

NAZAR

LUNCH MENU 2 COURSE FOR 16.9

COLD STARTERS

1 HUMMUS V GF VG N

Puree of chickpeas blended with tahini, lemon juice, herbs and a gentle hint of garlic

TARAMA GF

Creamy smoked cod roe pâté, delicately blended with onion, fresh garlic and olive oil for a smooth, savoury finish

BABA GANOUSH V GF N

Puree of grilled aubergines blended with tahini, hung yoghurt, herbs, and a gentle hint of garlic

SAKSUKA V VG GF

Aubergine, peppers and onions gently baked with herbs, a touch of garlic, and olive oil, finished with fresh dill

CACIK V GF

Hung yoghurt mixed with diced cucumber, a touch of garlic and mint



2. SIGARA BOREK



1. HUMMUS



4. ADANA KEBAB

HOT STARTERS

GARLIC KING PRAWNS GF

Succulent king prawns sautéed with mixed peppers in rich garlic & homemade tomato sauce

2 SIGARA BOREK V

Hand-rolled filo pastry filled with feta cheese and spinach coated in golden breadcrumbs

MINI LAHMACUN

Freshly baked Turkish flatbread topped with seasoned minced lamb, tomatoes, onions, peppers and a hint of garlic

FALAFEL V VG N

Golden Mediterranean style falafel made from chickpeas & broad beans, seasoned with herbs and spices

HALLOUMI FRIES V

Golden and crisp halloumi fries



3. CHICKEN SHISH

MAIN COURSES

3 CHICKEN SHISH with rice & salad

Charcoal-grilled marinated chicken breast, tender and juicy

BEYTI CHICKEN / LAMB with rice & salad

A charcoal-grilled minced kebab inspired by Adana, seasoned with our unique blend of spices

4 ADANA KEBAB with rice & salad

Hand-seasoned minced lamb skewer, with bold Anatolian flavour

CHICKEN WINGS with rice & salad

Charcoal-grilled wings, smoky and full of flavour

GRILLED SALMON N

Grilled salmon, mashed potato and vegetables

CASSEROLE with rice GF

Slow oven-cooked chicken or lamb, with seasonal vegetables, finished in our homemade tomato sauce with aromatic herbs & spices

CHOOSE FROM CHICKEN / LAMB

VEGETARIAN MOUSSAKA with rice & salad

Layers of aubergine, potato and courgette, topped with béchamel sauce, mozzarella & cheddar

MEAT MOUSSAKA with rice & salad

A classic baked dish of seasonal vegetables and minced lamb, finished with tomato sauce, béchamel and melted cheese

FALAFEL with hummus, rice & salad V VG N

Crispy Mediterranean-style chickpea & broad bean patties

PASTA & SALAD

SPAGHETTI BOLOGNESE

Spaghetti in a rich bolognese sauce with beef mince and parmesan shavings

SPICY CHICKEN PASTA

Chicken, garlic butter, mixed peppers, white wine sauce. Choose from creamy or rich pasta sauce

CAESAR SALAD

Grilled chicken and cherry tomatoes, tossed with crisp greens and our homemade Caesar dressing, finished with Parmesan shavings

HOMEMADE BURGERS

All burgers served with steak house chips

ANGUS BURGER

Juicy Angus beef patty topped with melted cheddar, red onion marmalade, crisp lettuce, fresh tomato and burger sauce

PERI PERI CHICKEN BURGER

Grilled peri peri chicken breast with crisp lettuce, fresh tomato, crispy fried onions and mayonnaise

FALAFEL HALLOUMI BURGER

Golden falafel and grilled halloumi with crisp lettuce, fresh tomato, pickled cucumber, onion rings & mayonnaise

FOOD INTOLERANCE AND ALLERGIES

For food allergies or intolerances, please speak to a member of our team before ordering. Our kitchen handles all 14 major allergens, so we cannot guarantee any dish is completely allergen free. A 12.5% service charge will be added to your bill. All prices include VAT. To maintain service quality, we kindly ask each guest to order a main meal. All meats are Halal.

VG Vegetarian

V Vegan

N Contains Nuts

GF Gluten Free

LUNCH MENU AVAILABLE FOR A LIMITED PERIOD