

T H E
KARA
LOUNGE & GRILL

Bottomless Brunch
Any 3 COURSE £59.95

Bottomless Prosecco Or Choice Of Unlimited Cocktails

(Mojito, Pornstar Martini and Daiquiri)

Start from 12:30 until 14:30

STARTERS

Mixed Olives (V)

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

Hummus (V) (VG)

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.

Halloumi & Sucuk Mixed (D) (V) (GF)

Grilled Cypriot halloumi cheese & sucuk served with raspberry purée and garlic sauce

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

King prawns (CR)

King prawns sautéed with onion, green pepper, red pepper, garlic butter and tomato sauce.

Grilled Octopus (GF)

Bertha grilled octopus served with freekeh salad and burnt lime

BBQ Wings (D) (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

MAIN COURSES

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

Lamb Shish (G) (D)

Marinated cubes of Lamb grilled on charcoal

Mixed Shish (G) (D)

A combination of 2 :
Lamb Shish, Chicken Shish or Adana kofte

Mixed Chops (G) (D)

4pcs Lamb ribs, 2pcs lamb chops grilled on charcoal

Sarma Chicken Beyti (G) (D)

Minced chicken mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter

Wagyu Beef Burger (G) (D)

Melted cheddar cheese, caramelised onion, gherkin, lettuce and tomato

Grilled Melt Chicken Burger (G) (D)

Melted 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.

Salmon Fillet (D)

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

Mixed Fish Grill (CR)

Marinated tiger prawns, salmon and monkfish skewered and grilled over charcoal with peppers and onion. Served with salad and sweet chilly sauce

Beef Cokertme (D) (GF)

Beef spritzes served on a bed of fries oozing with garlic yogurt & pomegranate garlic molasses.

Kleftico (D) (GF)

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.

Vegetarian Grill (VG)

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

Falafel (V) (G)

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

Moussaka (V) (G)

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

The Kara Green Salad (V) (N) (D)

Fresh wild rocket, dried figs, sultanas, topped with tulum cheese, crushed walnut, thin slices avocado drizzled pomegranate molasses.

DESSERTS

Baklava

Ice-Cream

Banoffee Pie

Tiramisu

Sorbet

(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.

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BRUNCH MENU

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