

Dips & Mezzes

Saka Suka (v)	8.50
<i>Deep fried aubergine dish in a tomato & onion sauce.</i>	
Gombe (v)	8.50
<i>Cooked aubergine salad with onions, tomatoes, garlic, peppers & herbs.</i>	
Dolma (v)	8.50
<i>Vine leaves stuffed with rice, pine nuts & herbs.</i>	
Antep (v)	8.50
<i>Spicy tomato dip with onions & herbs.</i>	
Haydari (v)	8.50
<i>Yoghurt dip with garlic, mint & herbs.</i>	
Houmous (v)	8.50
<i>Blend of chickpeas, tahini, lemon juice, garlic & olive oil.</i>	
Borulce (v)	8.50
<i>Savory greens in olive oil, garlic & pomegranate sauce.</i>	
Salmon Carpaccio	11.50
<i>Thinly sliced salmon marinated in lemon juice, olive oil, ground black pepper & dill.</i>	
Mixed Dip Platter • for two	17.50
<i>Selection of dips served with oven baked lavash bread.</i>	

Hot Starters

Prawn Borek	11.50
<i>Filo pastry rolls with prawns & vegetables.</i>	
Stuffed Mushrooms (v)	10.25
<i>Grilled mushrooms topped with cheese & garlic butter.</i>	
Shrimp Casserole	11.50
<i>Shrimps baked in the oven and topped with melted cheese.</i>	
Garlic Prawns	11.50
<i>Prawns deep fried in garlic butter, parsley & white wine sauce.</i>	
Calamari Rings	11.25
<i>Deep fried calamari rings served with tartar sauce.</i>	
Garlic Mushrooms (v)	9.50
<i>Pan fried mushrooms with creamy garlic sauce.</i>	
Borek (v)	8.25
<i>Filo pastry rolls with cheese & parsley stuffing.</i>	
Deep Fried Vegetables (v)	8.25
<i>Mushrooms, onions, zucchini, aubergine & peppers fried in a crispy coating, served with yoghurt dip.</i>	
Grilled Halloumi Cheese (v)	8.50
<i>Char-grilled halloumi cheese sprinkled with oregano & olive oil.</i>	
Icli Kofte	9.50
<i>Meatballs made with bulgur (cracked wheat) and filled with minced meat, pine nuts & spices.</i>	
Falafel (v)	8.25
<i>Chickpea patties served with yoghurt dip.</i>	

Salads

Wheat Salad (v)	10.50
<i>Bulgur (cracked wheat), spring onions, dill, walnuts, sun-dried tomatoes with pomegranate & olive oil</i>	
Seafood Salad	15.50
<i>Green salad topped with calamari, salmon & prawns.</i>	
Honey Roast Chicken Summer Salad	12.75
<i>Green salad topped with slices of honey flavored chicken.</i>	
Thai Beef Salad	14.50
<i>Green salad topped with marinated pieces of beef & mustard sauce.</i>	
Mediterranean Marinated Octopus Salad	17.50
<i>Octopus marinated in garlic & olive oil sauce served over mediterranean greens fresh oregano</i>	



Buzz Signature Dishes

Chicken Sauté	20.50
<i>Chicken strips sautéed with tomatoes, onions, green & red peppers cooked in a clay pot and served with rice.</i>	
Garlic Chicken	18.50
<i>Chicken breast pan fried in a garlic butter sauce, served with rice & mashed potatoes.</i>	
Sweet Chilli Chicken	20.50
<i>Chicken marinated in chilli, garlic, ginger, soya sauce honey & lime juice then char grilled, served with rice & mashed potatoes.</i>	
Honey Mustard Chicken	20.50
<i>Roast chicken & potatoes in a honey and mustard sauce topped with rosemary, served with rice.</i>	
Lemon Chilli Chicken	20.50
<i>Chicken marinated in lemon juice, chilli sauce, ginger and garlic & soya sauce then char grilled - served with rice & mashed potatoes.</i>	
Teriyaki Chicken	22.50
<i>Chicken marinated in teriyaki sauce & oven baked, served with vegetables & mashed potatoes.</i>	
Honey Glazed Lamb	26.50
<i>Fresh local lamb marinated in honey and soya sauce, served with pan fried vegetables, feta cheese & mashed potatoes.</i>	
Leg of Lamb Roast	35.50
<i>Leg of lamb cooked in the oven in a rosemary and red wine sauce topped with cheddar cheese, served with vermicelli rice & mashed potatoes.</i>	
Mediterranean Lamb	28.50
<i>Lamb Cutlets in soy sauce, char - grilled & served with ratatouille & rice.</i>	
Beef Sauté	24.50
<i>Beef strips sautéed with tomatoes, onions, green & red peppers cooked in a clay pot, served with rice.</i>	
Vegetable Claypot (v)	19.50
<i>Cauliflower, broccoli, mushroom, carrot and potatoes slowly cooked in a clay pot topped with bechamel sauce, served with rice.</i>	
Stir Fry Vegetables in Soy Sauce (v)	20.50
<i>Red & green peppers, carrots, mushroom, zucchini stir fried in a soy & ginger sauce, served with rice.</i>	
Thai Green Chicken Curry	22.50
<i>A medium spicy and creamy Thai green curry flavored with fragrant Thai spice and basil leaf, served with rice.</i>	

Grills

All served with chips, rice & stir fried vegetables.

