



# WOOD OVEN BBQ

CHARCOAL GRILL RESTAURANT

## LUNCH MENU





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2 COURSE £14.50

## STARTERS

### MIXED OLIVES <sup>V</sup>

Marinated black and green olives

### HUMMUS <sup>V</sup>

Crushed chickpeas, tahini, sesame, garlic & lemon juice

### CACIK <sup>V</sup>

Chopped cucumber & hint of garlic in a creamy yogurt sauce

### TABULE <sup>V</sup>

Fresh green onions, fine bulgur wheat, parsley & red peppers

### SPANISH TERRITORY <sup>V</sup>

Fresh spinach with creamy yoghurt & a hint of garlic

### WHITEBAIT <sup>S</sup>

Deep fried whitebait served with tartar sauce

### FOUR CHEESE PASTRY <sup>G</sup>

Feta, Mozzarella, matured cheese, parmesan, red onion, parsley, spinach, homemade sweet chilli dip

### HALLOUMI <sup>GF</sup> <sup>N</sup>

Grilled Cyprus traditional cheese

### FALAFEL <sup>V</sup>

Deep fried balls made from chickpeas, broad beans & vegetable fritters

## MAIN EVENT

### LAMB SHISH

HOME-MADE PIZZA  
CHOICE OF ANY PIZZA

### SEA BASS FILLET

charcoal grilled fresh sea bass fillet  
served with rice & salad

### CRISPY CHICKEN WRAP

Multi cheese, Pesto & tomato  
toasted on a grill

### CHICKEN SHISH

ADANA KOFTE  
CHICKEN OR LAMB

### BBQ CHICKEN WINGS

### VEGETARIAN MOUSSAKA

Layers of potato, aubergine, courgette, mixed  
peppers, carrots & chickpeas with melted  
bechamel & tomato sauce

### CHICKEN & AVOCADO SALAD

Grilled fillet of chicken with avocado, rocket, green leaves, fresh basil,  
extra virgin olive oil & balsamic vinegar

## SIDE KICKS

CHIPS	5	MASHED POTATO	6
CHIPS & CHEESE	6.5	MIXED VEGETABLES	6
BULGUR (COUSCOUS)	6	CHICKEN NUGGET	6.5
RICE	6		

<sup>V</sup> VEGETARIAN <sup>N</sup> CONTAINS NUTS <sup>G</sup> GLUTEN <sup>GF</sup> GLUTEN FREE <sup>S</sup> SEAFOOD