NOYA

MEDITERRANEAN RESTAURANT

Since 2015

Festive menu

www.noyarestaurant.com

@noyarestaurant

Festive menu

2 Course | £24.95 pp

Available from December 1- 31

Starters | Mezes

EZME SALAD VG
CACIK V
HUMUS VG
PATLICAN TARATOR V

GARLIC MUSHROOMS
Sauteed garlic mushrooms with peppers in a creamy tomato sauce.

GRILLED SUCUK
Grilled garlic sausages with side salad.

BEETROOT SALAD
Fresh red beetroot and crunchy rocket leaves topped with feta cheese and olive oil.

HUMMUS KAVURMA
Slow cooked lamb fried in butter served on our homemade hummus.

KING PRAWNS
King prawns marinated with garlic and Mediterranean herbs.

PRAWN COCKTAIL
Classic prawn cocktail with Marie Rose sauce and fresh lettuce.

SALMON NOYA
Fried filo pastry filled with salmon and fresh herbs.

PEYNIRLI BOREK V
Parcels of filo pastry filled with feta cheese and parsley.

CALAMARI
Panko coated squid rings served with salad and tartar sauce.

LAMB KOFTE
Turkish chargrilled meatballs served on homemade tomato salsa and salad.

CHICKEN WINGS
Marinated chicken wings chargrilled and served with salad.

HALLOUMI V
Grilled halloumi cheese served with side salad.

BAKED FETA
Oven baked feta in rich olive oil with honey and sesame seeds.

Please inform staff of any allergies or dietary requirements before placing an order.

MAINS

Vegetarian

VEGETABLE MOUSSAKA V
Vegetarian moussaka served with garlic bread, rice and side salad.

HALLOUMI KEBAB V
Halloumi cheese and mixed vegetable skewers served with pitta bread, rice and side salad.

KARNIYARIK VG
Roasted aubergine filled with onion tomatoes and Mediterranean herbs served with rice, side salad and pitta bread.

VEGETABLE GUVEC V VG
Mediterranean vegetables in a fresh tomato and herb sauce served with rice, salad pitta or garlic bread.

VEGETABLE SAUTE VG
A colourful medley of vegetables, sautéed with garlic and olive oil, served as a light and flavoursome side or main dish.

Seafood

SALMON MARROO
A baked salmon fillet marinated in a savoury seasoning served with new potatoes, seasonal vegetables and salad.

SEABASS FILLET
Grilled Seabass served with rice and fresh rocket and red onion salad.

MONKFISH AND KING PRAWN KEBAB
Marinated Prawns and Scottish Monkfish char-grilled with Mediterranean vegetables served with rice and side salad.

SEAFOOD GUVECH
King prawns and monkfish simmered with Mediterranean vegetables served with rice and garlic bread.

Salad

HALLOUMI AND FETA SALAD V
Beetroot and mixed salad with rocket topped with grated feta cheese.

GRILLED SALMON SALAD
Crunchy mixed salad topped with baked salmon, a dash of lemon and pomegranate.

CHICKEN SALAD
Grilled chicken breast served on fresh Mediterranean salad.
(Add Halloumi + £1.5)

GREEK SALAD V
Tossed cucumber, tomatoes, red onion & green pepper, topped with light oil dressing, feta cheese and olives.

Side Orders

CHUNKY CHIPS	**£5.5**
SWEET POTATO FRIES	**£5.5**
GARLIC BREAD WITH CHEESE	**£5**
CRISPY BAKED POTATOES	**£4**
FRENCH FRIES	**£4**
RICE	**£2.5**
TURKISH BREAD	**£2.5**

Chef Specials

CHICKEN MOZZARELLA ASPARAGUS
Marinated breast of chicken, breadcrumbed stuffed with mozzarella and baked, topped with sauce and served with asparagus.

LAMB SHANK
Lamb shank slow cooked on the bone in a tomato sauce served on creamy mashed potatoes with seasonal vegetables.

MANTARLI TAVUK
Chicken pieces sauteed with garlic mushrooms and peppers in a creamy tomato sauce.

