

# EXOTIC MEDITERRANEAN



## TAKEAWAY MENU — COLLECTION & DELIVERY —

DELIVERY HOURS  
Monday - Sunday 12:00noon - 9:30pm



### SOIRÉE

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

### 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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SOIREESSEX



SOIREERESTAURANT



SOIREEREST

## COLD STARTERS

<b>VEG STICKS (V) (VG) (GF)</b>	3.5
<b>BURRATA CHEESE (V) (GF)</b> With collar tomato and basil	6.5
<b>MIXED OLIVES (V) (VG) (GF)</b> Marinated with fresh herbs and spices	4.5
<b>TARAMA (A)</b> Smoked cod-roe, garlic and lemon	4.5
<b>HUMMOUS (V) (VG) (GF)</b> Chickpeas, garlic, tahini, lemon and olive oil	4.5
<b>CACIK (A) (V) (GF)</b> Strained yoghurt, garlic, cucumber and dill	4.5
<b>AUBERGINE MAN-JA (V) (VG) (GF)</b> Smoked aubergine, fresh tomato, onions, red pepper, garlic and pomegranate concentrate	4.5
<b>BEETROOT DIP (A) (V) (GF)</b> Roasted beetroot puree, yoghurt, nigella seeds, cumin and hazelnut	4.5
<b>BABA GANOUSH (A) (V) (VG) (GF)</b> Smoked eggplant, tahini, garlic, lemon, pomegranate and cumin	4.5
<b>COUSCOUS (A) (V)</b> Crushed wheat, celery, mint, herbs and tomato sauce	4.5
<b>EZME (V) (VG) (GF)</b> Finely chopped parsley, tomatoes, onions, chillies, mix herbs and dressed with olive oil and pomegranate molasses	5
<b>TUNA TARTAR (A) (GF)</b> Tuna fish, avocado, mix rocket salad and basil sauce	7.5
<b>CHEF'S SELECTION OF 5 DIPS</b>	16.9

## SIDES

<b>HAND CUT CHIPS (V) (VG)</b>	4
<b>ASPARAGUS (A) (V)</b>	5
<b>SWEET POTATO FRIES (V) (VG)</b>	4
<b>RICE OR BULGUR (A)</b>	2.9
<b>BBQ ONIONS (V) (VG)</b>	2.9
<b>BBQ MUSHROOMS (V) (VG)</b>	2.9
<b>MISO PADRON PEPPERS (V) (VG)</b>	4
<b>SAUTÉED SEASONAL VEG (A) (V)</b>	4
<b>BULLET CHILLIES (V) (VG)</b>	3.5
<b>SAUTÉED SPINACH (A) (V)</b>	3.5
<b>CHILLI / GARLIC SAUCE (A) (V)</b>	1.5
<b>ROASTED RED PEPPERS (A) (V)</b> BBQ red peppers, yoghurt, garlic and parsley	4

## HOT STARTERS

<b>HALLOUMI (A) (V) (GF)</b> Grilled and drizzle with basil sauce	5
<b>SUCUK (GF)</b> Grilled spicy beef sausage	5
<b>CHICKEN LIVER (A) (GF)</b> Sautéed diced chicken liver with butter, herbs and red onion	5
<b>HUMMOUS KAVURMA (A)</b> Sautéed diced lamb with butter, lebanese 5 spices and pine nuts	5
<b>CALAMARI FRITTERS (A)</b> Coated with semolina flour, sumac and mint aioli	6.5
<b>OCTOPUS (A) (GF)</b> Charcoal grilled, mix herbs, yoghurt sauce and preserved lemon dressing	7.5
<b>PULLED LAMB (A) (Signature Dish)</b> Slow cooked lamb with crispy simit bread, drizzled with tahini sauce	7
<b>LAH-MA-JUN (A)</b> Marinated minced lamb on flat bread	4
<b>GARLIC PRAWNS (A) (GF)</b> Fresh garlic, butter and parsley	7.5
<b>BOREK (A) (V)</b> Spinach, feta rolled filo pastry with sweet chilli sauce	5
<b>FISH BOREK (A)</b> Salmon, monk fish, prawns, mozzarella cheese, green pepper, red pepper and mushrooms	7
<b>FALAFEL (V) (VG) (GF)</b> Tahini sauce and served with salad	5
<b>CREAMY MUSHROOMS (A) (V) (GF)</b> Grilled mushroom filled with cheese and butter	6
<b>CRISPY CHICKEN (A)</b> Marinated with buttermilk and hot sauce, panko coated with peanut butter sauce	7.5

