



SOIRÉE

LUNCH MENU

1 COURSE
£9.90

2 COURSE
£11.90

3 COURSE
£13.90

COLD STARTERS

MIXED OLIVES

Marinated with fresh herbs and spices

TARAMA (A)

Smoked cod-roe, garlic and lemon

HUMMOUS (A) (V)

Chickpeas, garlic, tahini and lemon

CACIK (A) (V)

Strained yoghurt, garlic, cucumber and dill

EGGPLANT RATATOUILLE (V)

Fresh tomato sauce, onions and mixed peppers

BEETROOT DIP (A) (V)

Roasted beetroot puree, yoghurt, nigella seeds, cumin and hazelnut

BABA GANOUSH (A) (V)

Smoked eggplant, tahini, garlic, lemon, pomegranate and cumin

KISIR (A) (V)

Bulgur, parsley, mix peppers, celery, fresh mint and pomegranate molasses

ADD A
GLASS OF
HOUSE WINE
(175ml)
£2.50

HOT STARTERS

HALLOUMI (A) (V)

Grilled and drizzle with basil sauce

SUCUK

Spicy beef sausage, grilled and drizzled with orange and honey glaze

HUMMOUS AWARMA (A)

Sauteed mince lamb with butter, lebanese 5 spices and pinenuts

CALAMARI FRITTERS (A)

Coated with semolina flour, sumac and mint aioli

BOREK (A) (V)

Spinach, feta rolled filo pastry with charred pepper sauce

CRISPY CHICKEN

Marinated with buttermilk and hot sauce, panko coated with peanut butter sauce

WRAPS

All served with fries

LAMB OR CHICKEN KOFTE (A)

Mixed salad, yoghurt, mint and butter sauce

CHICKEN WRAP (A)

Mixed peppers, avocado, chipotle mayo and spring onions

STEAK WRAP (A)

Cheese, cajun spice, green peppers and onions, horse radish sauce

SIDES

HAND CUT CHIPS	3.9
SWEET POTATO FRIES	3.9
RICE OR BULGUR (A)	2.9
BBQ ONIONS	3.9
BBQ MUSHROOMS	3.9
MISO PADRON PEPPERS (A)	4.5
SAUTÉED SEASONAL VEG	4.9
CREAMY MUSHROOMS (A)	5.7
BULLET CHILLIES	4
SAUTÉED SPINACH	4.5

FROM THE CHARCOAL

CHICKEN SHISH (A)

Marinated tender chicken breast cubes, served with rice or bulgur

ADANA

Spiced minced lamb with fresh herbs, served with rice or bulgur

LAMB RIBS

Marinated and served with fresh oregano butter, served with rice or bulgur

CHICKEN WINGS (A)

Marinated with mix spices, served with rice or bulgur

SEA BASS FILLET (A)

Charcoal grilled, served with sautéed cherry tomatoes, capers, garlic, thyme and hand cut chips

BURGERS

All served with fries

LAMB BURGER (A)

Lettuce, gherkin, tomato, red onion and burger sauce

CRISPY CHICKEN BURGER (SPICY) (A)

Carrot, cabbage, cucumber and wasabi mayo

HALLOUMI BURGER (A) (V)

Spinach, lettuce, sun dried tomato and mint sauce

BEEF BURGER (A)

Lettuce, gherkin, tomato, red onion and burger sauce

SALADS

TUNA SASHIMI (A)

Mix leaves salad, carrots, cucumber, daikon, nigella sesame seeds, red chilli, yuzu and lime dressing

SALMON FILLET (A)

Quinoa, cherry tomatoes, spring onions, pomegranate, avocado, mixed leaves and classic vinaigrette

CHICKEN CEASAR (A)

Iceberg lettuce, homemade ceasar dressing, parmesan and croutons

GOAT CHEESE (A) (V)

Mix leaves, fresh beetroot, balsamic and walnuts

CHARGILLED WATERMELON (A) (V)

Feta, watercress, walnuts, fresh mint, sesame and lime dressing

PASTAS

CREAMY CHICKEN FETTUCCINE (A)

Mushroom, cream and parmesan

TOMATO & BASIL SPAGHETTI (A) (V)

Black olives, feta and oregano

SALMON & ASPARAGUS CREAM PENNE (A)

Asparagus, cream, lemon zest and parmesan

DESSERTS

BAKLAVA Served with vanilla ice cream

BROWNIE Served with vanilla ice cream

CHEESECAKE

ICE CREAM Vanilla / Chocolate / Salted Caramel

SORBET Passion Fruit / Mango / Lemon / Strawberry



#ExoticMediterranean

(A) Allergens. (V) Vegetarian. More info about the allergens on the back.