

SARIGERME RESTAURANT

Special Event Group Set Menu

SHARED ENTRÉE

The Turkish Meze Platter GF* / VG

Hummus, Cacik, Stuffed Vine Leaves, Sigara Boregi, and fresh local breads.

MAIN COURSE

Traditional Lamb Tandir GF

Slow-cooked succulent lamb served with seasoned rice and grilled vegetables.

Seabass Sarigerme GF / DF

Freshly caught grilled seabass with lemon butter sauce and baby potatoes.

Vegetable Moussaka VG / V*

Layers of aubergine, potatoes, and zucchini topped with bechamel sauce.

DESSERT

Homemade Baklava Selection N

Crispy pastry layers with walnuts and honey syrup.

GF - Gluten Free / DF - Dairy Free / V - Vegan / VG - Vegetarian / N - Contains Nuts / * - Option available

Please inform your server of any dietary requirements or allergies.