

EXOTIC MEDITERRANEAN



À LA CARTE MENU

ALLERGEN INFO



Crustacean



Eggs



Tree Nuts



Gluten



Sesame Seeds



Fish



Shellfish



Mustard



Celery



Peanuts



Dairy



Sulphite



Soybeans



Lupin

A discretionary service charge of 10% will be added to all bills.

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SOIRÉE



SOIREESSEX



SOIREERESTAURANT



SOIREEREST

COLD STARTERS

VEG STICKS (V) (VG) (GF)	4
BURRATA CHEESE (V) (GF) With collar tomato and basil	7.9
MIXED OLIVES (V) (VG) (GF) Marinated with fresh herbs and spices	5.45
TARAMA (A) Smoked cod-roe, garlic and lemon	5.45
HUMMOUS (V) (VG) (GF) Chickpeas, garlic, tahini, lemon and olive oil	5.45
CACIK (A) (V) (GF) Strained yoghurt, garlic, cucumber and dill	5.45
AUBERGINE MAN-JA (V) (VG) (GF) Smoked aubergine, fresh tomato, onions, red pepper, garlic and pomegranate concentrate	5.45
BEETROOT DIP (A) (V) (GF) Roasted beetroot puree, yoghurt, nigella seeds, cumin and hazelnut	5.45
BABA GANOUSH (A) (V) (VG) (GF) Smoked eggplant, tahini, garlic, lemon, pomegranate and cumin	5.45
COUSCOUS (A) (V) Crushed wheat, celery, mint, herbs and tomato sauce	5.45
EZME (V) (VG) (GF) Finely chopped parsley, tomatoes, onions, chillies, mix herbs and dressed with olive oil and pomegranate molasses	5.9
TUNA TARTAR (A) (GF) Tuna fish, avocado, mix rocket salad and basil sauce	8.5
CHEF'S SELECTION OF 5 DIPS	17.9

SIDES

HAND CUT CHIPS (V) (VG)	4.9
ASPARAGUS (A) (V)	6.9
SWEET POTATO FRIES (V) (VG)	4.9
RICE OR BULGUR (A)	2.9
BBQ ONIONS (V) (VG)	4.9
BBQ MUSHROOMS (V) (VG)	3.9
MISO PADRON PEPPERS (V) (VG)	4.9

HOT STARTERS

HALLOUMI (A) (V) (GF) Grilled and drizzle with basil sauce	6
SUCUK (GF) Grilled spicy beef sausage	6
CHICKEN LIVER (A) (GF) Sautéed diced chicken liver with butter, herbs and red onion	6
HUMMOUS KAVURMA (A) Sautéed diced lamb with butter, lebanese 5 spices and pine nuts	6
CALAMARI FRITTERS (A) Coated with semolina flour, sumac and mint aioli	8.5
OCTOPUS (A) (GF) Charcoal grilled, mix herbs, yoghurt sauce and preserved lemon dressing	8.5
PULLED LAMB (A) (Signature Dish) Slow cooked lamb with crispy simit bread, drizzled with tahini sauce	9.5
LAH-MA-JUN (A) Marinated minced lamb on flat bread	5
GARLIC PRAWNS (A) (GF) Fresh garlic, butter and parsley	8.5
BOREK (A) (V) Spinach, feta rolled lilo pastry with sweet chilli sauce	6
FISH BOREK (A) Salmon, monk fish, prawns, mozzarella cheese, green pepper, red pepper and mushrooms	7.5
FALAFEL (V) (VG) (GF) Tahini sauce and served with salad	6
CREAMY MUSHROOMS (A) (V) (GF) Grilled mushroom filled with cheese and butter	6
CRISPY CHICKEN (A) Marinated with buttermilk and hot sauce, panko coated with sweet chilli sauce	8.9

SAUTÉED SEASONAL VEG (A) (V)	4.9
BULLET CHILLIES (V) (VG)	4.9
SAUTÉED SPINACH (A) (V)	4.9
ROASTED RED PEPPERS (A) (V)	5.9
CHILLI / GARLIC SAUCE (A) (V)	2.5
MIXED SALAD	4.9

FROM THE CHARCOAL

All served with rice or fries.
Can be gluten free. Please ask member of staff.

