



## LUNCH MENU

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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.