

# 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 MEZZE TASTER MIXED SELECTION WITH WARM BREAD

Humus / Cacik / Saksuka / Taramasalata / Tabbouleh / Baba Ganoush

#### 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: pulled beef or fire-roasted vegetables.

### MAIN COURSE

#### COAL-FIRED WAYGU STEAK CIABATTA SANDWICH

Caramelised onions, baby gem, wholegrain mustard mayo, Gruyère cheese.

#### CHICKEN OR LAMB ADANA SARMA

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

#### 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 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.

#### 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 Ezma sauce.

### WRAPS

*All wraps are served with house fries*

#### CHICKEN SHISH

#### ADANA CHICKEN OR LAMB

#### SUCUCK & HELIM

#### DONER

#### FALAFEL & HUMMUS

#### COAL-FIRED HELIM **v**

Why not add a **TEA OR COFFEE 2.00** or **BEER OR A GLASS OF WINE 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 / Strawberry

### 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 Juice **3.30**

Freshly Squeezed Orange Juice **4.95**

Fresh Watermelon Juice **4.95**

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

Coke / Diet / Zero / Sprite / Fanta (330ml) **3.30** / Still or Sparkling Water **3.50** (330ml bottle) / **5.50** (750ml bottle)

Fever Tree (200ml) **2.00**

(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 / Pomegranate / 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 Coffees 7.95**

**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.