Lokanta
DELI NENE

SET MENU

£34.95 Pp

Served as a sharing platter for two.

STARTERS

All starters are served to be shared.

COLD STARTERS

TZATZIKI (D, VG, GF)
A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic. Served with warm Turkish bread.

HUMMUS (V, SE, GF)
A Middle Eastern appetising dish made of puréed chickpeas with lemon juice, garlic, tahini, beetroot and sesame seed butter, served with warm Turkish bread.

SPICY SALAD (HOT, V, GF)
A vibrant blend of finely chopped tomatoes, peppers, onions and fresh herbs, dressed with tangy pomegranate molasses, lemon juice and olive oil, finished with a spicy chilli kick, served with warm Turkish bread.

HOT STARTERS

FILO PARCELS (G, D, SE)
Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

HOMEMADE FALAFEL (V, SE)
Crisp, hot and heady with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.

BEEF SAUSAGE (HOT)
Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

MAINS

MIXED GRILL (G, D)
Chicken shish, lamb shish and lamb kofta, served with rice and salad.

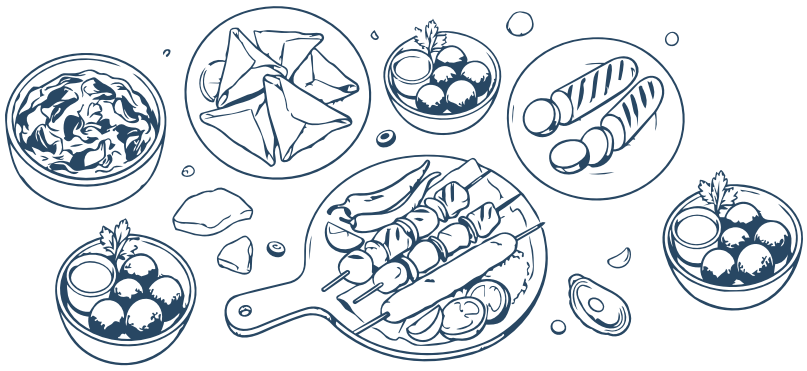
VEGETARIAN OPTION

Choice of one vegetarian dish below.

VEGETARIAN MOUSSAKA (VG, G, D)
Layers of aubergines, potatoes, courgettes, peppers, onions and tomatoes, topped with béchamel sauce. Served with a side Greek salad.

SPINACH AND HALLOUMI STEW (VG, D)
Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

LINGUINE ALLA PUTTANESCA (V, HOT)
Linguine with tomato sauce, olives, capers, garlic, broccoli, chilli and fresh parsley.



ALLERGENS & INTOLERANCES
Please speak with your server as our foods may contain the following allergens or dietary indicators:
DF (Dairy-Free), V (Vegan), VG (Vegetarian), GF (Gluten-Free), G (Gluten), Hot (Spicy), Se (Sesame), E (Egg), Ms (Mustard), F (Fish), N (Nuts), D (Dairy)