

LUNCH SET MENU

Monday to Friday / 12-4 PM

2 Course **£11.50** – 3 Course **£13.95**
per person per person

STARTERS

SOUP OF THE DAY

Please ask a member of our staff for today's daily soup.

HUMMUS (v)

Mashed chickpeas, blended with tahini, olive oil, lemon juice & garlic.

TARAMA

Freshly prepared cod roe

CACIK (v)

Diced cucumber mixed in garlic yoghurt with fresh mint.

SHAK SHUKA (v)

Fried aubergine and potato mixed with pepper and tomatoes.

BABA GANOUSH (v)

Coal-roasted aubergine mixed with grilled peppers, yoghurt, tahini, olive oil & lemon.

HALLOUMI (v)

Char-grilled Cypriot cheese with nigella seeds, honey & pomegranate dressing.

CALAMARI

Deep fried fresh squid rings with homemade tartar sauce.

FALAFEL (v)

Deep fried patty balls made from broad beans, chickpeas, vegetable fritters & herbs. Served with hummus.

MÜCVER (v)

Fritters made with mixed courgette, feta cheese, eggs & mint. Served with yoghurt sauce.

CHICKEN WINGS

pieces of charcoal grilled chicken wings, blended with cayenne pepper sauce.

MAIN COURSE

CHICKEN SHISH

Skewered cubes of chicken, marinated with pepper paste, vegetable oil & herbs.

ADANA KEBAB

Skewered minced lamb blended with red peppers & herbs.

CHICKEN WINGS

Marinated 8 pieces of chicken wings over charcoal grill.

CHICKEN LIVER

Pan fried chicken liver with butter & herbs, served with marinated red onions and rice.

VEGGIE TAGLIATELLE

Pan fried mixed peppers, onion, tomato and garlic with tagliatelle, served with homemade tomato & pepper sauce. Topped with parmesan cheese

IMAM BAYILDI

Aubergine stuffed with onion, peppers, tomatoes, Turkish dried grapes, garlic, simmered in olive oil & finished with feta cheese on top. Served with rice.

VEGGIE PLATTER

A platter with 1 piece of each: sigara borek, halloumi, falafel & mucver, mixed veggie. Served with rice.

CHICKEN SALAD

Grilled chicken fillet, lettuce, parmesan cheese, mixed leaves, croutons, cherry tomatoes & homemade dressing.

FALAFEL (v)

Deep fried patty balls made from broad beans, chickpeas, vegetable fritters & herbs. Served with hummus.

GOAT'S CHEESE WITH SPINACH

Pan cooked spinach with onion, mushrooms & herbs. Thrown into the salamander grill with goats cheese. Served with rice.

LAMB WRAP

Skewered cubes of lamb, marinated with pepper paste, vegetable oil & herbs. Adds cheese rolled with thin lavash bread, served with chips

LAMB MOUSSAKA

Minced lamb placed within layers of aubergines, potatoes, courgettes, carrots, onion, mixed peppers. Glazed over with bechamel sauce & cheese. Served with yoghurt and rice on side

DESSERT

BAKLAVA

Traditional Anatolian Dessert
2 pieces with ice cream

APPLE CRUMBLE

A classic dessert made with fresh apples and cranberries, brown sugar, butter cinnamon and flour.

FOOD ALLERGIES AND INTOLERANCES

Before ordering your food and drinks, please speak to a member of our staff. If you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised giving their order and while eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.



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