

# 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

<b>VEG STICKS (V)</b> Rainbow carrots and cucumber	<b>3.9</b>
<b>MIXED OLIVES</b> Marinated with fresh herbs and spices	<b>4</b>
<b>TARAMA (A)</b> Smoked cod-roe, garlic and lemon	<b>4</b>
<b>HUMMOUS (A) (V)</b> Chickpeas, garlic, tahini and lemon	<b>4</b>
<b>CACIK (A) (V)</b> Strained yoghurt, garlic, cucumber and dill	<b>4</b>
<b>EGGPLANT RATATOUILLE (V)</b> Fresh tomato sauce, onions and mix peppers	<b>4</b>
<b>BEETROOT DIP (A) (V)</b> Roasted beetroot puree, yoghurt, nigella seeds, cumin and hazelnut	<b>4</b>
<b>BABA GANOUSH (A) (V)</b> Smoked eggplant, tahini, garlic, lemon, pomegranate and cumin	<b>4</b>
<b>ARTICHOKES (A) (V)</b> Peas, carrots, potatoes, celery, lemon and olive oil	<b>4</b>
<b>CHEF'S SELECTION OF 5 DIPS</b>	<b>11.5</b>

## SIDES

<b>HAND CUT CHIPS</b>	<b>2.5</b>
<b>SWEET POTATO FRIES</b>	<b>3.5</b>
<b>RICE OR BULGUR (A)</b>	<b>2.5</b>
<b>BBQ ONIONS</b>	<b>2.5</b>
<b>BBQ MUSHROOMS</b>	<b>2.5</b>
<b>MISO PADRON PEPPERS (A)</b>	<b>4</b>
<b>SAUTÉED SEASONAL VEG</b>	<b>4</b>
<b>BULLET CHILLIES</b>	<b>3</b>
<b>SAUTÉED SPINACH</b>	<b>4</b>

## HOT STARTERS

<b>GRILLED GOAT'S CHEESE (A) (V)</b> Mix leaves, beetroot, balsamic, honey and walnuts	<b>6</b>
<b>HALLOUMI (A) (V)</b> Grilled and drizzle with basil sauce	<b>5</b>
<b>SUCUK</b> Spicy beef sausage, grilled and drizzled with orange and honey glaze	<b>5</b>
<b>CHICKEN LIVER (A)</b> Sautéed diced chicken liver with butter, herbs and red onion	<b>5</b>
<b>HUMMOUS AWARMA (A)</b> Sautéed mince lamb with butter, lebanese 5 spices and pine nuts	<b>5.5</b>
<b>CALAMARI FRITTERS (A)</b> Coated with semolina flour, sumac and mint aioli	<b>6.9</b>
<b>OCTOPUS (A)</b> Charcoal grilled, mix herbs, yoghurt sauce and preserved lemon dressing	<b>7</b>
<b>MOULES MARINIÈRE MUSSELS (A)</b> Cream, garlic, onions, white wine, parsley and butter	<b>7</b>
<b>PULLED LAMB (SIGNATURE DISH)</b> Slow cooked lamb with crispy simit bread, drizzled with tahini sauce	<b>6.5</b>
<b>LAH - MA - JUN (A)</b> Marinated minced lamb on flat bread	<b>3.5</b>
<b>GARLIC PRAWNS (A)</b> Fresh garlic, butter and parsley	<b>7</b>
<b>BOREK (A) (V)</b> Spinach, feta rolled filo pastry with sweet chilli sauce	<b>5</b>
<b>MUCVER (A) (V)</b> Crispy courgette, fritters with mint yoghurt	<b>5</b>
<b>FALAFEL (A) (V)</b> Tahini sauce and served with salad	<b>5.5</b>
<b>CREAMY MUSHROOMS (A)</b> Grilled mushroom filled with cheese and butter	<b>4.5</b>

## 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	<b>5</b>
<b>EZME (V) (VG)</b> Finely chopped parsley, tomatoes, onions, chillies, mix herbs and dressed with olive oil and pomegranate molasses	<b>5</b>
<b>GREEN SALAD (V) (VG)</b> Mix leaves, cucumber, avocado, pomegranate, lemon and olive oil	<b>5</b>

## FROM THE CHARCOAL

All served with rice or fries and salad

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

## HOUSE SPECIALS

<b>ISKENDER</b> Grilled lamb, chicken and adana kofte with yoghurt and tomato sauce served on a bed of crispy homemade pide bread cubes	<b>15.9</b>
<b>BLACKENED COD (A)</b> Baked in banana leaf with soy, miso, mirin, yuzu aioli and pickled broccoli marrow	<b>15</b>
<b>KLEFTICO (A)</b> Slowly cooked lamb, carrots, potato, celery and special sauce	<b>13</b>
<b>GRILLED SALMON (A)</b> Served with mash potato and mix vegetables	<b>15</b>
<b>BEYTI (A)</b> Minced chicken with spices fresh herbs, garlic, wrapped in lavash over yoghurt sauce and butter	<b>12</b>

## VEGETARIAN & VEGAN

<b>CHARCOAL GRILLED VEG (V) (VG)</b> Eggplant, onions, peppers, zucchini, mushroom marinated with olive oil and pomegranate molasses	<b>9</b>
<b>FALAFEL BURGER (A) (V) (VG)</b> Tahini sauce and served with chips and salad	<b>9</b>
<b>MOUSSAKA (V) (VG)</b> Layers of aubergine, carrots, potatoes, courgette, peppers, vegan bechamel sauce, vegan cheese and served with salad	<b>9</b>
<b>ROAST CAULIFLOWER (V) (VG)</b> Chickpeas, mix spice, vegan bechamel and vegan cheese	<b>9</b>

## FISH

<b>WHOLE SEA BASS OR FILLETED (A)</b> With hand cut chips, salad, olive oil, lemon and oregano dressing	<b>15</b>
<b>MIX FISH KEBAB</b> Salmon, monkfish, king prawn marinated in olive oil, lemon, thyme, charcoal grilled and mix salad	<b>16.5</b>
<b>OCTOPUS (A)</b> Charcoal grilled served with garlic potato mash and dehydrated tomato chips	<b>16.5</b>
<b>KING PRAWNS (A)</b> Marinated in garlic, chilli, lime, honey, coriander chargrill quinoa and coconut sauce	<b>18</b>

## DESSERTS

All desserts are homemade.

<b>BAKLAVA (A) (V)</b>	<b>4.5</b>
<b>BROWNIE (A) (V)</b> Served with chocolate sauce	<b>4.5</b>
<b>CHEESECAKE (A)</b> With mix berry compote	<b>4.5</b>
<b>APPLE CAKE (A) (V)</b> Served with caramel sauce	<b>4.5</b>
<b>REVANI (A) (V)</b> Semolina cake with orange zest	<b>4.5</b>
<b>SEASONAL FRUIT PLATTER (V)</b>	<b>4.5</b>

## SOFT DRINKS

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

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



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