

## Quick Bites

**Padron Peppers** 3.45

**Veggie Sticks** VG DF GF 3.45

**Mixed Olives** 3.45

## Chilled Meze Appetisers

**Houmous** VG DF GF 5.50  
Creamy chickpeas, tahini, olive oil, hint of garlic & lemon juice

**Cacik** VGF 5.50  
Cucumber, dill, fresh mint & garlic mixed in creamy yoghurt sauce

**Kisir** VG DF 5.50  
A mixture of crushed wheat, tomatoes, mixed peppers, celery, parsley, spring onions, dill & fresh mint topped up with sweet pomegranate sauce

**Tabbouleh** DF 5.50  
Crushed bulgur wheat with fresh mint, parsley, onion & tomato

**Baba Ganoush** VGF 5.50  
Char-grilled aubergines mixed with creamy yoghurt & garlic

**Shakshuka** VG DF GF 5.50  
Mixed peppers, aubergine, onions, tomatoes, potato & mixed herbs

### Mix Mezze Appetisers

**Cold Mix Meze (Serves 2)** 15.00  
Houmous, cacik, kisir, tabbouleh, baba ganoush, shakshuka

**Hot Mix Meze (Serves 2)** 19.00  
Halloumi, sujuk, calamari, falafel & sigara borek

## Hot Meze Appetisers

**Sweet Chilli Wings** DF GF 5.95  
Char-grilled sweet chilli chicken wings (contains sesame)

**Halloumi** V GF 7.00  
Char-grilled Halloumi cheese

**Sujuk** 6.00  
Char-grilled turkish beef sausage

**Calamari** 7.00  
Deep fried squid served with homemade tartare sauce

**Pan Fried Prawns** GF 8.00  
Fresh prawns fried with spring onions, garlic, peppers & tomato sauce topped with spring onion. Cooked with a drop of white wine

**Homemade Falafel** VG DF 7.00  
Lightly fried chickpeas, parsley, onion, garlic & coriander. Served with houmous

**Sigara Borek** V 6.00  
Deep fried rolled filo pastry, mozzarella with feta cheese, parsley, a hint of fresh mint & dill

**Creamy Garlic Mushrooms** V 7.00  
Creamy pan fried mushrooms & a hint of garlic topped up with mozzarella cheese

**Houmous Kavurma** GF 7.00  
Houmous with sautéed lamb topped up with sizzling butter

## Vegetarian Dishes

**Veggie Moussaka** V 16.00  
Aubergine slices filled with mixed peppers, tomato, potatoes, courgettes & onions all cooked in the oven with tomato sauce & bechamel sauce. Topped up with cheese.

**Stuffed Aubergines** V GF 16.00  
Whole aubergines filled with kidney beans, mixed peppers, onions & tomato sauce. Served with Rice (Vegan option available)

**Aubergine Iskender** V 16.00  
Char-grilled aubergines on a bed of diced bread with our house special tomato sauce & yogurt. Topped up with sizzling butter.

**Home Made Falafel** VG DF 15.00  
Lightly fried chickpeas, celery, carrot, mixed peppers, parsley, onion garlic & coriander.

## Sea Food

**Fillet of Seabass** DF GF 21.00  
Pan fried fillets of seabass with a hint of rosemary, garlic & lemon

**Fillet of Salmon** DF GF 21.00  
Charcoal grilled salmon in our house special sauce

**Mediterranean Prawns** DF GF 21.00  
Pan fried king prawns with mixed peppers, garlic butter and fresh tomato.

**Grilled Tiger Prawns** DF GF 21.95  
Char-grilled spicy tiger prawns with a hint of lemon

**Sword Fish** DF GF 21.95  
Char-grilled sword fish steak

## Mains

**Adana Kofte** GF 18.00  
Charcoal grilled mince lamb on skewer

**Lamb Shish** GF 22.00  
Charcoal grilled cubes of lamb on skewer

**Lamb Ribs** GF 20.00  
Charcoal grilled lamb ribs on skewer

**Kleftiko** 19.00  
Slowly oven cooked lamb shank in our special sauce with celery, carrots, peppers, onion & garlic. Served on a bed of creamy mash potato.

**Stuffed Creamy Chicken** GF 18.00  
Chicken breast stuffed with spinach & mixed vegetables topped up with creamy mushrooms & veg. Served with mash potato

**Lamb Cutlets** GF 24.00  
Charcoal grilled succulent lamb cutlets on skewer

**Chicken Shish** GF 19.00  
Charcoal grilled cubes of chicken on skewer

**Chicken Wings** GF 17.00  
Charcoal grilled chicken wings on skewer

**Shepherd's Fry Up** GF 20.00  
Pan fried lamb pieces with fresh tomatoes, onions, mixed peppers & herbs. Served with rice

**Mixed Grill** DF GF (Feeds one person) 24.00  
(Adana kofte, lamb shish & chicken shish)  
Charcoal grilled mixed grill

**LOSH Family Platter** (Feeds 3-4 people) DF GF 69.95  
Mixture of lamb adana kofte, chicken shish, lamb ribs & chicken wings. Served with salad & rice

**Iskender Kebab** (Lamb Adana or Chicken Shish) 22.00  
Choice of lamb or chicken on a bed of diced bread served with our house special tomato sauce, yoghurt & topped with sizzling butter.

**LOSH Sarma Beyti** (Lamb Adana or Chicken Shish) 22.00  
Choice of lamb or chicken wrapped in lavash bread served with house special sauce, yoghurt topped up with sizzling butter.

**Penne Arrabbiata** VG 12.95  
Pasta with tomato sauce, basil & hint of garlic  
Add chicken or prawns for £5

**Creamy Mushroom Pasta** V 12.95  
Penne pasta with a creamy sauce & mushrooms  
Add chicken or prawns for £5

## Salads

**Ezme Salad** VG DF GF 4.50  
Finely chopped tomato, onions & a touch of parsley. Mixed in pomegranate sauce & lemon

**Feta Salad** VGF 5.00  
Diced cucumber, onions, parsley, tomatoes with feta cheese

**Rocket Salad** DF GF 4.50  
Fresh wild rockets, onions & tomato

**Chicken Salad** 14.00  
Diced chicken breast with parmesan cheese on a bed of tabbouleh drizzled with yoghurt sauce

## Sides

**Chips** VG DF GF 4.00

**Rice** VGF 4.00

**Sautéed Potatoes** VG DF GF 5.00

**Sweet Potato Fries** VG DF GF 5.00

**Creamy Mash Potatoes** VG GF 5.00

Please let us know if you have any allergies!

VG VEGAN

NUTS CONTAIN NUTS

V VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

SPICY