

# TWO COURSE LUNCH £14.90

Monday - Friday 12:00-16:00

## STARTER

select one

**HUMUS**(ve) classic middle eastern blend tahini and a hint of garlic with olive oil

**CACIK**(v) diced cucumber in creamy yogurt with a hint of garlic and dried mint, drizzled with olive oil

**SAKSUKKA**(ve) aubergine, tomato, mixed peppers, onions and herbs. Served in a tomato sauce

**BABAGANOUSH**(v) smoky aubergine, garlic, yogurt and tahini, lemon and olive oil

**MOZZARELLA STICKS**(v) coated mozzarella sticks served with a sweet chilli dip

**BOREK**(v) spring roll filo pastry filled with halloumi cheese, spinach and fresh herbs

**HALLOUMI**(v) grilled cypriot halloumi cheese

**FALAFEL**(ve) chick peas, broad beans, coriander, parsley, sesame seeds, garlic and fresh herbs.

## MAIN COURSE

select one

**SPICY ARRABBIATA** penne pasta with home made tomato sauce, cherry tomato, chillies, fresh onion and garlic

**CREAMY PENNE** penne pasta with pan sauteed chicken in a homemade creamy sauce cooked with asparagus, mushrooms and cherry tomatoes

**LAMB SHISH** prime cuts of lamb seasoned, Served with rice & salad

**SPICY LAMB SKEWER** skewer seasoned hand minced lamb and peppers with our spices served with rice & salad

**MIXED SHISH** chicken and lamb shish, Served with rice & salad

**CHICKEN SHISH** prime cuts of chicken breast seasoned. Served with rice & salad

**CRÈME CHICKEN** tender grilled chicken fillet in a light creamy mushroom sauce asparagus, spinach. Served with rice

**LAMB SAUTÉ** (spicy hot option available) diced lamb with mushrooms, onions, peppers and fresh tomato, Served with rice & salad

**VEGETABLE MOUSAKKA** (v) layers of aubergine, potatoes, carrots, courgette, peas, chick peas, mixed peppers and garlic topped with a bechamel sauce melted cheese. Served with rice

**FALAFEL** (ve) chick peas, broad beans, coriander, parsley, sesame seeds, garlic and fresh herbs. With humus and salad

**SALMON FILLET** salmon fillet, served with potato puree & salad

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