

opuz | KITCHEN

watford

MONDAY - THURSDAY
EVENING TWO COURSE MENU

£23.90

STARTER

select one

HUMUS

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

CACIK

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

SAKSUKKA

aubergine, tomato, mixed peppers, onions and herbs (ve)

MOZZARELLA STICKS

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

BOREK

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

FALAFEL

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

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

CHICKEN SHISH

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

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

SPICY CHICKEN SKEWER

seasoned hand minced chicken and peppers with our spices served with rice & salad

CRÈME CHICKEN

tender grilled chicken fillet in a light creamy mushroom sauce with cherry tomatoes, asparagus, spinach. Served with rice

FALAFEL

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

LAMB SHANK

traditional slow roasted tender lamb shank braised on the bone, with celery, baby corn and shallots. served with puréed potato

SALMON FILLET

salmon fillet, served with potato puree & salad