LAMB SHISH (A) Marinated tender lamb cubes	21.9
CHICKEN SHISH (A) Marinated tender chicken breast cubes	17.9
MIX SHISH (A) Selection of 2 lamb, chicken or adana	19.9
ADANA (A) Spiced minced lamb with fresh herbs	16.5
LAMB CHOPS (A) Seasoned and drizzled with fresh oregano butler	23.9
LAMB RIBS (A) Seasoned and drizzled with fresh oregano butter	17.5
CHICKEN WINGS (A) Marinated with mix spices	16.9
SOIRE MIX GRILL (A) Lamb, chicken, adana, lamb chop (1) and chicken wings	24.9
MIX KEBAB (A) Chicken shish, lamb shish and adana	21.9
FRIED CHICKEN WINGS (A) Marinated with mix spices	16.9
PLATTER FOR TWO (A) Chicken adana, chicken wings (6pcs), adana, lamb and chicken shish	39.9

HOUSE SPECIALS

ISKENDER (A) Grilled lamb, chicken and adana kofte with yogurt and tomato sauce served on a bed of crispy homemade pide bread cubes	22.9
BLACKENED COD (A) Baked in banana leaf with soy, miso, mirin, yuzu aioli and pickled broccoli marrow	19.9
BEYTI (A) (Lamb or Chicken) Minced chicken or lamb with spices, fresh herbs, garlic, wrapped in lavash over yoghurt sauce and butter	19.9
GRILLED CHICKEN LEG FILLET (GF)	19.9
Grilled flavoured chicken leg fillet, baked potato, dried figs, rocket salad, parmesan cheese, lemon and olive oil	
GRILLED SLICED BEEF (A) (GF)	23.9
Grilled fillet beef, arugula, cherry tomato, baked potato and olive oil	
LAMB STEAK (A) (GF) Served with onion, tomato and sautéed veg	29.9

FISH

WHOLE SEA BASS OR FILLETED (A) (GF) With hand cut chips, salad, olive oil, lemon and oregano dressing	18.9
MIX FISH KEBAB (A) (GF) Salmon, monkfish, king prawn marinated in olive oil, lemon, thyme, charcoal grilled and mix salad	21.5
OCTOPUS (A) (GF) Charcoal grilled served with garlic potato mash and dehydrated tomato chips	21.5
KING PRAWNS (A) (GF) Marinated in garlic, chilli, lime, honey, coriander. Served with the option of rice or quinoa with coconut milk	20.5
GRILLED SALMON (A) (GF) Served with mash potato and mix vegetables	19.5

SALADS

GREEK SALAD (A) (V) (GF) Beef tomato, cucumber, red onion, green peppers, feta, black olives. Dressed with olive oil and red wine vinegar	9.9
SHEPHERD'S SALAD (V) (VG) (GF) Diced tomatoes, cucumbers, parsley and onions seasoned with sumac, drizzled with pomegranate molasses	8.9
BEETROOT & HALLOUMI (A) (V) (GF) Grilled halloumi, cooked beetroot, rocket leaves, pomegranate, pumpkin seeds and red onions	10.9
CHICKEN & HALLOUMI (A) (GF) Grilled chicken and halloumi with mix leaves salad	12.9
TROPICAL SALAD (V) (VG) Rocket, mix leaves, pineapple, green apple, pomegranate, passion fruit, walnut and coconut sauce	10.9

VEGETARIAN & VEGAN

CHARCOAL GRILLED VEG (V) (VG) (GF) Eggplant, onions, peppers, zucchini, mushroom marinated with olive oil and pomegranate molasses	11.5
FALAFEL BURGER (A) (V) Tahini sauce and served with chips and salad	11.5
MOUSSAKA (V) (VG) (GF) Layers of aubergine, carrots, potatoes, courgette, peppers, vegan bechamel sauce, vegan cheese and served with salad	11.5
HALLOUMI SALAD (V) (GF) Mixed leaves salad, cucumber, carrot, lime and balsamic vinegar	11.5

(A) Allergens. (V) Vegetarian. (VG) Vegan. (GF) Gluten Free.

More info about the allergens on the back. Please do ask, should you have any allergies or intolerances we need to be aware of.



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