

# LUNCH MENU

TUE - FRI: 12pm - 5pm

**1 COURSE**  
**£9.90**

**2 COURSE**  
**£11.90**

**3 COURSE**  
**£13.90**

EXOTIC MEDITERRANEAN

## ALLERGEN INFO



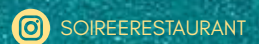
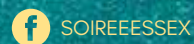
TAKEAWAY MENU  
COLLECTION ONLY



## ORDERING HOURS:

MON: 5pm - 10pm • TUE - SUN: 12noon - 10pm

79 Queen's Road, Buckhurst Hill, Essex IG9 5BW  
Tel: 020 8504 9498 | [www.soireerestaurant.co.uk](http://www.soireerestaurant.co.uk)



## COLD STARTERS

All cold starters are homemade.

<b>TARAMA (A)</b> Smoked cod-roe, garlic and lemon	4
<b>HUMMOUS (A) (V)</b> Chickpeas, garlic, tahini and lemon	4
<b>CACIK (A) (V)</b> Strained yoghurt, garlic, cucumber and dill	4
<b>EGGPLANT RATATOUILLE (V)</b> Fresh tomato sauce, onions and mix peppers	4
<b>BEETROOT DIP (A) (V)</b> Roasted beetroot puree, yoghurt, nigella seeds, cumin and hazelnut	4
<b>BABA GANOUSH (A) (V)</b> Smoked eggplant, tahini, garlic, lemon, pomegranate and cumin	4
<b>KISIR (A) (V)</b> Bulgur, parsley, mix peppers, celery, fresh mint and pomegranate molasses	4
<b>MIXED OLIVES</b> Marinated with fresh herbs and spices	4
<b>CHEF'S SELECTION OF 5 DIPS</b>	11.5

## SIDES

<b>HAND CUT CHIPS</b>	2.5
<b>SWEET POTATO FRIES</b>	2.5
<b>RICE OR BULGUR (A)</b>	2.5
<b>BBQ ONIONS</b>	2.5
<b>BBQ MUSHROOMS</b>	2.5
<b>MISO PADRON PEPPERS (A)</b>	4
<b>SAUTÉED SEASONAL VEG</b>	4
<b>CREAMY MUSHROOMS (A)</b>	4.5
<b>BULLET CHILLIES</b>	3

## HOT STARTERS

<b>LOLLIPOP GOAT'S CHEESE (A) (V)</b> Panko coated, fried on a base of honey, beetroot and balsamic puree	6
<b>HALLOUMI (A) (V)</b> Grilled and drizzled with basil sauce	5
<b>SUCUK</b> Spicy beef sausage, grilled and drizzled with orange and honey glaze	5
<b>LAMB LIVER (A)</b> Sautéed with shallots, cumin and parsley	5.9
<b>HUMMOUS AWARMA (A)</b> Sautéed mince lamb with butter, lebanese 5 spices and pine nuts	5.5
<b>CALAMARI FRITTERS (A)</b> Coated with semolina flour, sumac and mint aioli	6.9
<b>OCTOPUS (A)</b> Charcoal grilled, mix herbs, yoghurt sauce and preserved lemon dressing	7
<b>KING PRAWN SAGANAKI (A)</b> Sautéed in fresh tomato sauce, ouzo, feta, chilli, fennel seed and fried breadcrumbs	7
<b>PULLED LAMB (SIGNATURE DISH)</b> Slow cooked lamb with crispy simit bread, drizzled with tahini sauce	6.5
<b>LAH - MA - JUN (A)</b> Marinated minced lamb on flat bread	3.5
<b>GARLIC PRAWNS (A)</b> Fresh garlic, butter and parsley	7
<b>BOREK (A) (V)</b> Spinach, feta rolled filo pastry with charred pepper sauce	5

## SALADS

<b>GREEK SALAD (A) (V)</b> Beef tomato, cucumbers, red onion, green peppers, feta, black olives. Dressed with olive oil and red wine vinegar	5
<b>SHEPHERD'S SALAD</b> Tomatoes, cucumber, parsley, red onions, dressed with olive oil, pomegranate molasses and sumac	4
<b>EZME</b> Finely chopped parsley, tomatoes, onions, chillies, mix herbs and dressed with olive oil and pomegranate molasses	5

## FROM THE CHARCOAL

All served with rice and salad.

