

# 2 COURSE FOR £14.95

12PM - 4PM

## Starters

### Tzatziki (V)

*Creamy yoghurt, garlic, olive oil, cucumber and mint*

### Halloumi (V)

*Grilled cypriot cheese with salad dressing*

### Cheesy Pastry (V)

*Filo pastry rolled with feta cheese and parsley*

### Tarama

*Purée of cod roe mixed with olive oil and lemon juice*

### Crispy Calamari

*Deep fried squid served with tartare sauce*

### Falafel (V, N)

*Falafel served with hummus*

### Baba Ganoush

*Roasted aubergine, yoghurt, garlic, tahini*

### Hummus (V, N, VG)

*Mashed chickpeas, tahini, garlic, olive oil and lemon juice*

## Mains

### Halloumi Burger (V)

*Chargrilled cypriot soft cheese with salad, honey & lemon glazed, served with chips*

### Vegetable Iskender (V)

*Chargrilled aubergine, mushroom, tomato, pepper, onion on a bed of crispy bread topped with homemade tomato sauce, yoghurt, drizzled with melted butter*

### Lamb Skewer

*Marinated prime-cut of lamb chargrilled on skewer, served with salad*

### Grilled Salmon

*Chargrilled fillet of salmon served with broccoli, asparagus, baby corn & sauteed potatoes*

### Chicken Skewer

*Marinated cubes of chicken breast chargrilled on skewer, served with salad*

### Lamb Kofte

*Lamb mince seasoned with pepper, onion, parsley and herbs chargrilled on skewer, served with salad*

### Chicken Beyti

*Chargrilled chicken kofte wrapped in tortilla bread with yoghurt, homemade tomato sauce drizzled with melted butter*

### Chicken Wings

*Marinated chicken wings chargrilled, served with salad*

### Homemade Beef Burger 8oz

*30 day aged prime beef burger with cheese and salad, chargrilled, served with chips*

V - Vegetarian

VG - Vegan

N - Nuts

*For food allergies please speak to a member of staff about your requirements.  
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.  
Our food is halal.*



# *Lunch Set Menu*



Reisgrillandbar