LIMORA

MEDITERRANEAN KITCHEN & BAR

A LA CARTE

COLD APPETIZERS

NOCELLARA OLIVES 6.50

HUMMUS V A GF 7.50
Smooth chickpea purée with tahini, lemon & olive oil.

TABBOULEH V A 7.00
Fresh parsley, mint, tomatoes, bulgur, and spring onions with lemon & olive oil.

TZATZIKI V A GF 7.50
Creamy yoghurt with cucumber, garlic & fresh mint and dill.

ŞAKŞUKA V GF 7.50
Lightly fried aubergine, peppers & in a rich tomato sauce.

BABA GHANOUSH V A GF 8.00
Roasted aubergine purée with creamy yoghurt & garlic tahini.

TARAMA A 7.00
Traditional Greek fish roe yoghurt dip with olive oil & lemon.

BEETROOT DIP V A GF 7.00
Refreshing beetroot purée with creamy yoghurt & garlic.

HOT APPETIZERS

SOUP OF THE DAY A 7.50
Our chef's daily creation, freshly prepared and served with warm bread and a small side of marinated olives.

GRILLED PADRON PEPPERS V 7.50
Lightly charred Spanish peppers with olive oil, pomegranate dressing & sea salt.

CRISPY TURKISH DUMPLING A 9.00
Fried pastry filled with spiced minced meat, served with garlic yoghurt & chilli oil.

LAMB WITH HUMMUS A 9.50
Tender lamb pieces served tossed with pine nuts in butter over silky hummus.

MILD SPICY BEEF SAUSAGE A 8.50
Pan-seared Turkish-style beef sausage, served on lavas bread with mix leaf salad.

HALLOUMI V A 8.50
Pan cooked halloumi cheese served on mix leaf with olive oil & oregano.

SPINACH & FETA BÖREK V A 8.50
Crispy breaded filo rolls stuffed with spinach & feta cheese, served with a mixed leaf salad and chilli jam.

CREAMY GARLIC MUSHROOM V A 8.50
Sautéed mushrooms in creamy garlic sauce topped with cheddar cheese.

DEEP-FRIED GOAT CHEESE BALL V A 9.50
Golden breaded goat cheese, paired with a vibrant mixed berry coulis.

FALAFEL & HUMMUS V A 8.50
Crunchy chickpea falafels paired with silky hummus and a fresh mixed leaf salad.

SAUTÉED CHICKEN LIVER A 10.50
Tender chicken livers pan-cooked in melted butter with onions & peppers, finished with Mediterranean spices. *Spicy Available.*

KING PRAWNS A GF 10.50
Tiger prawns sautéed with onions, peppers in a rich butter tomato & garlic sauce. *Spicy Available.*

CRISPY FRESH SQUID A 10.50
Lightly battered deep fried squid with homemade tartar sauce.

OCTOPUS LEG GF 11.50
Grilled octopus served on a bed of fresh salad with olive oil & pomegranate dressing.

SCALLOPS A GF 11.50
Pan-cooked scallops in butter, served with mango purée & asparagus.

SHARING APPETIZERS

COLD MIXED MEZZE 18.50
Hummus, tzatziki, baba ghanoush shakshuka, tabbouleh, beetroot dip.

HOT MIXED MEZZE A 20.50
Spinach & feta börek, mild beef sausage, halloumi, falafel, Goat cheese ball with berry coulis, crispy squid.

LIMORA GRAND MIXED MEZZE PLATTER A 35.50
Cold Mezze: Hummus, tzatziki, şakşuka, tabbouleh, babagannush, beetroot dip. **Hot Mezze:** Spinach & feta börek, mild spicy beef sausage, halloumi, falafel, goat cheese ball with berry coulis, crispy squid.

CLASSIC CHARCOALS

All our kebabs are cooked over smoky charcoal and served on a thin plank of lavash bread with chilli & garlic sauce, salad and accompanied by your choice of rice or bulgur

CHICKEN SHISH A 21.00
Tender cubes of marinated chicken grilled to perfection.

LAMB SHISH A 25.50
Juicy pieces of lamb middle neck marinated with herbs & spices.

ADANA KOFTA A 20.50
Minced lamb skewer with capper pepper and fresh herbs.

CHICKEN KOFTA A 19.00
Mildly spiced minced chicken skewer with capia pepper and garlic herbs, cooked over charcoal.

