

HAGIA SOFIA GROUP MENU 45€

The three-course menu offers groups stylish and functional service that provides a delicious and diverse taste journey into Turkish cuisine. In the group menu, the appetizer and dessert are the same for everyone, while the main course can be chosen for each persons preference. You can inform us in advance of any special dietary requirements, which we will gladly accommodate.

When making a group reservation, we kindly ask you to place your food order in advance. Three days prior to the event, we will use the number of guests you provided as the basis for billing. The reservation, including menus, must be made at least three days before the event.

Please provide the following information for the group menu order:

Person's name / Main course choice / Any allergies

STARTERS

**MEZE ASSORTMENT INCLUDING: TZATZIKI, EZME, AND HUMMUS
SERVED WITH LAVASH BREAD**

-LACTOSE FREE, HALAL

MAINS TO CHOOSE:

VEGETARIAN EGGPLANT BAKE, RICE, AND SALAD

-GLUTEN-FREE, VEGAN, HALAL

**CHICKEN CASSEROLE WITH CHEESE CRUST, SERVED WITH RICE AND LAVASH
BREAD**

--LACTOSE FREE, HALAL

**GRILLED SALMON WITH POMEGRANATE SAUCE, OVEN-ROASTED POTATOES, AND
VEGETABLES**

-GLUTEN-FREE, NO MILK, HALAL

**ROASTED LAMB WITH RED WINE SAUCE, OVEN-ROASTED POTATOES, TZATZIKI,
AND VEGETABLES**

-LACTOSE-FREE, GLUTEN-FREE

DESSERT

**SWEET FILLO PASTRY DESSERT BAKLAVA SERVED WITH A SCOOP OF
VANILLA ICE CREAM**

-LOW LACTOSE, HALAL

The menu includes ice water, coffee, or Turkish tea.

*Further information about the dishes and their allergens and intolerances can be obtained upon request from the staff.
(EU Regulation No. 1169/2011 on Food Information to Consumers) Vegan, gluten-free, and nut-free menu options are
also available.*

www.hagiasofia.fi