LIMORA

MEDITERRANEAN KITCHEN & BAR

LUNCH MENU

Available Monday to Friday from 12PM - 4PM (Excluding Public Holidays and Festive Seasons)

2-COURSE OPTION - 17.95
Choose 1 Appetizer + 1 Classic or Casual Course

3-COURSE OPTION - 19.95
Choose 1 Appetizer + 1 Classic or Casual Course + 1 Dessert

HOT & COLD APPETIZERS

NOCELLARA OLIVES

HUMMUS V A GF
Chickpea purée with tahini, lemon & olive oil.

TZATZIKI V A GF
Creamy yogurt with cucumber, garlic, fresh mint & dill.

BABA GHANOUSH
Aubergine purée with creamy yogurt & garlic tahini.

BEETROOT DIP V A GF
Beetroot purée with creamy yogurt & garlic.

TARAMA A
Greek fish roe yogurt dip with olive oil & lemon.

SOUP OF THE DAY A
Served with warm bread & a small side of marinated olives.

CRISPY FRESH SQUID A
Fried squid served with homemade tartar sauce.

GRILLED PADRÓN PEPPERS V GF
Charred Spanish peppers with olive oil & pomegranate dressing.

MILD SPICY BEEF SAUSAGE A
Turkish-style beef sausage served on lavaş bread & mixed leaves.

HALLOUMI V A
Cypriot cheese served on mixed leaves with olive oil & oregano.

FALAFEL V A GF
Crunchy chickpea falafel served with hummus & mixed leaves.

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

MAIN COURSES

BEEF BURGER A
100% premium beef patty topped with fresh lettuce, tomato, pickle & cheese, served with burger sauce, chips & coleslaw.

CHICKEN BURGER A
Marinated tender chicken thigh topped with fresh lettuce, tomato, pickle & cheese, served with burger sauce, chips & coleslaw.

CHICKEN SHISH A
Tender cubes of marinated chicken grilled to perfection, served with rice & salad.

ADANA KOFTA A
Minced spicy lamb skewer with capia pepper & fresh herbs, served with rice & salad.

CHICKEN WINGS A
Chargrilled marinated chicken wings with smoky flavour, served with rice & salad.

HALF FILLET SEA BASS GF
Pan-cooked sea bass fillet drizzled with a fresh green herb dressing, served with rice & mixed leaves salad.

LAMB CASSEROLE A GF
Diced lamb, sautéed peppers, onions, mushrooms & garlic in a rich tomato sauce, served with rice.

CHICKEN CASSEROLE A GF
Diced chicken, sautéed peppers, onions, mushrooms & garlic in a rich tomato sauce, served with rice.

GREEK MOUSSAKA A
Aubergine, courgette, potato & beef topped with creamy béchamel, served with rice & salad.

FALAFEL & HUMMUS V A GF
Crunchy chickpea falafels paired with silky hummus, served with salad & rice.

VEGETARIAN KEBAB V A
Grilled vegetables with Anatolian sauce on lavash bread, served with rice & salad.

GREEK VEGETARIAN MOUSSAKA V A
Aubergine, courgette & potato topped with creamy béchamel sauce, served with rice & salad.

HALLOUMI AVOCADO WRAP A
Grilled halloumi, avocado, mixed leaves, tomato, pickle & homemade chilli jam, wrapped in lavash bread, chips & coleslaw.

FALAFEL WRAP A
Crispy falafel, mixed leaves, tomato, pickle & hummus, wrapped in lavash bread, chips & coleslaw.

MIX LEAF SALAD & AVOCADO A
Mixed leaves, tomato, cucumber, onion & avocado dressed with olive oil & pomegranate, with a choice of chicken, halloumi, or beetroot & mango.

DESSERTS

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

TIRAMISU A
Classic Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cream & cocoa.

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

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

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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