

Quick Bites

Padron Peppers 3.45

Veggie Sticks **VG DF GF** 3.45

Mixed Olives 3.45

Chilled Meze Appetisers

Houmous **VG DF GF** 4.50
Creamy chickpeas, tahini, olive oil, hint of garlic & lemon juice

Cacik **VG GF** 4.50
Cucumber, dill, fresh mint & garlic mixed in creamy yoghurt sauce

Kisir **VG DF** 4.90
A mixture of crushed wheat, tomatoes, mixed peppers, celery, parsley, spring onions, dill & fresh mint topped up with sweet pomegranate sauce

Tabbouleh **DF** 4.50
Crushed bulgur wheat with fresh mint, parsley, onion & tomato

Baba Ganoush **V GF** 4.90
Char-grilled aubergines mixed with creamy yoghurt & garlic

Shakshuka **VG DF GF** 4.90
Mixed peppers, aubergine, onions, tomatoes, potato & mixed herbs

Mix Mezze Appetisers

Cold Mix Meze (Serves 2) 14.00
Houmous, cacik, kisir, tabbouleh, baba ganoush, shakshuka

Hot Mix Meze (Serves 2) 18.00
Halloumi, sujuk, calamari, falafel & sigara borek

Hot Meze Appetisers

Sweet Chilli Wings **DF GF** 5.00
Char-grilled sweet chilli chicken wings (contains sesame)

Halloumi **V GF** 6.00
Char-grilled Halloumi cheese

Sujuk 5.00
Char-grilled turkish beef sausage

Calamari 6.00
Deep fried squid served with homemade tartare sauce

Pan Fried Prawns **GF** 7.00
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** 6.00
Lightly fried chickpeas, parsley, onion, garlic & coriander. Served with houmous

Sigara Borek **V** 5.00
Deep fried rolled filo pastry & mozzarella with feta cheese, parsley, a hint of fresh mint & dill

Creamy Garlic Mushrooms **V** 6.00
Creamy pan fried mushrooms & a hint of garlic topped up with mozzarella cheese

Houmous Kavurma **GF** 6.00
Houmous with sautéed lamb topped up with sizzling butter

Vegetarian Dishes

Veggie Moussaka **V** 15.00
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** 15.00
Whole aubergines filled with kidney beans, mixed peppers, onions & tomato sauce. Served with Rice (Vegan option available)

Aubergine Iskender **V** 15.00
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** 14.00
Lightly fried chickpeas, celery, carrot, mixed peppers, parsley, onion garlic & coriander.

Sea Food

Fillet of Seabass **DF GF** 20.00
Pan fried fillets of seabass with a hint of rosemary, garlic & lemon

Fillet of Salmon **DF GF** 20.00
Charcoal grilled salmon in our house special sauce

Mediterranean Prawns **DF GF** 20.00
Pan fried king prawns with mixed peppers, garlic butter and fresh tomato.

Grilled Tiger Prawns **DF GF** 21.00
Char-grilled spicy tiger prawns with a hint of lemon

Sword Fish **DF GF** 21.00
Char-grilled sword fish steak

Mains

Adana Kofte **GF** 17.00
Charcoal grilled mince lamb on skewer

Lamb Cutlets **GF** 23.00
Charcoal grilled succulent lamb cutlets on skewer

Lamb Shish **GF** 21.00
Charcoal grilled cubes of lamb on skewer

Chicken Shish **GF** 18.00
Charcoal grilled cubes of chicken on skewer

Lamb Ribs **GF** 19.00
Charcoal grilled lamb ribs on skewer

Chicken Wings **GF** 16.00
Charcoal grilled chicken wings on skewer

Kleftiko 18.00
Slowly oven cooked lamb shank in our special sauce with celery, carrots, peppers, onion & garlic. Served on a bed of creamy mash potato.

Shepherd's Fry Up **GF** 19.00
Pan fried lamb pieces with fresh tomatoes, onions, mixed peppers & herbs. Served with rice

Stuffed Creamy Chicken **GF** 19.00
Chicken breast stuffed with spinach & mixed vegetables topped up with creamy mushrooms & veg. Served with mash potato

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** 64.95
Mixture of lamb adana kofte, chicken shish, lamb ribs & chicken wings. Served with salad & rice

Iskender Kebab (Lamb Adana or Chicken Shish) 20.95
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) 20.95
Choice of lamb or chicken wrapped in lavash bread served with house special sauce, yoghurt topped up with sizzling butter.

Penne Arrabbiata **VG** 11.95
Pasta with tomato sauce, basil & hint of garlic

Creamy Mushroom Pasta **V** 11.95
Penne pasta with a creamy sauce & mushrooms

Salads

Ezme Salad **VG DF GF** 4.00
Finely chopped tomato, onions & a touch of parsley. Mixed in pomegranate sauce & lemon

Feta Salad **VG GF** 4.50
Diced cucumber, onions, parsley, tomatoes with feta cheese

Rocket Salad **DF GF** 3.50
Fresh wild rockets, onions & tomato

Chicken Salad 13.00
Diced chicken breast with parmesan cheese on a bed of tabbouleh drizzled with yoghurt sauce

Sides

Chips **VG DF GF** 3.00


Rice **VG GF** 3.00

Sautéed Potatoes **VG DF GF** 4.00

Sweet Potato Fries **VG DF GF** 4.00

Creamy Mash Potatoes **VG GF** 4.00

Please let us know if you have any allergies!

VG VEGAN **NUTS** CONTAIN NUTS **V** VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE  SPICY