

**CALAMARI**  
Crispy calamari rings served with homemade fresh chilli-mustard aioli sauce.

**CACIK (v)**  
Creamy yoghurt, garlic, cucumber, extra virgin olive oil, dry mint.

**KÖPOĞLU (v)**  
Roasted diced aubergine tossed with homemade tomato sauce, topped with creamy yoghurt & a hint of garlic

**HALLOUMI DELIGHT (v)**  
Honey glazed grilled halloumi, pomegranate, caramelised leeks, oregano & nigella seeds.

**EZİNE PEYNİRİ (v)**  
Creamy, full-flavoured premium Turkish white cheese made from sheep's milk, known for its rich texture and salty finish.

**KAVUN (v)**  
Freshly sliced seasonal melon, light and refreshing.

## MAINS

(CHOICE OF MAIN COURSE)

**GRILLED SEA BASS**  
Grilled sea bass fillets, served with mashed potatoes.

**LAZ'S KÖFTE**  
Ground lamb seasoned and charcoal-grilled, served with rice, grilled tomato & pepper.

**CHICKEN SHISH**  
Char-grilled skewer of marinated free-range chicken, served with rice, grilled tomato & pepper.

**KARALAHANA SARMASI**  
Black cabbage leaves filled with aromatic ground lamb & rice, served with herby tomato sauce & yoghurt.

**HERB-CRUSTED SALMON**  
Mixed herb-crusted salmon, served with baby vegetables & mashed potatoes.

**GOAT'S CHEESE SALAD (v)**  
Mixed leaves, avocado, beetroot, cherry tomatoes, walnuts & apricots with melted goat's cheese & house dressing.

**KURU DOLMA (v)**  
Sundried peppers & tomatoes filled with aromatic rice, pine kernels, tomato sauce & yoghurt.

**LAMB SHISH**  
Char-grilled skewer of marinated tender lamb, served with rice, grilled tomato & pepper.



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