

loshbargrill.co.uk
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Main Menu

LOSH
◆ BAR & GRILL ◆

Authentic Turkish Restaurant

Cocktails | Live Entertainment | Bottomless Brunch

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Did you know that at Losh, we always use the highest quality ingredients to make our dishes exceptional?

We source our meat directly from Smithfield Market in Farringdon and our vegetables from Spitalfields Market in East London.

We also offer catering services for private events and parties, ranging from casual garden BBQs and intimate gatherings to elegant weddings. No event is too big or too small for us.

For more details, email us at info@loshbargrill.co.uk

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Small Meze Plates

Padron Peppers	3.45	Grilled Onions VG GF Charcoal grilled onions with pomegranate molasses	6.00
Mixed Olives	3.45	Halloumi V GF Char-grilled Halloumi cheese	7.95
Houmous VG DF GF Creamy chickpeas, tahini, olive oil, hint of garlic & lemon juice	6.50	Homemade Falafel VG DF Lightly fried chickpeas, parsley, onion, garlic & coriander. Served with houmous	7.00
Tzatziki V GF Cucumber, dill, fresh mint & garlic mixed in creamy yoghurt sauce	6.50	Cigar Borek V Deep fried rolled filo pastry, mozerella with feta cheese, parsley, a hint of fresh mint & dill	6.95
Baba Ganoush V GF Char-grilled aubergines mixed with creamy yoghurt & garlic	6.50	Creamy Garlic Mushrooms V Creamy pan fried mushrooms & a hint of garlic topped up with mozzarella cheese	7.95
Beets Tarator V Beetroots, yoghurt, garlic & olive oil	6.50	Houmous Kavurma GF Houmous with sautéed lamb topped up with sizzling butter	7.95
Sweet Chilli Wings DF GF Char-grilled sweet chilli chicken wings (contains sesame)	6.95	Pan Fried Prawns GF Fresh prawns fried with spring onions, garlic, peppers & tomato sauce topped with spring onion. Cooked with a drop of white wine	9.00
Sujuk Char-grilled turkish beef sausage	6.95	Garlic Prawns Tiger prawns cooked in butter & garlic	12.00
Calamari Deep fried squid served with homemade tartare sauce	7.00	White Bait Pan fried white bait with a hint of chilli & lemon	8.00
Grilled Mushroom V Char-grilled mashroom	7.00		
Grilled Octopus Char-grilled Octopus with a hint of garlic & lemon	12.00		

Cold Mixed Meze

**Houmous, Tzatziki,
Baba Ganoush, Beets Tarator**

15.00

Meze Selection

Any 3 Plates 19.95

Any 7 Plates 44.95

Sea Food

Fillet of Seabass DF GF Grilled fillets of seabass with a hint of rosemary, garlic & lemon, served with baby potatoes & mixed vegetables	21.00
Fillet of Salmon DF GF Charcoal grilled salmon in our house special sauce, served with baby potatoes & mixed vegetables	21.00
Mediterranean Prawns DF GF Pan fried king prawns with mixed peppers, garlic butter and fresh tomato, served with rice	21.00
Grilled Tiger Prawns DF GF Char-grilled spicy tiger prawns with a hint of lemon, served with baby potatoes & mixed vegetables	22.95
Sword Fish DF GF Char-grilled sword fish steak, served with baby potatoes & mixed vegetables	21.95
Garlic Prawns Tiger prawns cooked in butter & garlic served with rice	22.95
Grilled Octopus Grilled Octopus with a hint of garlic & lemon served with mixed veg & baby potatoes	23.95

Mains

Adana Kofte GF Charcoal grilled mince lamb on skewer, served with rice	19.00	Lamb Cutlets GF Charcoal grilled succulent lamb cutlets on skewer, served with rice	26.00
Lamb Shish GF Charcoal grilled cubes of lamb on skewer, served with rice	22.95	Chicken Shish GF Charcoal grilled cubes of chicken on skewer, served with rice	19.95
Lamb Ribs GF Charcoal grilled lamb ribs on skewer, served with rice	20.00	Chicken Wings GF Charcoal grilled chicken wings on skewer, served with rice	17.00
Kleftiko Slowly oven cooked lamb shank in our special sauce with celery, carrots, peppers, onion & garlic. Served with baby potatoes.	21.45	Shepherd's Fry Up GF Pan fried lamb pieces with fresh tomatoes, onions, mixed peppers & herbs., served with rice	22.95
Creamy Chicken GF Diced chicken breast cooked with creamy mushrooms, served with rice	19.00	Mixed Grill DF GF (Feeds one person) (Adana kofte, lamb shish & chicken shish) Charcoal grilled mixed grill, served with rice	24.95

LOSH Platter For Two DF GF 39.95
Mixture of Adana kofte, lamb shish, lamb ribs, chicken shish & chicken wings
Served with rice & salad

LOSH Family Platter (Feeds 3-4 people) DF GF 74.95
Mixture of Adana kofte, lamb shish, lamb ribs, chicken shish & chicken wings
Served with rice & salad

Penne Arrabbiata VG 12.95
Pasta with tomato sauce, basil & hint of garlic

Creamy Mushroom Pasta V 12.95
Penne pasta with a creamy sauce & mushrooms

Seafood Linguine 17.95
Mixed seafood linguine cooked with white wine

Veggie Moussaka V Aubergine slices filled with mixed peppers, tomato, potatoes, courgettes & onions all cooked in the oven with tomato sauce & bechamel sauce. Topped up with cheese.	16.00	Home Made Falafel VG DF Lightly fried chickpeas, celery, carrot, mixed peppers, parsley, onion garlic & coriander.	15.00
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Steaks

We exclusively use premium, grass-fed, and dry-aged steaks, cooked on a charcoal grill and served with peppercorn sauce and fries

Sirloin 27.00 **Rib Eye 28.00**


Salads

Green Salad VG DF GF Lettuce, cucumber, red cabbage & carrot topped up with pomegranate molasses	4.50
Feta Salad V GF Diced cucumber, onions, parsley, tomatoes with feta cheese	5.00
Rocket Salad DF GF Fresh wild rockets, onions & tomato	4.50
Chicken Salad Diced chicken breast with parmesan cheese on a bed of green salad with yoghurt sauce	14.00

Sides

Fries VG DF GF	4.00
Rice V GF	4.00
Grilled Asparagus VG DF GF	5.00
Sweet Potato Fries VG DF GF	5.00
Mixed Veg & Baby Potatoes	4.95
Tenderstem Broccoli 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**