LIMORA MIXED GRILL A 29.50
A delicious combination of adana kofta, mixed shish, chicken wings, and lamb cutlets – full of smoky, chargrilled flavours.

MIXED SHISH A 23.50
A perfect combination of chicken and lamb shish on one plate.

CHICKEN WINGS A 19.50
Chargrilled marinated chicken wings with smoky flavour.

LAMB CUTLETS A 26.50
Tender lamb chops seasoned and grilled over hot coals.

LAMB RIBS A 23.50
Slow-grilled lamb ribs with crispy edges and rich flavour.

CHICKEN KULBASTI A 20.00
Thinly sliced boneless chicken thigh, marinated with olive oil & herbs, grilled to perfection.

CHEF'S SIGNATURES

A selection of our chef's special dishes, inspired by traditional Mediterranean flavours

ATHENIAN CHICKEN ROLL A 21.00
Tender chicken breast stuffed with feta and spinach, cooked in a creamy tomato sauce with a sprinkle of Parmesan. Served with rice.

LAMB SHANK A 24.50
Tender slow-roasted lamb shank with aromatic vegetables, served with a rich gravy and mashed potato.

GREEK MOUSSAKA A 20.50
Layers of aubergine, courgette, potato and beef, topped with creamy béchamel and baked until golden. Served with rice.

LAMB STIFADO A GF 23.50
Slow-braised lamb chunks, with onions, garlic and aromatic herbs, simmered in a rich tomato and red wine sauce. Served with mashed potato.

LAMB CASSEROLE A GF 21.50
Diced lamb with a mixture of sautéed peppers, onions, mushrooms and garlic with a splash of wine in a rich tomato sauce. Served with rice.

PRAWN CASSEROLE A GF 22.50
A delicious mixture of sautéed peppers, onions, mushrooms and garlic with a splash of wine in a rich tomato sauce. Served with rice.

ANATOLIAN-STYLE YOGHURT KEBABS

SARMA LAMB BEYTI A 21.50
Grilled minced meat wrapped in lavash bread, sliced, and served over yoghurt, finished with Anatolian tomato sauce and melted butter. Served with rice.

SARMA CHICKEN BEYTI A 21.50
Grilled minced chicken kofta wrapped in lavash bread, sliced, and served over yoghurt, finished with Anatolian tomato sauce and melted butter. Served with rice.

ISKENDER (ADANA KOFTA) A 21.50
Based on rich Anatolian tomato sauce, topped with yoghurt and croutons, surrounded by grilled meat slices, finished with melted butter.

LAMB ISKENDER (LAMB SHISH) A 26.50
Based on rich Anatolian tomato sauce, topped with yoghurt and croutons, surrounded by grilled cubes of lamb, finished with melted butter.

CHICKEN ISKENDER A 22.50
Based on rich Anatolian tomato sauce, topped with yoghurt and croutons, surrounded by grilled chicken skewers, finished with melted butter.

ALI NAZIK A 26.50
Grilled lamb meat slices, served on a bed of Baba Ghanoush and finished with melted butter.

V - Vegetarian A - Allergens GF - Gluten Free

Allergy Advice: If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order

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VEGETARIAN

HALLOUMI KEBAB V A — **19.00**
Grilled halloumi cheese with smoky vegetables & anatolian sauce. Served on lavash bread with rice.

VEGETARIAN KEBAB V A — **17.00**
A colourful selection of grilled vegetables served with Anatolian sauce on Lavash Bread served with rice. ***(Vegan option available)***

GREEK VEGETARIAN MOUSSAKA V A — **19.00**
Layers of aubergine, courgette and potato, topped with creamy béchamel and baked until golden. Served with rice.

FALAFEL & HUMMUS V A — **17.00**
Crunchy chickpea falafels paired with silky hummus, served with salad and rice. ***(Vegan option available)***

SEAFOOD DISHES

Fresh and flavourful seafood selections, expertly prepared
Note: All seafood dishes are served with sautéed Mix Vegetables

MIXED SEAFOOD GRILL A GF — **27.00**
Cubes of salmon, monkfish and king prawns, grilled with Mediterranean herbs, finished with olive oil and pomegranate dressing. Served with rice.

