



HAGIA SOFIA CABINET MENU 45€

"We offer a three-course meal package, the menu is served in private dining rooms. Your own private dining room is available for three hours. We take special diets and allergies into account with advance notice, please remember to mention them in your request"

STARTERS

MEZE ASSORTMENT; TSATSIKI, EZME, HUMUS

SERVED WITH FRESH LAVASH BREAD

-LACTOSE FREE

MAINS TO CHOOSE:

STUFFED EGGPLANT IN ANATOLIAN STYLE WITH VEGETABLES -

LACTOSE-FREE, GLUTEN-FREE, VEGAN

ROAST LAMB WITH RED WINE SAUCE AND SEASONAL

VEGETABLES.

LACTOSE-FREE, GLUTEN-FREE

GRILLED SALMON WITH POMEGRANATE SYRUP AND SEASONAL

VEGETABLES

LACTOSE-FREE, GLUTEN-FREE, NO MILK

DESSERT

BAKLAVA AND CREAMY VANILLA ICE CREAM.

-LOW LACTOSE

Starters and dessert are the same for everyone, the main course is optional.

You can ask our staff for more information about the food and their possible allergens.