

## SMALL PLATES

All starters served with homemade bread

★ 3.5 EACH ★

<b>VEGGIE STICKS</b> <b>A V</b> .....	<b>2</b>
Carrot, cucumber and <b>celery</b> sticks	
<b>OLIVES</b> <b>V</b> .....	<b>2.5</b>
<b>SOUP OF THE DAY</b> .....	<b>4</b>
Ask member of the team	
<b>MIX KOFTE</b> .....	<b>5</b>
Chicken & Lamb mini round chargrilled koftes with sautéed baby potatoes	
<b>PRAWN COCKTAIL</b> <b>A</b> .....	<b>4</b>
Avocado, iceberg lettuce, Marie rose sauce	
<b>SPINACH &amp; FETA BOREK</b> <b>A V</b> .....	<b>4</b>
Filo pastry filled with baby spinach and feta <b>cheese</b> served with sweet chilli sauce	
<b>CALAMARI</b> <b>A</b> .....	<b>5.7</b>
Fresh <b>squid</b> coated in <b>corn flour</b> , fried and served with our delicious homemade <b>tartar</b> sauce	
<b>HALLOUMI</b> <b>A V</b> .....	<b>5.7</b>
Grilled Cypriot cheese served tomato and coriander salad	
<b>HOUMOUS KAVURMA</b> <b>A</b> .....	<b>5</b>
Served with pan-fried lamb pieces and pine <b>nuts</b>	
<b>SUCUK</b> .....	<b>4.5</b>
Traditional spicy beef Turkish sausage	
<b>CHICKEN LIVER</b> <b>A</b> .....	<b>5.5</b>
Sautéed diced chicken liver with <b>butter</b> , herbs and red onion	
<b>MUCVER</b> <b>A V</b> .....	<b>4.5</b>
Crispy courgette fritters served with minted <b>yoghurt</b>	
<b>CHARGRILLED OCTOPUS</b> <b>A</b> .....	<b>6.5</b>
With mango harissa sauce	
<b>BULGUR KOFTE</b> <b>A</b> .....	<b>5</b>
Bulgur <b>wheat</b> stuffed with mince lamb, onions and <b>walnuts</b>	
<b>FALAFEL</b> <b>A V</b> .....	<b>4.5</b>
Served with <b>tahini</b> sauce and salad	
<b>CALAMAR TAVA (Spicy Available)</b> <b>A</b> .....	<b>6</b>
Pan fried fresh <b>squid</b> in a special homemade sauce and basil	
<b>MEDITERRANEAN PRAWNS</b> <b>A</b> .....	<b>6.5</b>
With garlic, <b>butter</b> and white wine sauce	
<b>CREAMY MUSHROOM</b> <b>A V</b> .....	<b>4.7</b>
Pan-fried mushrooms in a <b>creamy</b> garlic sauce	
<b>LAHMACUN</b> .....	<b>3.5</b>
Homemade Turkish pizza served with salad	

### HOUMOUS **A V**

**Chickpeas** puree with sesame oil, **tahini**, garlic and lemon juice

### TARAMA **A V**

Smoked **cod roe** mousse

### CACIK **A V**

Finely chopped cucumber, fresh mint and a hint of garlic in a creamy **yoghurt** sauce

### EZME **V**

Freshly chopped tomato, onion, parsley, mixed herbs, olive oil and fresh lemon

### PATLICAN SOSLU **V**

Fried aubergine and onion in a special tomato sauce

### STUFFED VINE LEAVES **A V**

Homemade stuffed wine leaves with **pine kernels**, rice and currant

### BETROOT TARATOR **A V**

Oven roasted beetroot, **yoghurt**, hint of garlic and olive oil topped with crushed **walnuts**

### KISIR **A V**

A classic Eastern Anatolian salad made with mixed **nuts**, **bulgur**, onions and tomato sauce

### TABULE **A V**

Finely chopped parsley, crushed wheat, tomatoes, onions, mint and lemon oil

### MIXED MEZE..... 11.5

Any choice of 5 mezes from above

## FISH

<b>FILLET OF SEA BASS</b> <b>A</b> .....	<b>16</b>
Served with sautéed spinach and crushed baby potato	
<b>MONK FISH</b> <b>A</b> .....	<b>17</b>
Served with chef's special <b>sauce</b> and salad	
<b>MIX FISH KEBAB</b> .....	<b>17</b>
Served with chef's special sauce and salad, salmon, monk fish and prawns	
<b>SALMON FILLET</b> <b>A</b> .....	<b>14</b>
Served with mash potato and mixed vegetables	
<b>KING PRAWNS</b> <b>A</b> .....	<b>23</b>
Charcoal grilled large <b>king prawns</b> served with chef special sauce and salad	