LAMB MOUSSAKA
Traditional dish of layered potatoes, lamb pieces, onions and tomatoes, cooked in bechamel sauce.

CHICKEN MOUSSAKA
Traditional dish of layered potatoes, chicken pieces, onions and tomatoes, cooked in bechamel sauce.

LAMB GUVEC
Tender pieces of lamb slow-cooked with vegetables in a rich tomato and herb sauce, served sizzling hot.

CHICKEN DIYAN
Full chicken breast cooked in white wine sauce and served with crispy baked potatoes.

PASHA LAMB
Slow cooked lamb in a Mediterranean tomato sauce served with rice or creamy mashed potato.

CHICKEN PESTO AND GOAT'S CHEESE
Oven baked, breaded chicken breast stuffed with green pesto and goat's cheese served with rice and salad.

LAMB STROGANOFF
Slow cooked lamb in a red wine, peppercorn and mushroom sauce served on rice or mashed potato.

ALI NAZIK — **CHICKEN £17.5 | LAMB**
Chicken or lamb kebab on a bed of roasted aubergine in a garlic yoghurt with tomato and butter sauce served with rice and salad.

CHICKEN SIZZLER
Grilled marinated chicken served on a sizzling hot plate with peppers, onions and chef's special sauce.

LAMB SIZZLER
Tender lamb pieces served on a sizzling hot plate with peppers, onions and chef's special sauce.

SPICY PRAWN TAGLIATELLE
Tagliatelle pasta tossed with king prawns in a spicy tomato and garlic sauce.

CHICKEN & MUSHROOM TAGLIATELLE
Tagliatelle pasta with chicken and mushrooms in a creamy garlic and white wine sauce.

From The Grill

NOYA HOUSE MIX
Chargrilled chicken, lamb, lamb chop and lamb kofte served on pita bread with rice, side salad and yoghurt dip.

CHICKEN FEAST
Crispy chicken strips, lightly seasoned and served with a choice of dipping sauces.

CHICKEN KEBAB
Marinated cuts of chicken skewered with onion and pepper grilled and served with rice, salad, pitta bread and yoghurt dip.

CHICKEN AND HALLOUMI KEBAB
Marinated chicken and chargrilled halloumi, served with onions and peppers rice, salad pitta bread and yoghurt dip.

LAMB KEBAB
Marinated cuts of lamb skewered with onion and pepper grilled and served with rice, salad, pitta bread and yoghurt dip.

LAMB AND HALLOUMI KEBAB
Marinated lamb and chargrilled halloumi, served with onions and peppers rice, salad pitta bread and yoghurt dip.

LAMB CHOPS
Our signature marinated lamb chops chargrilled and served with rice, and side salad.

ADANA KEBAB
A renowned minced lamb dish from Southern Turkey made from chopped peppers, parsley and mild chilli flakes topped with our homemade salsa and served with rice, salad and pitta bread.

CHICKEN WINGS
8 succulent and crispy chicken wings, perfectly grilled with a touch of spice. Served with skin-on fries, mixed salad and homemade BBQ sauce.

CHICKEN THIGHS
Our signature marinated chicken thighs served with onions, mushrooms and rice.

NOYA COMBO
Lamb, Chicken | Adana, Chicken
Choose two of our chicken lamb or Adana kebabs served with rice, salad, pitta and homemade yoghurt dip.

Sharing Platter

Start with Dips
COLD MEZE PLATTER
Mix of dips: hummus, cacik and ezme, served with warm Turkish bread.

Followed By

MEDITERRANEAN BANQUET SULTAN KEBAB — **£27.95 PP**
Skewers of Adana Kebab, Chicken kebab, lamb kebab and lamb chops served on a bed of rice and salad.

Start with Dips
COLD MEZE PLATTER
Mix of dips: hummus, cacik and ezme, served with warm Turkish bread.

Followed By

CHICKEN PLATTER — **£24.95 PP**
Chicken shish, chicken wings, and chicken thighs, served with chips, salad, and a choice of dips.