

COLD APPETIZERS

Mixed Olives (VG)	6
Carefully selected green and black olives, gently marinated in olive oil with lemon zest, thyme, and subtle chilli notes.	
Hummus (VG) (SE) (G)	7.5
Silky smooth chickpea purée blended with tahini, fresh lemon juice, garlic, and olive oil.	
Patlican Sogurme (V) (D) (SE) (G)	7.5
Grilled aubergine & red pepper purée enriched with tahini, yoghurt & garlic, offering a delicate smoky depth.	
Tzatziki (Cacik) (V) (D) (G)	7.5
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)	7.5
Delicately prepared beetroot with yoghurt, garlic, fresh dil, mayo finished with walnut and olive oil for earthy sweetness	
Prawn Cocktail (E) (CR)	10
Tender baby prawns served with crisp lettuce & avocado, elegantly dressed in classic prawn cocktail sauce.	
Shaksuka (VG) (G)	7.5
Slow cooked aubergine, tomato, garlic, onions and peppers. Marinated with Mediterranean herbs,	

COLD APPETISERS PLATTER	22
(Allergens mark on the top) An elegant selection of cold appetisers consists of Cacik, humus, shaksuka, pink lady, patlican sogurme and mixed olives	

HOT APPETIZERS

Halloumi (V) (D)	8.5
Grilled Cypriot halloumi cheese served with sweet corn and a delicate raspberry purée.	
Sucuk (D) (G) (SE)	8.5
Char-grilled sliced spicy beef Turkish sausage served with drizzled yoghurt sauce and silky humus	
Falafel (V) (D) (G) (SE)	8.5
Crispy chickpea and broad bean fritters delicately spiced, served with yoghurt sauce and hummus.	
Creamy Mushrooms (V) (D)	8.5
Sautéed baby button mushrooms finished in a rich garlic and cheese cream sauce.	
Calamari (D) (G)	9.5
Lightly fried fresh squid, crisp and golden, served with tartare sauce and fresh lime.	
King prawns (D) (CR)	13
Succulent king prawns sautéed with onions, green and red peppers, finished in garlic butter and tomato sauce.	
Octopus (G) (D)	13
Octopus served with freekeh salad and fresh lime.	
Hummus Kavurma (N) (SE) (D)	10
Pan-fried diced lamb served over smooth hummus, sauteed with sizzling pine nuts.	
Chicken Liver (D) (G)	9.5
Butter-sautéed chicken liver with Mediterranean herbs, served with onion, parsley & tortilla bread.	
Bao Ban (G) (SE)	13
Filled with Pulled beef, spicy BBQ sauce, sesame seeds, chives, spring onions and bao bun (2 pieces)	
BBQ Wings (D) (SE) (CE)	9.5
Grilled chicken wings glazed in smoky BBQ sauce, finished with sesame seeds and spring onions.	
Sigara Boregi (V) (G) (D) (E)	8.5
Hand-rolled crispy pastry cigars filled with herbs, cheese, spinach, and mint, served with sweet chilli sauce and grated Parmesan.	
Fig & Goat's Cheese (D) (SE)	12
Roasted pumpkin and tahini purée topped with fig-glazed banana shallots and creamy goat's cheese.	
Seared Scallops (D)	12
Perfectly seared scallops served with mashed potatoes & a velvety Malibu sauce.	

SIDES

Chips (V)	5
Sweet Potato Chips (V)	5
Rice (V) (D)	4.5
Couscous (Bulgur) (V) (G)	4.5
Mashed Potatoes (V) (D)	5
Grilled Mushrooms (V)	5
Sautéed Potatoes (V) (D)	5
Mixed Vegetables (V)	5
Asparagus (V)	5
Mac & Cheese (V) (G) (D) (CE)	8

MAIN COURSES

Served with rice or couscous & salad	
Chicken Wings (G) (D) (CE)	22
Marinated chicken wings grilled on charcoal	
Adana Kofte (G) (D)	23
Skewered minced lamb grilled on charcoal	
Chicken Kofte (G) (D)	23
Skewered minced chicken grilled on charcoal	
Chicken Shish (G) (D) (CE)	24
Marinated cubes of chicken breast grilled on charcoal	
Lamb Ribs (G) (D) (CE)	25
Marinated lamb ribs grilled on charcoal	
Lamb Shish (G) (D) (CE)	26
Marinated cubes of Lamb grilled on charcoal	
Mixed Shish (G) (D) (CE)	27
Please choose any 2 of the following options Lamb Shish, Chicken Shish or Adana kofte	
Lamb Chops (G) (D) (CE)	28
Marinated 4pcs lamb chops grilled on charcoal	
Mixed Chops (G) (D) (CE)	29
4pcs Lamb ribs, 2pcs lamb chops grilled on charcoal	
Mixed Grill (G) (D) (CE)	28
Lamb shish, chicken shish and Adana kofte grilled on charcoal	
Sarma Lamb Beyti (G) (D)	25
Minced lamb mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter	
Sarma Chicken Beyti (G) (D)	25
Minced chicken mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter	