## SALADS

<b>GREEK SALAD (A) (V) (GF)</b> Beef tomato, cucumber, red onion, green peppers, feta, black olives. Dressed with olive oil and red wine vinegar	3.5
<b>SHEPHERD'S SALAD (V) (VG) (GF)</b> Diced tomatoes, cucumbers, parsley and onions seasoned with sumac, drizzled with pomegranate molasses	3.5
<b>BEETROOT &amp; HALLOUMI SALAD (A) (VG) (GF)</b> Grilled halloumi, cooked beetroot, rocket leaves, pomegranate, pumpkin seeds and red onions	3.5
<b>CHICKEN &amp; HALLOUMI (A) (GF)</b> Grilled chicken and halloumi with mix leaves salad	11.5
<b>TROPICAL SALAD (V) (VG)</b> Rocket, mix leaves, pineapple, green apple, pomegranate, passion fruit, walnut and coconut sauce	10.9

## FROM THE CHARCOAL

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

<b>LAMB SHISH (A)</b> Marinated tender lamb cubes	18.9
<b>CHICKEN SHISH (A)</b> Marinated tender chicken breast cubes	15
<b>MIX SHISH (A)</b> Selection of 2 lamb, chicken or adana	17
<b>ADANA (A)</b> Spiced minced lamb with fresh herbs	13
<b>LAMB CHOPS (A)</b> Seasoned and drizzled with fresh oregano butter	19
<b>LAMB RIBS (A)</b> Seasoned and drizzled with fresh oregano butter	15
<b>CHICKEN WINGS (A)</b> Marinated with mix spices	14
<b>SOIREE MIX GRILL (A)</b> Lamb, chicken, adana, lamb chop (1) and chicken wings	20.9
<b>MIX KEBAB (A)</b> Chicken shish, lamb shish and adana	18.9
<b>FRIED CHICKEN WINGS (A)</b> Marinated with mix spices	13.9
<b>PLATTER FOR TWO (A)</b> Chicken adana, chicken wings (6pcs), adana, lamb and chicken shish	38.9

## HOUSE SPECIALS

<b>ISKENDER (A)</b> Grilled lamb, chicken and adana kofte with yogurt and tomato sauce served on a bed of crispy homemade pide bread cubes	19.9
<b>BLACKENED COD (A)</b> Baked in banana leaf with soy, miso, mirin, yuzu aioli and pickled broccoli marrow	17
<b>BEYTI (Lamb or Chicken) (A)</b> Minced chicken or lamb with spices, fresh herbs, garlic, wrapped in lavas over yoghurt sauce and butter	15.5
<b>GRILLED CHICKEN LEG FILLET (A) (GF)</b> Grilled flavoured chicken leg fillet, baked potato, dried figs, rocket salad, parmesan cheese, lemon and olive oil	17
<b>GRILLED SLICED BEEF (A) (GF)</b> Grilled fillet beef, arugula, cherry tomato, baked potato and olive oil	19

## FISH

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

## VEGETARIAN & VEGAN

<b>CHARCOAL GRILLED VEG (V) (VG) (GF)</b> Eggplant, onions, peppers, zucchini, mushroom marinated with olive oil and pomegranate molasses	10.5
<b>FALAFEL BURGER (A) (V)</b> Tahini sauce and served with chips and salad	10.5
<b>MOUSSAKA (V) (VG) (GF)</b> Layers of aubergine, carrots, potatoes, courgette, peppers, vegan bechamel sauce, vegan cheese and served with salad	10.5
<b>HALLOUMI SALAD (V) (GF)</b> Mixed leaves salad, cucumber, carrot, lime and balsamic vinegar	10.5

## DESSERTS

All desserts are homemade.

<b>BAKLAVA (A) (V)</b>	4.5
<b>CHOCOLATE BROWNIE (A) (V)</b> Served with chocolate sauce	4.5
<b>CHEESECAKE (A)</b> With mix berry compote	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>PERONI</b>	4
<b>EFES DRAFT</b>	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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