Honey Soy Chicken Wings	18.50
<i>Oven baked chicken wings marinated in a honey and soy sauce.</i>	
Bacon Wrapped Chicken Breast	25.50
<i>Chicken breast wrapped in bacon served with creamy mustard sauce.</i>	
Chicken & Prawns	26.50
<i>Prawn wrapped chicken breast.</i>	
Lamb Cutlets	27.50
<i>Lamb Cutlets with mustard mint dressing.</i>	
Fillet Steak	26.50
<i>250 gr of fillet steak - tell us how you would like it done.</i>	
Peppered Steak	28.50
<i>250 gr pan fried steak in a black pepper, cream & brandy sauce.</i>	
Mushroom Steak	27.50
<i>Tenderloins of beef seared in shallots, sautéed mushrooms, dijon mustard, cream & brandy sauce.</i>	
T-Bone steak	33.50
<i>400 gr of steak - tell us how you would like it done.</i>	
Mixed Grill	35.50
<i>Grilled lamb cutlets, chicken, lamb & beef skewers & fried mushrooms.</i>	
Lamb & Rosemary Mini Kebabs	27.50
<i>Fresh local lamb char grilled served with dips.</i>	
Spicy Char grilled Lamb Cutlets	27.50
<i>Spicy char grilled lamb cutlets with rosemary potatoes.</i>	
Sirloin Steak in Blue Cheese Sauce	29.50
<i>250 gr sirloin steak served with blue cheese sauce.</i>	
Stuffed Beef	31.50
<i>Rolled beef stuffed with prawns & cheddar cheese, grilled & topped with saffron sauce.</i>	
Steak & Creamy Garlic Prawns	33.50
<i>250 gr fillet steak cooked to perfection & top with creamy garlic prawns.</i>	

All served with oven baked rosemary potatoes & salad garnish.

Fresh Fish

Rainbow Trout	18.50
<i>Pan fried in garlic butter.</i>	
Levrek	29.50
<i>Sea Bass grilled or pan fried.</i>	
Cupra	28.50
<i>Sea Bream grilled or pan fried.</i>	
Amberjack Skewer	29.50
<i>Char - grilled skewered amberjack fish.</i>	
Swordfish Steak	31.50
<i>400 gr steak grilled or pan fried.</i>	
Oven Baked Fish	34.50
<i>Sea Bass covered in salt clay bowl, cooked in the oven.</i>	
Fish & Chips	20.50
<i>Fillet of fish covered in batter and served with chips.</i>	

All served with oven baked rosemary potatoes & salad garnish.

Sea Food



Prawn Casserole	31.50
<i>King prawns in a tomato & garlic sauce oven baked in clay bowl served with salad garnish.</i>	
Buzz (Organic) Prawns	36.50
<i>King prawns pan fried in a creamy garlic sauce.</i>	
King Prawns	36.50
<i>Grilled or pan fried in garlic butter.</i>	
Seafood Platter	36.50
<i>Plate of fish, calamari and prawns served with chef's special sauce.</i>	
Seafood Skewer	35.50
<i>Sword fish and prawns char grilled on a skewer.</i>	
Lemon Chilli Prawns	36.50
<i>Prawns marinated in lemon juice, chilli sauce, ginger, garlic & soy sauce then char grilled.</i>	
Prawn Wrapped Sea Bass	35.50
<i>Prawns wrapped in a fillet of sea Bass & topped with garlic olive oil sauce.</i>	
Oven Baked Sea Bass	34.50
<i>Sea Bass baked in the wood burned oven with rosemary, dill & potatoes.</i>	
Salmon & Spinach	32.50
<i>Grilled salmon fillet served with a salsa, spinach & lemon juice.</i>	
Sizzling Seafood Platter	38.50
<i>King prawns, calamari, fish fillets, sautéed with seasonal vegetables in light butter sauce served on a sizzling plate.</i>	
Sea Bass Fillet In Creamy Orange Sauce	34.50
<i>Panfried Sea Bass fillet in a creamy orange sauce served with green salad.</i>	