

loshbargrill.co.uk
info@loshbargrill.co.uk
@losh_uk

LOSH

◆ BAR & GRILL ◆

Authentic Turkish Restaurant
Cocktails | Live Entertainment | Bottomless Brunch

Set Menu

Starters

All our starters are designed for sharing and come with bread

Cold Mix Meze

Houmous VG DF GF

Tzatziki VGF

Baba Ganoush VGF

Beets Tarator V

Hot Mix Meze

Halloumi VGF

Sujuk

Homemade Falafel VG DF

Cigar Borek V

Calamari

Mains

Please choose one main course per person.

Adana Kofte

 GF

Charcoal grilled mince lamb on skewer, served with rice

Lamb Shish

 GF

Charcoal grilled cubes of lamb on skewer, served with rice

Lamb Ribs

 GF

Charcoal grilled lamb ribs on skewer, served with rice

Creamy Chicken

 GF

Diced chicken breast cooked with creamy mushrooms, served with rice

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.

Chicken Shish

 GF

Charcoal grilled cubes of chicken on skewer, served with rice

Chicken Wings

 GF

Charcoal grilled chicken wings on skewer, served with rice

Penne Arrabbiata

 VG

Pasta with tomato sauce, basil & hint of garlic

Fillet of Salmon

 DF GF

Charcoal grilled salmon in our house special sauce, served with baby potatoes & mixed vegetables

Fillet of Seabass

 DF GF

Grilled fillets of seabass with a hint of rosemary, garlic & lemon, served with baby potatoes & mixed vegetables

Premium Mains

Mixed Grill

 DF GF (Feeds one person) +4

(Adana kofte, lamb shish & chicken shish)
Charcoal grilled mixed grill, served with rice

Grilled Tiger Prawns

 DF GF  +3

Char-grilled spicy tiger prawns with a hint of lemon, served with baby potatoes & mixed vegetables

Lamb Cutlets

 GF +5

Charcoal grilled succulent lamb cutlets on skewer, served with rice

Rib Eye

 +5

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

Sirloin

 +5

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

Desserts

Baklava With Ice Cream  **New York Baked Cheesecake**  **Sticky Toffee Pudding**

Salads

Green Salad VG DF GF 4.50

Lettuce, cucumber, red cabbage & carrot topped up with pomegranate molasses

Feta Salad VGF 5.00

Diced cucumber, onions, parsley, tomatoes with feta cheese

Rocket Salad DF GF 4.50

Fresh wild rockets, onions & tomato

Sides

Fries VG DF GF 4.00

Rice VGF 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