SUMAC & SAFFRON
TURKISH & PERSIAN CUISINE

LUNCH MENU

1 COURSE £12.90 | **2 COURSE £16.90** | **3 COURSE £19.90**

Perfect for business lunches and shopping breaks

Available Monday–Friday | 12pm–4pm.

STARTERS

Mixed Olives [VG]
Green and black olives marinated with herbs and olive oil.

Hummus [VG][SE]
Blended chickpeas with tahini, lemon juice and garlic.

Tzatziki [V][M]
Creamy yoghurt with cucumber, fresh mint, dill, olive oil and garlic.

Spicy Sausage [G-WHEAT][SO]
Turkish garlic beef sausage grilled.

Sigara börek [V][G-WHEAT][M]
Crispy filo pastry filled with feta and parsley. Served with sweet chilli sauce.

Grilled Halloumi [V][M]
Chargrilled Cypriot cheese slices.

Beyond Anatolia

Oliviyeh [E]
Shredded chicken breast, mashed potato, free-range eggs, gherkins, and peas in a light coating of mayonnaise, lemon juice and olive oil.

MAINS - GRILLS

All served with salad and chips, rice, or bulgur wheat. [G-WHEAT]

Chicken Wings (5 pcs)
Marinated chicken wings grilled over charcoal for a juicy and smoky flavour.

Chicken Shish (4 pcs)
Tender cubes of chicken breast marinated in olive oil, garlic and spices, grilled over open charcoal flames.

Adana (1 skewer)
Spicy Turkish minced lamb skewered and chargrilled.

Beyond Anatolia

All served with seasoned salad, grilled tomato and pepper with a choice of saffron rice, chips or bread. [G-WHEAT]

Koobideh (1 skewer)
One skewer of traditional Persian minced lamb grilled over charcoal.

Joojeh (3 pcs)
Three pieces of inner fillet chicken breast marinated in saffron and lemon juice.

Served as they are.

Sarma Beyti (Lamb/ Chicken) [G-WHEAT][M]
Chargrilled minced lamb or chicken rolled in lavash bread with herbs, finished with tomato sauce, melted butter and creamy yoghurt.

Doner Wrap (Lamb or Chicken doner)
Chicken or lamb doner with salad and sauce served with a side of small chips.

Gyros (Lamb doner, chicken doner, or falafel)
A warm toasted pita filled with lamb or chicken doner, salad, sauce and chips.

MAINS - HOUSE SPECIAL

Spaghetti Bolognese [G-WHEAT]
Classic spaghetti pasta tossed in a rich and hearty beef Bolognese sauce, slow-cooked with tomatoes and herbs.

Sea Bass Fillet (1 fillet) [F]
Pan-fried boneless sea bass fillet, served with salad and your choice of chips, rice, or bulgur wheat.

MAINS - VEGETARIAN & VEGAN

Vegetarian Moussaka [V][M]
Layers of aubergine, courgettes, and potatoes with bechamel sauce and cheese.

Falafel Wrap [VG][G-WHEAT][SE]
Crispy falafel, creamy hummus, and fresh salad wrapped in a soft tortilla.

Beyond Anatolia

All served with saffron polo. Available with lamb upon request.

Bamiye [VG]
Tomato-based lamb stew cooked with okra.

Ghormeh Sabzi [VG]
Traditional stew with lamb, mixed herbs, kidney beans and dried lime.

Gheyme Bademjan [VG]
Diced lamb, lentils, fried aubergine and dried lime cooked in saffron and tomato sauce.

DESSERTS

Ice Cream [M]
One scoop of your choice of ice cream: Vanilla, Chocolate, or Strawberry.

Baklava (1 pc) [G-WHEAT][N-PISTACHIO]
A sweet pastry featuring layers of paper-thin phyllo dough, filled with chopped pistachios, and drenched in syrup.

Sutlac [G-WHEAT][M] May contain [N-HAZELNUT]
Traditional Turkish baked rice pudding with a caramelised top, creamy texture, and delicate sweetness.

Tea or Coffee
Choose from freshly brewed coffee, classic tea, or traditional Turkish tea—the perfect finishing touch to your meal.

Please note: The lunch set menu is designed as an individual dining experience and cannot be shared between guests.

حلال
HALAL