

COLD APPETIZERS

Mixed Olives (V)	6
Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes	
Hummus (V) (VG)	7
A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil	
Patlican Sogurme (V) (D)	7
Grilled aubergines with olive oil, tahini, yoghurt and garlic	
Cacik (V) (D)	7
Finely grated cucumber dressed with yoghurt, mint, dill, garlic, mayo and olive oil	
Beetroot Kisir (V)	7
Bulgur, beetroot, celery, mixed peppers, pomegranate molasses	
Prawn Cocktail (D)	9
Baby prawns served on a bed of shredded lettuce and avocado, topped with prawn cocktail sauce.	
Shaksuka (V)	7
Thin slices of aubergine, potato, tomato sauce, garlic, onion & pepper.	
Tabbouleh (V)	7
Fine wheat, dill, chives, parsley, mint, kapia peppers, tulum cheese	

COLD APPETISERS PLATTER	20
Cacik, Humus, Shaksuka, Beetroot Kisir, Patlican Sogurme & Mix Olives	

HOT APPETIZERS

Halloumi (V) (GF)	8.5
Grilled Cypriot halloumi cheese served with sweetcorn and raspberry purée	
Sucuk (D)	8
Grilled spiced beef sausage with yoghurt sauce and hummus	
Falafel (V) (D)	8
Mixture of chickpeas & broad bean with yoghurt sauce, fused with spices and served with hummus	
Creamy Mushrooms (V) (D) (GF)	8
Baby button mushrooms sautéed in a creamy garlic and cheese sauce	
Calamari (D) (G)	9
Fried fresh squid served with tartar sauce and lime	
King prawns (CR)	13
King prawns sautéed with onion, green pepper, red pepper, garlic butter and tomato sauce.	
Grilled Octopus (GF)	13
Bertha grilled octopus served with freekeh salad and burnt lime	
Hummus Kavurma (N) (Se)	9.5
Pan-fried diced meat served on a bed of hummus with sizzling sautéed pine nuts topped with sesame seeds	
BBQ Wings (D) (Se)	9
Grilled chicken wings with BBQ sauce, sesame seeds and spring onions	
Sigara Boregi (V) (G) (D)	8
Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and mint. Served with sweet chilly sauce and grated Parmesan	
Fig & Goats Cheese (D) (Se)	11.5
Roasted tahini pumkin pure, drizzled with fig glaze and banana shallot onion.	
Seared Scallops (D)	11.5
Served with mashed potato and creamy malibu sauce	

SIDES

Chips (V)	5
Sweet Potato Chips (V)	5
Rice (V) (D)	4.5
Couscous (Bulgur) (V)	4.5
Mashed Potatoes (V) (D)	5
Grilled Mushrooms (V)	5
Sautéed Potatoes (V) (D)	5
Mixed Vegetables (V)	5
Asparagus (V)	5
Mac & Cheese (G) (D)	7.5

MAIN COURSES

Served with rice or couscous & salad

Chicken Wings (G) (D)	20
Marinated chicken wings grilled on charcoal	
Adana Kofte (G) (D)	22
Skewered minced lamb grilled on charcoal	
Chicken Kofte (G) (D)	21
Skewered minced chicken grilled on charcoal	
Chicken Shish (G) (D)	22
Marinated cubes of chicken breast grilled on charcoal	
Lamb Ribs (G) (D)	23
Marinated lamb ribs grilled on charcoal	
Lamb Shish (G) (D)	24
Marinated cubes of Lamb grilled on charcoal	
Mixed Shish (G) (D)	25
A combination of 2 : Lamb Shish, Chicken Shish or Adana kofte	
Lamb Chops (G) (D)	27
Marinated lamb chops grilled on charcoal	
Mixed Chops (G) (D)	28
4pcs Lamb ribs, 2pcs lamb chops grilled on charcoal	
Mixed Grill (G) (D)	27
Lamb shish, chicken shish and Adana kofte grilled on charcoal	
Sarma Lamb Beyti (G) (D)	24
Minced lamb mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter	
Sarma Chicken Beyti (G) (D)	24
Minced chicken mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter	

SEA FOODS

Catch of The Day

Fillet of Sea Bass (D)	23
Pan-fried seabass fillet served with sautéed baby veg, creamy mash potato and creamy mustard sauce.	
Salmon Fillet (D)	24
Pan-fried salmon fillet served with sautéed baby veg, creamy mash potato and creamy mustard sauce.	
Grilled Monkfish	25
Marinated monkfish with onions and peppers grilled over charcoal served with salad and sweet chilly sauce	
Mixed Fish Grill (CR)	26
Marinated tiger prawns, salmon and monkfish skewered and grilled over charcoal with peppers and onion. Served with salad and sweet chilly sauce	
King Prawns (CR)	30
Marinated and charcoal grilled shelled king prawns, sweet chilly sauce, served with sauteed potatoes & salad	
Sea Food Casserole (CR) (D)	23
Mixed fresh seafood, mushroom, peppers, garlic, tomatoes & onions, topped with a rich tomato sauce.	

