

SMOQUE

MEZE • BAR • CHARCOAL GRILL

SET LUNCH MENU

AVAILABLE FROM MONDAY TO FRIDAY 11-4PM

1 COURSE £9.95 2 COURSE £13.95 3 COURSE £15.95 - A CHOICE OF:

STARTERS

COLD MEZE TASTER MIXED SELECTION WITH WARM BREAD

Humus / Cacik / Saksuka / Tabbouleh / Baba Ghanoush.

MEATBALLS AL FORNO

Lamb meatballs baked with Halep sauce and Helim crust.

HELIM, AVOCADO & POMEGRANATE SALAD **v ss**

Grilled Helim, black quinoa, sun blushed tomatoes, olives, pomegranate and Tahini dressing.

SMOQUE LENTIL SOUP **VEGAN GFO**

Served with warm bread.

SMOQUE NACHOS

Choose from: shredded chicken shish or shredded wagyu steak or pan roasted vegetables.

MAIN COURSE

COAL-FIRED ABERDEEN ANGUS SIRLOIN CIABATTA

Caramelised onions, baby gem, wholegrain mustard mayo, Gruyère cheese served with skin on fries.

CHICKEN OR LAMB ADANA SARMA

Chicken or Lamb Adana rolled in lavas lightly charred, topped with tomato concasse and organic yoghurt, served with bulgur rice.

ALI NAZIK

Coal-fired Lamb Adana Kofte on a bed of smoked aubergine, yogurt and garlic butter sauce, served with bulgur rice.

FALAFEL CAESAR SALAD **v**

Crispy baby gem, garlic herb croutons, boiled egg and Parmesan shavings.

COAL-FIRED MEDITERRANEAN FILLET OF SEA BASS **GF**

Served with black quinoa, coban, avocado and pomegranate salad.

BURGERS

All burgers are served in a Brioche bun with house fries on the side

COAL-FIRED 8oz. LAMB BURGER

Served with lettuce, red onions, tomato and cacik.

COAL-FIRED 8oz. WAGYU BURGER

Served with Gruyère cheese, shallot mayonnaise, baby gem, beef tomato, onion rings and Ezme salsa.

COAL-FIRED CHICKEN BURGER

Served with tomato, baby gem, Gruyère cheese, chilli and lime mayo.

COAL-FIRED HELIM BURGER **v**

Served with grilled peppers and caramelised onions with Ezme salsa.

WRAPS

All wraps are served with house fries

CHICKEN SHISH

ADANA CHICKEN OR LAMB

SUCUK & HELIM

DONER

FALAFEL & HUMMUS

COAL-FIRED HELIM **v**

Why not add a **TEA OR COFFEE 2.00** or **BEER OR A GLASS OF HOUSE WINE 125ml 3.50** to your meal

SIDES

3.95 each

Bulgur Rice • White Rice • Skin on Fries • Sweet Potato Fries • Mac & Cheese (£5.95)

DESSERTS

GODIVA CHOCOLATE FUDGE BROWNIE

OREO CHEESECAKE

ICE CREAM

2 scoops - choose from: Vanilla / Chocolate / White Chocolate

MILKSHAKES 8.95

Strawberry / White Chocolate / Vanilla / Chocolate / Oreo

Ayran (Yoghurt Drink) **3.30**

JUICES AND SOFT DRINKS

Orange, Cranberry, Pineapple, Apple, Mango, Lychee, Passion Fruit, Cherry **4.20**

Freshly Squeezed Orange Juice **4.95**

Fresh Watermelon Juice **4.95**

Fresh Lemonade (Plain, with Mint or with Basil) **4.95**

Coke **3.50** / Diet / Zero / Sprite / Fanta (330ml) **3.30** / Still or Sparkling Water **2.95** (330ml bottle) / **3.95** (750ml bottle)

Fever Tree (200ml) **2.50**

(Indian Tonic / Soda Water / Slim Line Tonic / Mediterranean Tonic / Elderflower Tonic / Ginger Beer / Ginger Ale / Lemonade / Lemon Tonic (Bitter Lemon))

TEAS

Breakfast / Earl Grey / Peppermint / Fresh Mint / Green / Camomile / Ginger & Lemon / Berry Burst 3.50

Turkish Tea 2.50

COFFEES

Lungo Americano 3.10 / Cappuccino 3.60 / Latte 3.60 / Macchiato 2.95 / Espresso 2.50 / Double Espresso 3.95

Flat White 3.60 / Mocha 3.95 / Turkish Coffee 2.95 / Vanilla Iced Latte (Shaken Iced Latte) 3.95

LIQUEUR COFFEE

Smoque Coffee: Licor 43, vanilla ice cream and cinnamon • Irish Coffee - Jameson • Baileys Coffee - Baileys

Calypso Coffee - Tia Maria • Seville Coffee - Cointreau • Italian Coffee - Amaretto

£8.50

HOT CHOCOLATE 3.60

SMOQUE HEALTHY SMOOTHIES 6.95

Positive - Asparagus, Green Grapes, Spinach and Kiwi

Power - Kale, Turmeric, Manuka Honey, Pineapple and Lemon

Flow - Apple, Kale, Carrot, Ginger, Beetroot, Orange and Lime

Energise - Avocado, Spirulina, Spinach, Lime, Apple and Asparagus

Balance - Mango, Passion Fruit, Pineapple, Lime and Mint

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V= Vegetarian | VEGAN = Vegan | GF = Gluten Free | N = Nuts | S = Seeds | SS = Sesame Seeds | GFO All dishes from the charcoal grill can be available as a Gluten free OPTION by omitting Turkish Flatbread.

FOOD ALLERGY NOTICE: If you have a food allergy or special dietary requirement please inform a member of our staff. Dishes may contain nut or nut derivatives. Fish dishes may contain small bones.

Olives may contain stones. Tahini sauce contains Sesame Seeds.