

T H E
KARA
LOUNGE & GRILL

LUNCH MENU



FOLLOW US



LUNCH MENU

(Monday - Friday: 12:00 - 16:00)

(Except -Special days -Bank Holidays -Christmas Eve -New year Eve)

£15.⁹⁵

(Per person)

LET'S START

Halloumi (V) (D)

Grilled Cypriot halloumi cheese served with sweet corn and a delicate raspberry purée.

Sucuk (D) (G) (SE)

Chargrilled sliced beef sausage served with cooling yoghurt sauce and silky hummus.

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

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

Calamari (D) (G)

Lightly fried fresh squid, crisp and golden, served with tartare sauce and fresh lime.

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.

Mixed Olives (VG)

Carefully selected green and black olives, gently marinated in olive oil with lemon zest, thyme, and subtle chilli notes.

Hummus (VG) (SE) (G)

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

Tzatziki (Cacik) (V) (D) (G)

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

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

Delicately prepared beetroot with yoghurt, garlic, fresh dill, with olive oil, mayo finished with walnut and earthy sweetness.

Shaksuka (VG) (G)

Slow-cooked aubergine, tomato, garlic, onions & peppers. Marinated Mediterranean herbs,

Patlican Sogurme (V) (D) (SE) (G)

Grilled aubergine & red pepper, purée enriched with tahini, yoghurt & garlic, offering a delicate smoky depth.

MAIN COURSE

Chicken Wings (G) (D) (CE)

Marinated chicken wings grilled on charcoal Served with salad and rice or couscous

Adana Kofte (G)

Skewered minced lamb grilled on charcoal Served with salad and rice or couscous

Chicken Shish (G) (D) (CE)

Marinated cubes of chicken breast grilled on charcoal Served with salad and rice or couscous

Chicken Kofte (G)

Skewered minced chicken grilled on charcoal Served with salad and rice or couscous

Lamb Ribs (G) (D) (CE)

Marinated lamb ribs grilled on charcoal Served with salad and rice or couscous

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

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) (M)

Pan-fried sea bass fillet, served with sautéed baby vegetables, silky mashed potatoes, crispy kale and a smooth mustard cream sauce.

Sea Food Casserole (CR) (D)

A refined casserole of salmon, prawns and monkfish, delicately prepared with mushrooms, peppers, garlic, tomatoes and onions in a rich tomato sauce. Served with salad and rice or couscous.

Moussaka (V) (G) (D)

Layers of potato, aubergine, courgette, mixed peppers, carrots with béchamel and homemade tomato sauce Served with salad and rice or couscous

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

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

Greek Salad (V) (D)

A refreshing mix of cucumber, tomato, and onion, combined with fresh parsley, mixed olives, and feta cheese, finished with a touch of 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.