SEA FOODS Catch of The Day

Fillet of Sea Bass (D) (M)	24
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)	24
Pan-fried salmon fillet, accompanied by sautéed baby vegetables, creamy mashed potatoes, crispy kale and a delicate mustard sauce.	
Grilled Monkfish (CE)	27
Charcoal-grilled monkfish marinated with onions & peppers, served with salad and sweet chilli sauce.	
Mixed Fish Grill (CR) (CE)	27
A selection of salmon, tiger prawns and monkfish, skewered and charcoal-grilled with peppers and onions. Served with salad and sweet chilli sauce.	
King Prawns (CR) (CE)	29
Marinated king prawns charcoal-grilled to perfection, served with sweet chilli sauce, sautéed potatoes and salad.	
Sea Food Casserole (CR) (D)	24
A refined casserole of salmon, prawns and monkfish, delicately prepared with mushrooms, peppers, butter, garlic, tomatoes and onions in a rich tomato sauce. Served with salad and rice or couscous.	

VEGETARIAN DISHES

Served with rice & salad	
Stuffed Portobello Mushrooms (V) (D)	19
Portobello Mushrooms filled with spinach, mixed pepper and mixed baby vegetables, finished with melted cheese on top with tomato sauce	
Vegetarian Grill (VG)	19
Skewered chunks of courgette, aubergine, peppers, mushrooms and onions topped with homemade tomato sauce.	
Halloumi & Asparagus Casserole (V) (D)	19
Mixed peppers, mushrooms, asparagus, halloumi and mixed vegetables cooked in homemade tomato sauce	
Falafel (V) (G) (D) (SE)	17
Mixture of chickpeas and broad bean, fused with spices on a bed of our homemade hummus and served with yoghurt sauce	
Moussaka (V) (G) (D)	17
Layers of potato, aubergine, courgette, mixed peppers, carrots with béchamel and homemade tomato sauce	

SALADS

Greek Salad (V) (D)	8
A refreshing mix of cucumber, tomato, and onion, combined with fresh parsley, mixed olives and feta cheese, finished with Mediterranean herbs.	
The Kara Green Salad (V) (N) (D)	9
Fresh wild rocket leaves with dried figs and sultanas, topped with grated feta cheese, slices green apples, crushed walnuts, and thinly sliced avocado, finished with a light drizzle of pomegranate molasses.	
Ezme Salad (VG)	8
Finely chopped tomato, onion, red and green pepper, parsley, garlic seasoned with red chilli flakes and pomegranate molasses	

STEAKS

All of our steak served with chips, grilled cherry tomatoes, portobello mushrooms, asparagus and garlic butter on top. Accompanied by your choice of either peppercorn sauce or mushroom sauce	
Fillet Steak (D)	38
Australian Rib Eye (D)	37

BURGERS

All our burgers are served with chips	
Wagyu Beef Burger (G) (D) (M)	20
Melted cheddar cheese, caramelised onion, gherkin, lettuce and tomato	
Grilled Melt Chicken Burger (G) (D)	19
Melted cheddar cheese, caramelised onion, gherkin, lettuce and tomato	

YOGHURT DISHES

Served with rice and salad	
Served on a bed of crispy bread, topped with yoghurt tomato sauce & drizzled with hot butter. (G) (D) (CE)	
A CHOICE OF:	
Adana Kofte	25
Chicken Shish	25
Lamb Shish	27

MEDITERRANEAN SPECIAL

Pistachio Lamb Cutlets (N) (D) (SE)	25
Pistachio-crust lamb cutlets, served with creamy mashed potatoes, tender asparagus, a touch of honey and pomegranate molasses.	
Beef Ribs (D) (CE)	27
Slow-cooked beef ribs glazed with BBQ sauce, accompanied by crispy onions, asparagus and creamy mashed potatoes.	
Beef Cokertme (D) (G)	25
Tender beef strips marinated with garlic and pomegranate molasses, served over crispy fries, finished with creamy yoghurt and tomato sauce.	
Chicken Asparagus (D)	22
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)	23
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.	

THE KARA PLATTER

For 4-5 people	
A generous sharing platter featuring charcoal-grilled chicken shish, lamb shish and Adana kofte, accompanied by chicken beyti, tender chicken wings, lamb ribs and lamb chops. Served with fresh salad, a selection of cold appetisers, rice & bulgur (couscous)	
	145

KIDS MENU

served with chips / Kids aged 10 under	
Chicken Nuggets 5pcs (G)	10
Mac & Cheese (V) (G) (D) (CE)	10
Chicken Shish (G) (D) (CE)	10
Chicken Wings (G) (D) (CE)	10
Mini Burger (2 pieces) (G) (D) (M)	10

(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.

T H E
KARA
L O U N G E & G R I L L

MENU



FOLLOW US



2-Course Lunch Menu £15.95
Available Monday to Friday
12:00 - 16:00
(Except Special days inc Bank Holidays)