

EXOTIC MEDITERRANEAN



TAKEAWAY MENU — COLLECTION ONLY —



SOIRÉE

ALLERGEN INFO



Crustacean



Eggs



Tree Nuts



Gluten



Sesame Seeds



Fish



Shellfish



Mustard



Celery



Peanuts



Dairy



Sulphite



Soybeans



Lupin

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SOIREESSEX



SOIREERESTAURANT



SOIREEREST

COLD STARTERS

VEG STICKS (V)	3.9
MIXED OLIVES Marinated with fresh herbs and spices	4
TARAMA (A) Smoked cod-roe, garlic and lemon	4
HUMMOUS (A) (V) Chickpeas, garlic, tahini and lemon	4
CACIK (A) (V) Strained yoghurt, garlic, cucumber and dill	4
AUBERGINE MAN-JA (V) Fresh tomato, onions, pepper in red blow, garlic and pomegranate syrup	4
BEETROOT DIP (A) (V) Roasted beetroot puree, yoghurt, nigella seeds, cumin and hazelnut	4
BABA GANOUSH (A) (V) Smoked eggplant, tahini, garlic, lemon, pomegranate and cumin	4
GIRIT EZME (A) (V) Feta cheese, pistachio, almonds, walnuts and garlic	4
CHEF'S SELECTION OF 5 DIPS	11.5

SIDES

HAND CUT CHIPS	3.5
SWEET POTATO FRIES	3.5
RICE OR BULGUR (A)	2.9
BBQ ONIONS	2.9
BBQ MUSHROOMS	2.5
MISO PADRON PEPPERS (A)	4
SAUTÉED SEASONAL VEG	4
BULLET CHILLIES	3.5
SAUTÉED SPINACH	4
BBQ CAPYA PEPPERS	4.9
PAN FRIED ROASTED RED PEPPERS BBQ red peppers, yoghurt, garlic and parsley	4

HOT STARTERS

GRILLED GOAT'S CHEESE (A) (V) Mix leaves, beetroot, balsamic, honey and walnuts	6
HALLOUMI (A) (V) Grilled and drizzle with basil sauce	5
SUCUK Spicy beef sausage, grilled and drizzled with orange and honey glaze	5
CHICKEN LIVER (A) Sautéed diced chicken liver with butter, herbs and red onion	5
HUMMOUS AWARMA (A) Sautéed mince lamb with butter, lebanese 5 spices and pine nuts	5.5
CALAMARI FRITTERS (A) Coated with semolina flour, sumac and mint aioli	6.9
OCTOPUS (A) Charcoal grilled, mix herbs, yoghurt sauce and preserved lemon dressing	7
PULLED LAMB (SIGNATURE DISH) Slow cooked lamb with crispy simit bread, drizzled with tahini sauce	7.5
LAH - MA - JUN (A) Marinated minced lamb on flat bread	3.5
GARLIC PRAWNS (A) Fresh garlic, butter and parsley	7
BOREK (A) (V) Spinach, feta rolled filo pastry with sweet chilli sauce	6
FISH BOREK (A) Salmon, monk fish, prawns, mozzarella cheese, green pepper, red pepper and mushrooms	7.5
FALAFEL (A) (V) Tahini sauce and served with salad	5.5
CREAMY MUSHROOMS (A) Grilled mushroom filled with cheese and butter	4.5
CRISPY CHICKEN (A) Marinated with buttermilk and hot sauce, panko coated with peanut butter sauce	7.9
SALADS	
GREEK SALAD (A) (V) Beef tomato, cucumber, red onion, green peppers, feta, black olives. Dressed with olive oil and red wine vinegar	5
EZME (V) (VG) Finely chopped parsley, tomatoes, onions, chillies, mix herbs and dressed with olive oil and pomegranate molasses	5
GREEN SALAD (V) (VG) Mix leaves, cucumber, avocado, pomegranate, lemon and olive oil	5
SEA BEANS SALAD Baby spinach, red onion, cherry tomato, sea beans and prawns	11.9

FROM THE CHARCOAL

All served with rice or fries and salad

LAMB SHISH (A) Marinated tender lamb cubes	17.9
CHICKEN SHISH (A) Marinated tender chicken breast cubes	15
MIX SHISH (A) Selection of 2 lamb, chicken or adana	16
ADANA Spiced minced lamb with fresh herbs	14
LAMB CHOPS (A) Seasoned and drizzled with fresh oregano butter	18.5
LAMB RIBS Seasoned and drizzled with fresh oregano butter	14
CHICKEN WINGS (A) Marinated with mix spices	13.5
SOIREE MIX GRILL (A) Lamb, chicken, adana, lamb chop (1) and chicken wings	19.9
FRIED CHICKEN WINGS (A) Marinated with mix spices	13.5

HOUSE SPECIALS

ISKENDER Grilled lamb, chicken and adana kofte with yogurt and tomato sauce served on a bed of crispy homemade pide bread cubes	18.9
BLACKENED COD (A) Baked in banana leaf with soy, miso, mirin, yuzu aioli and pickled broccoli marrow	17
GRILLED SALMON (A) Served with mash potato and mix vegetables	17
BEYTI (A) Minced Chicken with spices fresh herbs, garlic, wrapped in lavash over yoghurt sauce and butter	17
CHICKEN CAESAR SALAD (A) Iceberg lettuce, homemade caesar dressing, parmesan and cratons	11.9

VEGETARIAN & VEGAN

CHARCOAL GRILLED VEG (V) (VG) Eggplant, onions, peppers, zucchini, mushroom marinated with olive oil and pomegranate molasses	9
FALAFEL BURGER (A) (V) (VG) Tahini sauce and served with chips and salad	9
MOUSSAKA (V) (VG) Layers of aubergine, carrots, potatoes, courgette, peppers, vegan bechamel sauce, vegan cheese and served with salad	9
GOAT CHEESE SALAD (VG) Mix leaves salad, fresh beetroot, walnuts and balsamic vinegar	9
HALLOUMI SALAD (VG) Mixed leaves salad, cucumber, carrot, lime and balsamic vinegar	8.9

FISH

WHOLE SEA BASS OR FILLETED (A) With hand cut chips, salad, olive oil, lemon and oregano dressing	17
MIX FISH KEBAB Salmon, monkfish, king prawn marinated in olive oil, lemon, thyme, charcoal grilled and mix salad	19
OCTOPUS (A) Charcoal grilled served with garlic potato mash and dehydrated tomato chips	18.5
KING PRAWNS (A) Marinated in garlic, chilli, lime, honey, coriander chargrill quinoa and coconut sauce	18.5

DESSERTS

BAKLAVA (A) (V)	4.5
BROWNIE (A) (V) Served with Chocolate Sauce	4.5
CHEESECAKE (A) With Mixed Berry Compote	4.5
APPLE CAKE (A) (V) Served with Caramel Sauce	4.5
REVANI (A) (V) Semolina Cake with Orange Zest	4.5
SEASONAL FRUIT PLATTER (V)	4.5

DRINKS

COKE / DIET COKE	1.5
FANTA / 7UP	1.5
APPLETISER	1.5
STILL / SPARKLING WATER	1.5
EFES DRAFT	5
PERONI	4.5

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

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