

EXOTIC MEDITERRANEAN



À LA CARTE MENU

ALLERGEN INFO



Crustacean



Eggs



Tree Nuts



Gluten



Sesame Seeds



Fish



Shellfish



Mustard



Celery



Peanuts



Dairy



Sulphite



Soybeans



Lupin



SOIREESSEX



SOIREERESTAURANT



SOIREEREST

A discretionary service charge of 10% will be added to all bills for groups of 6 and above.

COLD STARTERS

VEG STICKS (V)	4
MIXED OLIVES	4.9
Marinated with fresh herbs and spices	
TARAMA (A)	4.9
Smoked cod-roe, garlic and lemon	
HUMMOUS (A) (V)	4.9
Chickpeas, garlic, tahini and lemon	
CACIK (A) (V)	4.9
Strained yoghurt, garlic, cucumber and dill	
AUBERGINE MAN-JA (V)	4.9
Fresh tomato, onions, pepper in red blow, garlic and pomegranate syrup	
BEETROOT DIP (A) (V)	4.9
Roasted beetroot puree, yoghurt, nigella seeds, cumin and hazelnut	
BABA GANOUSH (A) (V)	4.9
Smoked eggplant, tahini, garlic, lemon, pomegranate and cumin	
GIRIT EZME (A) (V)	4.9
Feta cheese, pistachio, almonds, walnuts and garlic	
CHEF’S SELECTION OF 5 DIPS	15.9

SIDES

HAND CUT CHIPS	3.9
SWEET POTATO FRIES	3.9
RICE OR BULGUR (A)	2.9
BBQ ONIONS	3.9
BBQ MUSHROOMS	3.9
MISO PADRON PEPPERS (A)	4.5
SAUTÉED SEASONAL VEG	4.9
BULLET CHILLIES	4.5
SAUTÉED SPINACH	4.5
BBQ CAPYA PEPPERS	4.9
PAN FRIED ROASTED RED PEPPERS	4.9
BBQ red peppers, yoghurt, garlic and parsley	

HOT STARTERS

GRILLED GOAT’S CHEESE (A) (V)	7.5
Mix leaves, beetroot, balsamic, honey and walnuts	
HALLOUMI (A) (V)	6
Grilled and drizzle with basil sauce	
SUCUK	6
Spicy beef sausage, grilled and drizzled with orange and honey glaze	
CHICKEN LIVER (A)	6
Sautéed diced chicken liver with butter, herbs and red onion	
HUMMOUS KAVURMA (A)	6
Sautéed mince lamb with butter, lebanese 5 spices and pine nuts	
CALAMARI FRITTERS (A)	8.5
Coated with semolina flour, sumac and mint aioli	
OCTOPUS (A)	8.5
Charcoal grilled, mix herbs, yoghurt sauce and preserved lemon dressing	
PULLED LAMB (SIGNATURE DISH)	8.5
Slow cooked lamb with crispy simit bread, drizzled with tahini sauce	
LAH - MA - JUN (A)	5
Marinated minced lamb on flat bread	
GARLIC PRAWNS (A)	7.5
Fresh garlic, butter and parsley	
BOREK (A) (V)	6
Spinach, feta rolled filo pastry with sweet chilli sauce	
FISH BOREK (A)	7.5
Salmon, monk fish, prawns, mozzarella cheese, green pepper, red pepper and mushrooms	
FALAFEL (A) (V)	6
Tahini sauce and served with salad	
CREAMY MUSHROOMS (A)	6
Grilled mushroom filled with cheese and butter	
CRISPY CHICKEN (A)	8.9
Marinated with buttermilk and hot sauce, panko coated with peanut butter sauce	

FROM THE CHARCOAL

All served with rice or fries and salad

LAMB SHISH (A)	18.9
Marinated tender lamb cubes	
CHICKEN SHISH (A)	16.9
Marinated tender chicken breast cubes	
MIX SHISH (A)	17.9
Selection of 2 lamb, chicken or adana	
ADANA	15.5
Spiced minced lamb with fresh herbs	
LAMB CHOPS (A)	21.9
Seasoned and drizzled with fresh oregano butter	
LAMB RIBS	16.5
Seasoned and drizzled with fresh oregano butter	
CHICKEN WINGS (A)	15.9
Marinated with mix spices	
SOIREE MIX GRILL (A)	23.9
Lamb, chicken, adana, lamb chop (1) and chicken wings	
FRIED CHICKEN WINGS (A)	15.9
Marinated with mix spices	

HOUSE SPECIALS

ISKENDER	21.9
Grilled lamb,chicken and adana kofte with yogurt and tomato sauce served on a bed of crispy homemade pide bread cubes	
BLACKENED COD (A)	19.9
Baked in banana leaf with soy, miso, mirin, yuzu aioli and pickled broccoli marrow	
GRILLED SALMON (A)	18.5
Served with mash potato and mix vegetables	
BEYTI (Lamb or Chicken) (A)	19.9
Minced chicken or lamb with spices, fresh herbs, garlic, wrapped in lavash over yoghurt sauce and butter	
CHICKEN CAESAR SALAD (A)	13.9
Iceberg leattuce, homemade caesar dressing, parmesan and cratons	

VEGETARIAN & VEGAN

CHARCOAL GRILLED VEG (V) (VG)	11.5
Eggplant, onions, peppers, zucchini, mushroom marinated with olive oil and pomegranate molasses	
FALAFEL BURGER (A) (V) (VG)	11.5
Tahini sauce and served with chips and salad	
MOUSSAKA (V) (VG)	11.5
Layers of aubergine, carrots, potatoes, courgette, peppers, vegan bechamel sauce, vegan cheese and served with salad	
VEGGIE PLATTER (V) (VG)	13.9
Broccoli, cauliflower, green beans, peas, vegetarian cheese and bechamale sauce	
HALLOUMI SALAD (V) (VG)	11.5
Mixed leaves salad, cucumber, carrot, lime and balsamic vinegar	
WHOLE SEA BASS OR FILLETED (A)	18.9
With hand cut chips, salad, olive oil, lemon and oregano dressing	
MIX FISH KEBAB	21.5
Salmon, monkfish, king prawn marinated in olive oil, lemon, thyme, charcoal grilled and mix salad	
OCTOPUS (A)	21.5
Charcoal grilled served with garlic potato mash and dehydrated tomato chips	
KING PRAWNS (A)	20.5
Marinated in garlic, chilli, lime, honey, coriander chargrill quinoa and coconut sauce	
GREEK SALAD (A) (V)	6.9
Beef tomato, cucumber, red onion, green peppers, feta, black olives. Dressed with olive oil and red wine vinegar	
EZME (V) (VG)	5.9
Finely chopped parsley, tomatoes, onions, chillies, mix herbs and dressed with olive oil and pomegranate molasses	
GREEN SALAD (V) (VG)	5.9
Mix leaves, cucumber, avocado, pomegranate, lemon and olive oil	
SEA BEANS SALAD	13.9
Baby spinach, red onion, cherry tomato, sea beans and prawns	

(A) Allergens. (V) Vegetarian. (VG) Vegan. More info about the allergens on the back.



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