<b>LAMB SHISH (A)</b> Marinated tender lamb cubes	15.9
<b>CHICKEN SHISH (A)</b> Marinated tender chicken breast cubes	13
<b>MIX SHISH (A)</b> Selection of 2 lamb, chicken or adana	14
<b>ADANA</b> Spiced minced lamb with fresh herbs	12
<b>LAMB CHOPS (A)</b> Seasoned and drizzled with fresh oregano butter	16.5
<b>LAMB RIBS</b> Seasoned and drizzled with fresh oregano butter	13
<b>CHICKEN WINGS (A)</b> Marinated with mix spices	11.5
<b>SOIREE MIX GRILL (A)</b> Lamb, chicken, adana, lamb chop (l) and chicken wings	19

## HOUSE SPECIALS

<b>BLACKENED COD (A)</b> Baked in banana leaf with soy, miso, mirin, yuzu aioli and pickled broccoli marrow	15
<b>TUNA STEAK (A) (SIGNATURE DISH)</b> Marinated with honey, soya, grilled miso, aubergines, sticky rice, chilli, spring onion and daikon	17
<b>TENDER FILLET OF LAMB (A)</b> Charred eggplant, yogurt, sautéed mix peppers, tomato and black butter	17
<b>BEYTI (A)</b> Minced chicken with spices fresh herbs, garlic, wrapped in lavash over yoghurt sauce and butter	12

## VEGETARIAN

<b>CHARCOAL GRILLED VEG (V)</b> Eggplant, onions, peppers, zucchini, mushroom marinated with olive oil and pomegranate molasses	9
<b>BEETROOT FETA BURGER (A) (V)</b> Homemade burger with beetroot, feta, spring onions, brioche bun, cacik dip and sweet potato fries	9
<b>VEG MOUSAKKA (V)</b> Deconstructed, layer's of eggplant, zucchini, mix peppers, mushrooms, potatoes and creamy bechamel sauce	9

## FISH

<b>SEABASS FILLET (A)</b> Charcoal grilled, served with sautéed cherry tomatoes, capers, garlic, thyme and hand cut chips	15
<b>MIX FISH KEBAB</b> Salmon, monkfish, king prawn marinated in olive oil, lemon, thyme, charcoal grilled and mix salad	16.5
<b>OCTOPUS (A)</b> Charcoal grilled served with garlic, potato mash and dehydrated tomato chips	16.5
<b>KING PRAWNS (A)</b> Marinated in garlic, chilli, lime, honey, coriander, chargrill quinoa and coconut sauce	18
<b>MONK FISH (A)</b> Seasoned and charcoal grilled with salad and fish sauce	18.9

## DESSERTS

All desserts are homemade.

<b>BAKLAVA (A) (V)</b>	4.5
<b>BROWNIE (A) (V)</b> Served with chocolate sauce	4.5
<b>LEMON CHEESECAKE (A) (V)</b> Deconstructed, berry compote	4.5
<b>APPLE CRUMBLE (A) (V)</b> Deconstructed	4.5
<b>PAVLOVA (A) (V)</b> Fresh cream, fresh summer berries and passion fruit coulis	4.5
<b>SEASONAL FRUIT PLATTER (V)</b>	4.5

## SOFT DRINKS

<b>COKE / DIET COKE</b>	1.5
<b>FANTA / 7UP</b>	1.5
<b>APPLETISER</b>	1.5
<b>STILL / SPARKLING WATER</b>	1.5
<b>TUBORG FICI</b>	4.5
<b>EFEST DRAFT</b>	4.5
<b>PERONI</b>	4

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



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