

T H E
KARA
LOUNGE & GRILL

LUNCH MENU

FOLLOW US



LUNCH MENU

(Monday - Friday: 12:00 - 16:00)
(Except Special days inc Bank Holidays)

£16.⁹⁵
(Per person)

LET'S START

Halloumi (V) (D)

Grilled Cypriot halloumi cheese served with sweetcorn and raspberry purée

Sucuk (D) (G) (SE)

Grilled Turkish spiced beef sausage

Falafel (V) (D) (G) (SE)

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

Calamari (D) (G)

Fried fresh squid served with tartar sauce and lime

BBQ Wings (D) (SE) (CE)

(Peri-peri option available)

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

Sigara Boregi (V) (G) (D) (E)

Homemade deep-fried pastry cigars filled with herbs, cheese, spinach & mint.

Served with sweet chilly sauce and grated Parmesan

Mixed Olives (VG)

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

Hummus (VG) (SE) (G)

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

Cacik (V) (D) (G)

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

Pink Lady (V) (D) (E) (N) (G)

Beetroot, yoghurt, garlic, mayo and olive oil

Shaksuka (VG) (G)

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

Patlican Sogurme (V) (D) (SE)

Grilled aubergines with olive oil, yoghurt and garlic

MAIN COURSE

Chicken Wings (G) (D) (CE)

Marinated chicken wings grilled on charcoal

Adana Kofte (G) (D)

Skewered minced lamb grilled on charcoal

Chicken Shish (G) (D) (CE)

Marinated cubes of Chicken breast grilled on charcoal

Lamb Ribs (G) (D) (CE)

Marinated Lamb Ribs grilled on charcoal

Chicken Kofte (G) (D)

Skewered minced chicken grilled on charcoal

Wagyu Beef Burger (G) (D) (M)

Cheddar cheese, caramelised onion, gherkin, lettuce and tomato

BBQ Chicken Melt Burger (G) (D)

Cheddar cheese, caramelised onion, gherkin, lettuce and tomato

Fillet of Sea Bass (D) (M)

Pan seared sea bass fillet served with mashed potatoes, basil purée and mixed vegetables

Vegetarian Grill (V)

Skewered chunks of courgette, aubergine, peppers, mushrooms, onions and halloumi topped with homemade tomato sauce

Falafel (V) (G) (D) (SE)

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

Moussaka (V) (G) (D)

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 / (D) Dairy (E) Egg / (N) Nuts / (M) Mustard / (CE) Celery (SE) Sesame / (CR) Crustacean

Food allergies and intolerances;

If you have any food allergies or intolerances, please feel free to speak with a member of our team when placing your order. We will be happy to assist you.

Gluten Free / Dairy Free Menu available upon request

All prices are inclusive of VAT -

A discretionary service charge of 10% will be added to your bill.