

T H E
KARA
LOUNGE & GRILL

LUNCH MENU

FOLLOW US



LUNCH MENU

(Monday - Friday: 12:00 - 16:00)

(Except Special days inc Bank Holidays)

£15.95

(Per person)

LET'S START

Halloumi (V) (GF)

Grilled Cypriot halloumi cheese served with sweetcorn and raspberry purée

Sucuk (D)

Grilled spiced beef sausage with yoghurt sauce and hummus

Falafel (V) (D)

Mixture of chickpeas & broad bean with yoghurt sauce, fused with spices and served with hummus

Calamari (D) (G)

Fried fresh squid served with tartar sauce and lime

BBQ Wings (Se)

Grilled chicken wings with BBQ sauce, sesame seeds and spring onions

Sigara Boregi (V) (G) (D)

Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and mint. Served with sweet chilly sauce and grated Parmesan

Mixed Olives (V)

Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes

Hummus (V)

A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil

Cacik (V) (D)

Finely grated cucumber dressed with yoghurt, mint, dill, garlic, mayo and olive oil

Beetroot Kisir (V)

Bulgur, beetroot, celery, mixed peppers, pomegranate molasses

Shaksuka (V)

Thin slices of aubergine, potato, tomato sauce, garlic, onion & pepper.

Patlican Sogurme (V) (D)

Grilled aubergines with olive oil, tahini, yoghurt and garlic

MAIN COURSE

Chicken Wings (G) (D)

Marinated chicken wings grilled on charcoal

Adana Kofte (G) (D)

Skewered minced lamb grilled on charcoal

Chicken Shish (G) (D)

Marinated cubes of Chicken breast grilled on charcoal

Lamb Ribs (G) (D)

Marinated Lamb Ribs grilled on charcoal

Chicken Kofte (G) (D)

Skewered minced chicken grilled on charcoal

Wagyu Beef Burger (G) (D)

Cheddar cheese, caramelised onion, gherkin, lettuce and tomato

Grilled Melt Chicken Burger (G) (D)

Cheddar cheese, caramelised onion, gherkin, lettuce and tomato

Fillet of Sea Bass (D)

Pan-fried seabass fillet served with sautéed baby veg, creamy mash potato and creamy mustard sauce.

Sea Food Casserole (CR) (D)

Mixed fresh seafood, mushroom, peppers, garlic, tomatoes & onions, topped with a rich tomato sauce.

Falafel (V)

Mixture of chickpeas and broad bean, fused with spices on a bed of our homemade hummus

Moussaka (V) (G)

Layers of potato, aubergine, courgette, mixed peppers, carrots with béchamel and homemade tomato sauce

Greek Salad (V) (D)

Cucumber, tomato, onion, parsley, olives, feta cheese and oregano

(V) Vegetarian / (VG) Vegan / (G) Gluten / (GF) Gluten Free
(D) Dairy / (E) Egg / (Se) Sesame / (N) Nuts / (CR) Crustacean

Food allergies and intolerances;

Please speak to our staff about the ingredients in your meal, when making your order. Thank you