SEA BASS A GF — **24.00**
Two pieces pan-cooked sea bass fillets. Served with mixed vegetables and mashed potato.

MONK SKEWER A GF — **26.00**
Succulent monkfish cubes, grilled with Mediterranean herbs, finished with olive oil and pomegranate dressing. Served with rice.

SWORDFISH A GF — **26.50**
Generous swordfish steak cooked in a rich tomato sauce with cherry tomatoes and olives. Served with rice.

SCOTTISH SALMON A GF — **23.50**
Tender skinless salmon fillet. Served with mixed vegetables and mashed potato.

SALADS

GREEK SALAD V A GF — **9.50**
Cherry tomato, cucumber, olives, feta cheese, and red onion, tossed with dried herbs and finished with olive oil & pomegranate dressing.

GRILLED CHICKEN SALAD A GF — **14.50**
Mixed greens with sliced avocado, cucumber, tomato, and red onion, finished with olive oil, and pomegranate dressing.

GRILLED SALMON SALAD GF — **14.50**
Mixed greens with sliced avocado, cucumber, tomato, and red onion, finished with olive oil, and pomegranate dressing.

HALLOUMI SALAD V A GF — **12.00**
Mixed greens with sliced avocado, cucumber, tomato, red onion, finished with olive oil, and pomegranate dressing.

EZME SALAD GF — **9.50**
A fresh blend of finely chopped tomato, pepper, onion and fresh green herbs, lightly seasoned with olive oil and lemon.

BEETROOT & MANGO SALAD V A GF — **11.50**
Mixed greens with sliced avocado, cucumber, tomato, red onion, olive oil, pomegranate dressing with walnut.

KIDS MENU

For children under 12

KIDS SPAGHETTI A — **7.95**
CHICKEN SHISH A GF — **7.95**
CHICKEN WINGS A GF — **7.95**
FISH FINGERS A — **7.95**

STEAKS, BURGERS & PASTA

A selection of hearty steaks, gourmet burgers, and classic pastas

STEAKS & BURGERS

RIB EYE STEAK A — **32.50**
9oz served with chips, asparagus and peppercorn sauce.

SIRLOIN STEAK A — **31.00**
9oz served with chips, asparagus and peppercorn sauce.
Enhance your experience with Grilled Jumbo King Prawn – Perfect for a luxurious Surf & Turf.

SURF AND TURF A — **7.00**

BEEF BURGER A — **17.00**
100% premium beef patty, topped with fresh lettuce, tomato, pickle, cheese, burger sauce with chips and coleslaw.

SPAGHETTI BASE

ARRABIATA V A — **14.50**
Spicy tomato sauce with garlic and chilli.

MIXED SEAFOOD A — **18.00**
Prawns, calamari and mussels in tomato sauce.

ALFREDO A — **16.00**
Creamy garlic parmesan sauce with chicken and mushrooms.

SIDE DISHES

CHIPS V GF — **4.00**
SWEET POTATO FRIES V GF — **4.50**
RICE V GF — **3.50**
BULGUR V A — **3.50**
MASHED POTATO A — **4.00**
MIXED VEGETABLES A GF — **5.50**
MIXED LEAF SALAD A GF — **3.50**
BREAD BASKET A — **2.50**
CREAMY GARLIC SPINACH V A GF — **5.50**
ASPARAGUS V A GF — **6.00**
CHILLI & GARLIC SAUCE V A GF — **2.50**

DESSERTS

LIMORA CHEESECAKE A — **8.50**
Lemon & vanilla cream cheese with a lemon curd topping on a buttery biscuit base.

BAKLAVA A — **7.50**
Crispy golden layers of filo pastry, filled with pistachios in rich, sweet syrup.

CHERRY DOME A — **8.50**
Chocolate dome filled with cherry compote and mousse.

TIRAMISU A — **8.50**
Classic Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cream, and cocoa.

APRICOTS & CREAM A — **7.50**
Syrup-poached apricots filled with cream & pistachio served with mixed berry coulis.

PISTACHIO MOUSSE A — **8.50**
Light and creamy pistachio mousse, delicately flavoured.

ICE CREAM & SORBET A — **6.50**
Choose from:
Madagascan Vanilla, Chocolate, Mango Sorbet, Raspberry Sorbet

CHEESE AND FRUIT BOARD A — **19.50**
Four different cheeses served with seasonal fruits.