



LUNCH MENU



DE_ROYA

2 Course for £15.95

STARTERS

COLD STARTERS

Mixed Olives (V)

Humus

Blend of chickpeas, tahini finished with aged of olive oil, lemon juice and garlic drizzled with chilli oil. (V)

Cacik

Chopped cucumber, yogurt, mint, dill & basil oil. (V)(D)

Tarama

Smoked cod roe, lemon juice & garlic with caviar

Babaganus

Smoked eggplant, tahini, yogurt, garlic & lemon juice. (V)(D)

HOT STARTERS

Grilled Halloumi With Fig Jam (D)

Patron Peppers

Sprinkle sea salt or spicy chilli beans (V)

Cheese Roll

Feta, mozzarella, matured cheddar, baby spinach & diced red onion with homemade sweet chilli sauce (V)(G)(D)

Sucuk Skewer With Humus (GF)

Chicken Wings

Coal fired glazed with bbq sauce sprinkle With roasted sesame seeds (SE)

Falafel

Deep fried balls chickpeas, broad beans & vegetables serving with humus (V)

MAINS

COAL FIRE

Served With Mixed Salad & Rice

Chicken Shish

Adana Kofte

BBQ Wings

Chicken Beyti

Peri Peri Wings

Grill Fillet Of Sea Bass

BURGERS

Served With Fries

Crispy Chicken Burger

Melted smoked cheese, lettuce, tomatoes, caramelised red onion & pickles & bang bang sauce. (G)(D)

Plant Burger

Vegan melted cheese, lettuce, tomatoes, caramelised red onion & pickles & vegan bang bang sauce. (VF)(V)(D)

VEGETARIAN OPTIONS

Baked Aubergine

Stuffed with mixed peppers, onions & drizzled chilli oil & crush feta cheese. (V)(D)

Mixed Vegetarian Skewer

A seasonal combination of vegetables drizzled With pomegranate molasses served with rice & salad. (V) (VF)

SALADS

De Roya Salad

Mixed leaves, shallots, cherry tomatoes, cucumber, beetroots, pomegranate molasses dressing. (V)

Mediterranean Salad

Cucumber, tomatoes, red onions, black olives, oregano, feta cheese, olive oil & red wine vinegar dressing. (V)(D)

Allergy Descriptions: V - Vegan / VF - Vegetarian / GF - Gluten Free / D - Dairy

Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients. We can not guarantee that all our dishes are 100% free from nuts or their derivatives. A discretionary service charge of 10% will be added.