## CHARCOAL GRILL

All dishes served with rice and salad

<b>LAMB SHISH</b> .....	<b>14.9</b>
Marinated cubes of lamb grilled on a skewer	
<b>CHICKEN SHISH</b> .....	<b>12.5</b>
Marinated cubes of chicken grilled on a skewer	
<b>MIX SHISH</b> .....	<b>13.5</b>
Selection of lamb and chicken cubes grilled on a skewer	
<b>ADANA KEBAB</b> .....	<b>10.5</b>
Spicy minced lamb with herbs charcoal grilled	
<b>SOIREE WRAP</b> .....	<b>11.5</b>
Chicken, Adana, charred peppers, onions, served on lime yogurt and tomato sauce drizzle	
<b>LAMB CHOPS</b> .....	<b>16</b>
Grilled tender lamb chops seasoned	
<b>KANAT</b> .....	<b>10.5</b>
Marinated chicken wings charcoal grilled	
<b>GRILLED BABY CHICKEN</b> .....	<b>11.5</b>
Served with homemade chips and salad	
<b>MIX KEBAB</b> .....	<b>14.5</b>
Selection of chicken shish, lamb shish and adana kebab	
<b>SOIREE MIX GRILL</b> .....	<b>16.5</b>
Selection of lamb shish, chicken shish, lamb chop, adana kebab and chicken wings	
<b>KABURGA</b> .....	<b>11.5</b>
Lamb ribs served with rice	

## SIDES

<b>HOMEMADE CHIPS</b> .....	<b>2.7</b>
<b>SWEET POTATO CHIPS</b> .....	<b>3.7</b>
<b>SAUTÉED SPINACH</b> .....	<b>3</b>
<b>GRILLED ASPARAGUS</b> .....	<b>4.5</b>
<b>FRIES</b> .....	<b>2.5</b>
<b>SAUTÉED VEG</b> .....	<b>4.5</b>
<b>SPICY SAUTÉED BABY POTATO</b> .....	<b>2.9</b>
<b>GARLIC MUSHROOM</b> .....	<b>2.9</b>
<b>PLAIN or BULGUR RICE</b> .....	<b>2.5</b>
<b>SPICY BULLET CHILLI</b> .....	<b>2</b>

## PIDE

- LAMB or CHICKEN** ..... 10  
Pide topped with seasoned diced lamb or chicken, onions, red, green peppers and fresh flat parsley
- CHEESE AND TOMATO** **A** **V** ..... 7  
Pide topped with cheddar cheese and vine tomatoes
- VEGETARIAN** **V** ..... 8  
A seasonal combination of vegetables, seasoned and topped with cheddar cheese and parmesan
- SPINACH & FETA** **A** **V** ..... 10  
Pide topped with spinach, red peppers, feta cheese and onions

## CHEF'S SPECIAL

- ISKENDER** **A** ..... 14  
Grilled lamb, chicken and kofte with **yoghurt** and tomato sauce served on a bed of crispy homemade pide bread cubes
- KLEFTICO** **A** ..... 12  
Slowly cooked lamb, carrots, potato, **celery** in a special sauce
- SPICED BEEF RIB** ..... 12  
Mash potato, vegetable and red wine jus
- FLAMED CHICKEN FILLETS** ..... 10.5  
Roasted root vegetables, baby spinach and honey mustard sauce
- CHICKEN TAGLIATELLE** ..... 9  
Mushrooms and **creamy** white wine sauce

## VEGETARIAN

- CHARGRILLED VEGETABLES** **A** **V** ..... 9  
All vegetables marinated with fresh herbs, olive oil served with tomato sauce and **yoghurt**
- VEGETARIAN MOUSAKKA** **A** **V** ..... 9  
Layers of aubergine, carrots, potatoes, courgettes, peppers with **béchamel** sauce topped with cheese, served with salad
- FALAFEL** **A** **V** ..... 9  
Served with **houmous** and salad
- GRILLED HALLOUMI SALAD** **A** **V** ..... 9  
Mix leaves, **houmous**, fresh mint, cherry tomato and dressing
- BOREK** **A** **V** ..... 9  
Filo **pastry** filled with baby spinach and feta **cheese** served with sweet chilli sauce and salad

## SALADS

- GREEK SALAD** ..... 5  
With mixed herbs, cucumber, cherry tomatoes, peppers, red onion topped with feta cheese, marinated olives & fresh lemon
- SHEPARD SALAD** ..... 3  
A combination of tomatoes, cucumbers, red onions, fresh parsley with olive oil sumac and pomegranate
- TULUM SALAD** ..... 6  
Tulum **cheese**, cucumber, mixed leaves, rocket, **walnuts**, cherry tomato and pomegranate



ALLERGENS



VEGETARIAN

The Allergenic ingredients are indicated in bold.



# SOIRÉE

COLLECTION ONLY

WE ARE OPEN ON MONDAYS FROM 5PM

### ALLERGEN INFO



Design & Print by fairchildprint 020 83511111

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[WWW.SOIREERESTAURANT.CO.UK](http://WWW.SOIREERESTAURANT.CO.UK)

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