VEGETARIAN

HALLOUMI KEBAB V A — **15.50**
Grilled halloumi cheese with smoky vegetables & anatolian sauce.
Served on lavash bread with salad and rice.

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

GREEK VEGETARIAN MOUSSAKA V A — **18.50**
Layers of aubergine, courgette and potato, topped with creamy béchamel and baked until golden. Served with rice and salad.

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

SARMA VEGETARIAN BEYTI V A — **18.00**
A colourful selection of grilled vegetables wrapped in lavash bread, served over yoghurt, finished with Anatolian tomato sauce and melted butter. Served with rice and salad. ***(Vegan option available)***

VEGETARIAN CASSEROLE V A GF — **16.50**
A delicious mix of sautéed peppers, onions, mushrooms and garlic with a splash of wine in a rich tomato sauce served with rice or bulgur. ***(Vegan option available)***

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.

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

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**

KIDS MENU

Served with a choice of chips or rice. For children under 12

KIDS SPAGHETTI A	**7.95**
CHICKEN SHISH A GF	**7.95**
LAMB KOFTA BALL GF	**7.95**
FISH FINGERS A	**7.95**

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.

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

LIMORA
MEDITERRANEAN KITCHEN & BAR

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FRIDAY - SATURDAY 10% OFF*
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TAKEAWAY MENU

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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.

TULUM CHEESE & SPICY EZME SALAD V A 8.50
Crumbled Turkish tulum cheese with spicy tomato-pepper salsa and bread.

CURED BEEF A 8.50
Thinly sliced cured beef with rocket, Parmesan, olive oil & a hint of paprika.

HOT APPETIZERS

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

CRISPY TURKISH DUMPLING A 8.50
Fried pastry filled with spiced minced meat, served with garlic yoghurt & chilli oil.

GRILLED LAMB KOFTA BALLS A 8.50
Charcoal-grilled seasoned lamb meatballs, served on lavas bread with mixed leaf salad.

LAMB WITH HUMMUS A 9.00
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 9.50
Tender chicken livers pan-cooked in melted butter with onions & peppers, finished with Mediterranean spices. *Spicy Available.*

KING PRAWNS A GF 9.50
Tiger prawns sautéed with onions, peppers in a rich butter tomato & garlic sauce. *Spicy Available.*

CRISPY FRESH SQUID A 9.50
Lightly battered deep fried squid with homemade tartar sauce.

OCTOPUS LEG GF 10.50
Grilled octopus served on a bed of fresh salad with olive oil & pomegranate dressing.

SCALLOPS A GF 10.00
Pan-cooked scallops in butter, served with mango purée & asparagus.

SHARING APPETIZERS

COLD MIXED MEZZE 17.50
Hummus, tzatziki, baba ghanoush shakshuka, tabbouleh, beetroot dip.

HOT MIXED MEZZE A 19.50
Spinach & feta börek, mild beef sausage, halloumi, falafel, Goat cheese ball with berry coulis, crispy squid.

LIMORA GRAND MIXED MEZZE PLATTER A 34.50
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 20.50
Tender cubes of marinated chicken grilled to perfection.

LAMB SHISH A 24.50
Juicy pieces of lamb middle neck marinated with herbs & spices.

ADANA KOFTA A 19.50
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 29.00
A delicious combination of adana kofta, mixed shish, chicken wings, and lamb cutlets – full of smoky, chargrilled flavours.

MIXED SHISH A 22.50
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 25.50
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 20.50
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 19.50
Layers of aubergine, courgette, potato and beef, topped with creamy béchamel and baked until golden. Served with rice and salad.

LAMB STIFADO A GF 22.00
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.

CHICKEN CASSEROLE A GF 19.50
Diced chicken 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 20.50
A delicious mixture of sautéed peppers, onions, mushrooms and garlic with a splash of wine in a rich tomato sauce. Served with rice.

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

ANATOLIAN-STYLE YOGHURT KEBABS

Traditional-style Yoghurt Kebabs, served with salad and your choice of Rice or Bulgur

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.

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.

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 25.50
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 25.50
Grilled lamb meat slices, served on a bed of Baba Ghanoush and finished with melted butter.

BURGERS

BEEF BURGER A 15.50
100% premium beef patty, topped with fresh lettuce, tomato, pickle, cheese, burger sauce with chips and coleslaw.

CHICKEN BURGER A 14.50
Marinated tender chicken thigh, topped with fresh lettuce, tomato, pickle, cheese, burger sauce with chips and coleslaw.

SEAFOOD DISHES

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

MIXED SEAFOOD GRILL A GF 22.50
Cubes of salmon, monkfish and king prawns, grilled with Mediterranean herbs, finished with olive oil and pomegranate dressing. Served with rice.

GRILLED JUMBO KING PRAWN A 23.50
Jumbo king prawns, peeled with heads on, grilled to perfection and served with a garlic, butter parsley sauce and rice.

SEA BASS A GF 22.50
Two pieces pan-cooked sea bass fillets, drizzled with a savoury fresh green herb dressing. Served with rice.

MONK SKEWER A GF 24.50
Succulent monkfish cubes, grilled with Mediterranean herbs, finished with olive oil and pomegranate dressing. Served with rice

SWORDFISH A GF 25.50
Generous swordfish steak cooked in a rich tomato sauce with cherry tomatoes and olives. Served with rice.

SCOTTISH SALMON A GF 22.50
Tender skinless salmon fillet, finished with a drizzled savoury fresh green herb dressing. Served with mashed potato.

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