

Festive dining Ali Bey style

ALI BEY

Party Menu

EAT DRINK
AND
BE MERRY

Friday and Saturday Belly Dancer Show

ALIBEY RESTAURANT

Festive Menu

Celebrate the season with the rich flavours of the Mediterranean, lovingly prepared over charcoal and served with Turkish hospitality.

STARTERS

Cold Mezze Selection

HOUMOUS (VF) (GF) (V)
TZATZIKI (CACIK) (GF) (V) (D)
SAKSUKA (VF) (GF) (V)
TARAMA (F)
TABBOULEH (V)
BABA GANOUSH (VF) (GF) (V)

Hot Mezze Favourites

HALLOUMI CHEESE (GF) (V) (D)
FALAFEL (VF) (V)
SIGARA BOREGI (V) (D)
TURKISH SAUSAGE (GF)
CRISPY CHICKEN
CALAMARI

MAINS

Chef's Special Main Courses

MEAT MOUSSAKA

Layers of aubergines, potatoes, courgette, minced meat, red & green peppers with tomato sauce and béchamel sauce served with rice or couscous & salad.

CHICKEN CASSEROLE

Pan fried chicken with onions, peppers, aubergines, tomato sauce & herbs, served with rice or couscous.

LAMB CASSEROLE

Pan fried lamb cubes with onions, peppers, aubergines, tomato sauce & herbs, served with rice or couscous.

ISLIM KEBAB CHICKEN

Diced chicken cubes with red & green peppers, onions & potatoes cooked in oven wrapped with aubergine finished with special tomato sauce, served with couscous or rice & salad.

ISLIM KEBAB LAMB

Diced lamb cubes with red & green peppers, onions & potatoes cooked in oven wrapped with aubergine finished with special tomato sauce, served with couscous or rice & salad.

LAMB SHANK

Lamb shank, green & red peppers, garlic, carrots, onions, celery, tomato sauce cooked in oven with potatoes served with rice or couscous.

From The Sea

SALMON

Grilled a fillet of salmon served with sautéed potatoes, creamy spinach, onions and salad

SEA BASS FILLET

Pan fried a fillet of sea bass served with sautéed potatoes, creamy spinach, onions and salad

KING PRAWNS

Pan fried king prawns with peppers, onion, garlic and tomato sauce served with rice and salad

Charcoal Grill Specials

LAMB SHISH

Marinated lamb cubes grilled on charcoal grill served with basmati rice or couscous & salad

CHICKEN SHISH

Lean chunks of chicken breast skewered on charcoal grill served with basmati rice or couscous & salad

ADANA KOFTE KEBAB

Lean tender minced lamb, onions, green peppers, seasoned with parsley & herbs served with basmati rice or couscous & salad

MIXED GRILL

Lamb shish, chicken shish, adana kofte, lamb chops, served with rice or couscous & salad

Vegetarian Delight

VEGETARIAN MOUSSAKA

Layers of aubergines, potatoes, onions, courgette, red & green peppers with tomato sauce, béchamel sauce. Served with basmati rice or couscous & salad

FALAFEL

Crushed chickpeas, peppers, onions, celery, carrots, garlic, parsley and tomato sauce. Deep fried and served with basmati rice, salad & hummus

VEGETARIAN CASSEROLE

Cooked with aubergines, potatoes, red & green peppers, tomato sauce, courgette, onions & served with rice

VEGETARIAN PENNE

Penne pasta with mushroom, pepper, onion, courgette, herbs and tomato sauce.

ASPARAGUS SALAD

Grilled asparagus, cherry tomatoes, avocado and herbs

DESSERT INDULGENCE

BERRY CHEESE CAKE (D)

PISTACHIO BAKLAVA (N)

RICE PUDDING (D)

CHOCOLATE FUDGE CAKE

ROCHER CAKE

TRAMISU ALCOL FREE

Festive Dining Experience at Ali Bey

All Cold and Hot Mezzes are served together on a beautifully prepared sharing platter for the table a true taste of Turkish hospitality. Please choose one Main Course and one Dessert from the menu to complete your festive meal.

Each meal is served with our homemade bread, crushed olives, and a side of chilli & garlic dressing freshly prepared in-house.

△ Allergy Information

Please inform a member of our team about any allergies or dietary requirements before ordering.

Our staff will be happy to provide allergen details and assist with suitable options

(V) Vegetarian (VF) Vegan Friendly (GF) Gluten Free (N) Contains Nuts (F) Fish (D) Dairy