VEGETARIAN DISHES

Served with rice & salad

Stuffed Portobelo Mushroom (V) (D)	19
Spinach, mixed pepper, melted cheese on top with tomato sauce, mixed pepper and mixed vegetables	
Vegetarian Grill (VG)	19
Skewered chunks of courgette, aubergine, peppers, mushrooms and onions topped with homemade tomato sauce.	
Halloumi & Asparagus Casserole (V) (D)	19
Mixed peppers, mushrooms, asparagus, halloumi and mixed vegetables cooked in homemade tomato sauce	
Falafel (V) (G)	17
Mixture of chickpeas and broad bean, fused with spices on a bed of our homemade hummus and served with yoghurt sauce	
Moussaka (V) (G)	17
Layers of potato, aubergine, courgette, mixed peppers, carrots with béchamel and homemade tomato sauce	

SALADS

Greek Salad (V) (D)	8
Cucumber, tomato, onion, parsley, olives, feta and oregano	
The Kara Green Salad (V) (N) (D)	9
Fresh wild rocket, dried figs, sultanas, topped with tulum cheese, crushed walnut, thin slices avocado drizzled pomegranate molasses.	
Shepherd Salad (V)	8
Diced tomatoes, cucumbers, parsley & onions seasoned with sumac, drizzled with pomegranate molasses.	

STEAKS

All of our steak 28 days dry aged beef.

Served with chips, grilled cherry tomatoes, portobello mushrooms, asparagus and garlic butter on top. Accompanied by your choice of either peppercorn sauce or mushroom sauce (D)	
Fillet Steak 250gr	38
Australian Rib Eye (12oz)	36

BURGERS

All our burgers are served with chips

Wagyu Beef Burger (G) (D)	19
Melted cheddar cheese, caramelised onion, gherkin, lettuce and tomato	
Grilled Melt Chicken Burger (G) (D)	17
Melted cheddar cheese, caramelised onion, gherkin, lettuce and tomato	
Veggie Burger (G) (V) (D)	16
Melted cheddar cheese, caramelised onion, gherkin, lettuce and tomato	

YOGHURT DISHES

Served with rice and salad

Served on a bed of crispy bread, topped with yoghurt tomato sauce & drizzled with hot butter. (G) (D)	
A CHOICE OF:	
Adana Kofte	22
Chicken Shish	23
Lamb Shish	26

MEDITERRANEAN SPECIAL

Pistachio Lamb Cutlets (N) (GF)	26
Pomme purée, asparagus, honey pomegranate molasses.	
Beef Ribs (D) (G)	29
Slow cooked beef ribs with BBQ sauce, served with crispy onions, asparagus & mashed potato.	
Beef Cokertme (D) (GF)	22
Beef spritzes served on a bed of fries oozing with garlic yogurt & pomegranate garlic molasses.	
Chicken Asparagus (D) (GF)	22
Pan fried chunks of chicken breast with asparagus & mushroom in a creamy blue cheese sauce served with rice and salad.	
Kleftico (D) (GF)	22
Slow roasted Lamb shank cooked in a rich homemade tomato sauce with carrots, onions, mixed vegetables, celery and garlic served on a bed of mashed potato.	

THE KARA PLATTER

Served with salad, mix cold appetisers, rice & bulgur (Couscous)

For 4-5 people	
Chicken Shish, Lamb Shish, Adana Kofte, Chicken Beyti, 8pcs Chicken Wings, 8pcs Lamb Ribs, 4pcs Lamb Chops	
139	

KIDS MENU

served with chips

Chicken Nuggets 5pcs	10
Mac & Cheese (G) (D)	10
Chicken Shish (G)	10
Chicken Wings (G)	8
Mini Burger (2 pieces) (G) (D)	10

(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

All price included VAT -
A discretionary service charge of 10% will be added to your bill.

T H E
KARA
LOUNGE & GRILL

MENU

FOLLOW US

