Main Course Menue for CEEC’18 Banquet

**Lamb Dishes**

1. Karisik Doner
   (Homemade Lamb and chicken doner kebab served with rice and salad)

2. Kuzu Doner
   (Lamb doner kebab served with rice and salad)

3. Adana Kofte
   (Spicy minced lamb grilled on skewers and served with rice and salad)

4. Kuzu Sis
   (Marinated cubes of lamb grilled on skewers and served with rice and salad)

5. Karisik Sis
   (Cubes of lamb and chicken grilled on skewers and served with rice and salad)

6. Karisik Kebab
   (Lamb chops, lamb cubes, spicy lamb kofte, chicken wings and chicken beyti served with rice and salad)

7. Kuzu Beyti
   (Grilled minced lamb seasoned with garlic and parsley. Served with rice salad)

8. Kuzu Kaburga
   (Grilled lamb ribs served with rice and salad)

9. Kuzu Pirzola
   (Seasoned lamb chops grilled and served with rice and salad)

10. Patlican Kebab
    (Sliced aubergine with minced lamb and special made and served with rice and salad)

11. Mirra Special
    (Lamb chops, Chicken Shish, Adana kofte, Chicken wings, Lamb doner, Chicken doner, quil)

**Chicken Dishes**

12. Tavuk Doner
    (Chicken doner kebab served with rice and salad)

13. Tavuk Sis
    (Marinated cubes of chicken grilled on skewers and served with salad)

14. Tavuk Legs
    (Chicken off the bones seasoned and grilled on skewers and served with rice and rice)

15. Tavuk Beyti
    (Grilled minced chicken breast seasoned with garlic and parsley)

16. Tavuk Tavuk Kanati
    (Grilled chicken wings served with rice and salad)

17. Bildircin
    (Quil)

18. Tavuk Salatasi
    (Chicken Salad)
Fish Grills

(All fish grills are cooked on charcoal)

19. Levrek (Grilled Seabass fish)
20. Cupra (Grilled Gilt-head Bream fish)
21. Somon (Grilled Salmon)
22. Kalamar (Freshly fried squid)
23. Karides (Jumbo prawns powdered with garlic and melted butter cooked on the grill)
24. Karisik Deniz Mahsulleri (Mixed seafood cooked on the fried pan)
    (Cooked on the fried pan)
25. Mixed Seafood Shish (Mixed seafood cooked on the fried pan)
    (Served with rice and salad)

House Specials

26. Kuzu Guvec
(Cubes of lamb, aubergine with mushrooms, onions and peppers in a specials tomato sauce served with rice)

27. Incik (Kleftico)
(Braised lamb shank with potato, celery, onions, red peppers, green peppers, bay leaf and special tomato sauce cooked in the oven and served with rice)

28. Meat Musakka
(Minced meat, aubergine, green pepper, tomatoes and onions, cooked in the oven with béchamel sauce served with salad)

29. Tavuk Sote
(Chicken with tomato, onion, pepper, mushroom and butter sauce served with rice)

30. Kuzu Sote
(Lamb with tomato, onion, pepper, mushroom and butter sauce served with rice)

31. Ezmeli Kebap
(Grilled house specials minced kebab with special sauce)

32. Chicken A La Crème
(Chicken breast with double cream, mushroom, garlic and served with rice)

Dishes with Yogurt Sauce

33. Iskender
(Doner kebab with yoghurt sauce, special sauce and butter sauce and special bread)

34. Yogurtlu Kuzu Sis
(Grilled lamb shish with yoghurt and butter sauce and special bread)

35. Yogurtlu Tavuk Sis
(Grilled Chicken shish with yoghurt and butter sauce and special bread)
36. Yogurtlu Kuzu Beyti
(Grilled minced lamb with garlic, yoghurt and butter sauce and special bread)

37. Yogurtlu Tavuk Beyti
(Grilled minced chicken breast with yoghurt and butter sauce and special bread)

38. Sarma Kuzu Beyti
(spicy minced lamb wrap with garlic served with yoghurt and butter sauce and special bread)

39. Sarma Tavuk Beyti
(Spicy minced chicken wrap with garlic served with yoghurt and butter sauce and special bread)

40. Yogurtlu Adana
(Grilled minced lamb with yoghurt and butter sauce and special bread)

41. Ali Nazik (Lamb or Chicken)
(Grilled Aubergine, garlic, yoghurt with either lamb or chicken and served with special bread)

Vegetarian Meals

42. V. Musakka
(Aubergine, potatoes and green peppers covered in cheddar cheese with béchamel sauce and served with salad)

43. Mixed Vegi Skewers
(Aubergine, courgette, onions, green peppers, mushrooms skewer and flavoured with cumin. Served with rice and salad)

44. Falafel
(Ground chickpeas and broad beans toasted in spices and deep fried served with salad and humus)

45. Imam Bayildi
(Aubergine stuffed with onions, tomato and green peppers served with salad)

46. Cali Fasulye
(Green beans served with rice)

47. Hellim Salatasi
(Grilled goats cheese salad)