THE KARA
LOUNGE & GRILL

2 Course Set Menu
£39.95

Cold Starters

Hummus (VG) (SE) (G)
Silky smooth chickpea purée blended with tahini, fresh lemon juice, garlic, and olive oil.

Tzatziki (Cacik) (V) (D) (G)
Finely grated cucumber folded through strained yoghurt with fresh mint, dill, garlic, and a touch of olive oil.

Pink Lady (V) (D) (E) (N) (G)
Delicately prepared beetroot with yoghurt, garlic, fresh dil, mayo finished with walnut and olive oil for earthy sweetness

Shaksuka (VG) (G)
Slow cooked aubergine, tomato, garlic, onions and peppers. Marinated with Mediterranean herbs,

Hot Starters

Halloumi (V) (D)
Grilled Cypriot halloumi cheese served with sweet corn and a delicate raspberry purée.

Falafel (V) (D) (G) (SE)
Crispy chickpea and broad bean fritters delicately spiced, served with yoghurt sauce and hummus.

BBQ Wings (D) (SE) (CE)
Grilled chicken wings glazed in smoky BBQ sauce, finished with sesame seeds and spring onions.

Creamy Mushrooms (V) (D)
Sautéed baby button mushrooms finished in a rich garlic and cheese cream sauce.

Sigara Boregi (V) (G) (D) (E)
Hand-rolled crispy pastry cigars filled with herbs, cheese, spinach, and mint, served with sweet chilli sauce and grated Parmesan.

King prawns (D) (CR)
Succulent king prawns sautéed with onions, green and red peppers, finished in garlic butter and tomato sauce.

Calamari (D) (G)
Lightly fried fresh squid, crisp and golden, served with tartare sauce and fresh lime.

Main Courses

Chicken Shish (G) (D) (CE)
Marinated cubes of chicken breast grilled on charcoal
Served with salad and rice

Mixed Shish (G) (D) (CE)
Please choose any 2 of the following options
Lamb Shish, Chicken Shish or Adana kofte
Served with salad and rice

Lamb Ribs (G) (D) (CE)
Marinated lamb ribs grilled on charcoal
Served with salad and rice

Adana Kofte (G) (D)
Skewered minced lamb grilled on charcoal
Served with salad and rice

Sarma Beyti (G) (D)
Minced lamb or chicken mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter
Served with salad and rice

Vegetarian Grill (VG)
Skewered chunks of courgette, aubergine, peppers, mushrooms and onions topped with homemade tomato sauce. Served with salad and rice

Moussaka (V) (G) (D)
Layers of potato, aubergine, courgette, mixed peppers, carrots with béchamel and homemade tomato sauce
Served with salad and rice

Fillet of Sea Bass (D) (M)
Pan-fried sea bass fillet, served with sautéed baby vegetables, silky mashed potatoes, crispy kale and a smooth mustard cream sauce.

Salmon Fillet (D) (M)
Pan-fried salmon fillet, accompanied by sautéed baby vegetables, creamy mashed potatoes, crispy kale and a delicate mustard sauce.

Mixed Fish Grill (CR) (CE)
A selection of salmon, tiger prawns and monkfish, skewered and charcoal-grilled with peppers and onions. Served with salad and sweet chilli sauce.

Beef Ribs (D) (CE)
Slow-cooked beef ribs glazed with BBQ sauce, accompanied by crispy onions, asparagus and creamy mashed potatoes.

Chicken Asparagus (D)
Char-grilled chicken breast served with tender asparagus & mushrooms, finished with a light blue cheese cream. Comes with mashed potato, salad & rice

Kleftico (D) (CE)
Slow roasted Lamb shank cooked in a rich homemade tomato sauce with carrots, onions, celery, garlic served on a bed of mashed potato & mixed vegetables.

(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.

All prices are inclusive of VAT -
A discretionary service charge of 10% will be added to your bill.