



PERA PALACE

TURKISH RESTAURANT

LUNCH MENU

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SPECIAL LUNCH MENU 1

2 COURSES FOR £9.95

Selection of One Hot or Cold Starter & One Main Course
Available Monday to Friday Between 12pm till 4pm

SPECIAL LUNCH MENU 2

3 COURSES FOR £10.95

Selection of One Hot or Cold Starter, One Main Course & One Dessert
Available Monday to Friday Between 12pm till 4pm

COLD STARTERS

32. **MIX OLIVIES** V
Black and green olivies seasoned with herbs
33. **HUMUS** V
Puree of chickpeas, tahini, lemon, garlic
34. **CACIK** V
Chopped cucumber with yoghurt and fresh mint
35. **TARAMA**
Fresh cured roe of the cod
36. **SAKSUKA** V
Pan fried aubergine, tomatoes, potatoes, red & green peppers with tomato sauce
37. **FETA CHEESE & OLIVIES** V
Served with chef special salad
38. **STUFFED VINE LEAVES** V
Organic vine leaves stuffed with rice, olive oil, served with natural strained yoghurt

HOT STARTERS

39. **SUCUK**
Grilled slices of Turkish spicy sausage
40. **GRILLED HALLOUMI CHEESE** V
Grilled Cyprus cheese, served with fig jam
41. **FALAFEL WITH HUMUS** V
Broad beans, chickpeas, coriander and vegetable fritter
42. **SIGARA BOREK** V
Filo pastry parcel filled with feta cheese, served with sweet chili sauce
43. **KOFTE**
Minced lamb & garlic meatballs, served with chef's special sauce
44. **WHITEBAIT**
Deep fried breaded white bait with tartar sauce and mixed salad

MAIN COURSES

45. **CHARGRILLED LAMB SHISH**
1 skewer of marinated tender cubes of lamb shish charcoal grilled to your taste
46. **CHARGRILLED CHICKEN SHISH**
1 skewer cubes of marinated chicken shish charcoal grilled to your taste
47. **ADANA**
An authentic blend of minced lamb, herbs and mixture of spices adding a light delightful spicy taste to lamb, charcoal grilled
48. **CHAGRILLED CHICKEN WINGS**
Charcoal grilled 1 skewer of chicken wings
49. **CHICKEN BEYTI**
Charcoal grilled, largely minced chicken mixed with peppers, garlic, parsley and herbs
50. **CHICKEN ALA CREAM**
A fillet of chicken breast pan fried with mushrooms, peppers, cooked in a white wine and cream sauce, served with rice
51. **FALAFEL AND HUMMUS** V
Served with salad and Turkish bread
52. **IMAM BAYILDI** V
Stuffed aubergine with onion, peppers, tomatoes, in a special sauce, oven baked with olive oil
53. **YAPRAK SARMA** V
Organic vine leaves stuffed with rice & olive oil, served with natural strained yoghurt

V: VEGETARIAN N: CONTAINS NUTS

G: CONTAINS GLUTEN

Dishes may contain wheat and nuts. Please ask your waiter if you have any allergy concerns.

All our dishes are made in clean and hygienic environment

COLD STARTERS

1. **MIX OLIVIES** V
Black and green olivies seasoned with herbs
2. **HUMUS** V
Puree of chickpeas, tahini, lemon, garlic
3. **CACIK** V
Chopped cucumber with yoghurt and fresh mint
4. **TARAMA**
Fresh cured roe of the cod
5. **SAKSUKA** V
Pan fried aubergine, tomatoes, potatoes, red & green peppers with tomato sauce
6. **FETA CHEESE & OLIVIES** V
Served with chef special salad
7. **STUFFED VINE LEAVES** V
Organic vine leaves stuffed with rice, olive oil, served with natural strained yoghurt

HOT STARTERS

8. **SUCUK**
Grilled slices of Turkish spicy sausage
9. **GRILLED HALLOUMI CHEESE** V
Grilled Cyprus cheese, served with fig jam
10. **FALAFEL WITH HUMUS** V
Broad beans, chickpeas, coriander and vegetable fritter
11. **SIGARA BOREK** V
Filo pastry parcel filled with feta cheese, served with sweet chili sauce
12. **KOFTE**
Minced lamb & garlic meatballs, served with chef's special sauce
13. **WHITEBAIT**
Deep fried breaded white bait with tartar sauce and mixed salad

DESSERTS

14. **BAKLAVA**
15. **STRAWBERRY CHEESE CAKE**
16. **SUTLAC**

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MAIN COURSES

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1 skewer cubes of marinated chicken shish charcoal grilled to your taste
19. **ADANA**
An authentic blend of minced lamb, herbs and mixture of spices adding a light delightful spicy taste to lamb, charcoal grilled
20. **CHAGRILLED CHICKEN WINGS**
Charcoal grilled 1 skewer of chicken wings
21. **CHICKEN BEYTI**
Charcoal grilled, largely minced chicken mixed with peppers, garlic, parsley and herbs
22. **CHICKEN ALA CREAM**
A fillet of chicken breast pan fried with mushrooms peppers cooked in a white wine and cream sauce served with rice
23. **FALAFEL AND HUMUS** V
Served with salad and Turkish bread
24. **IMAM BAYILDI** V
Stuffed aubergine with onion, peppers, tomatoes, in a special sauce, oven baked with olive oil
25. **YAPRAK SARMA** V
Organic vine leaves stuffed with rice, olive oil, served with natural strained yoghurt
26. **VEGETARIAN MOUSSAKA** V
Slices of aubergine, courgettes, carrot, potato, red bell peppers, onion, herbs covered with béchamel sauce, served with chef's special sauce
27. **VEGETARIAN CASSEROLE** V
Courgette, aubergine, potato, green peppers, red peppers, tomato covered with mozzarella cheese
28. **LAMB CASSEROLE**
Small cubes of lamb pan fried with mushrooms, onion, bell peppers and herbs in a chef's special sauce served with rice
29. **CHICKEN CASSEROLE**
Small cubes of chicken pan fried with mushrooms, onion, bell peppers and herbs in a chef's special sauce served with rice
30. **MEAT MOUSSAKA**
Minced lamb covered with a creamy cheese sauce, laid on a bed of aubergine, courgettes, red bell peppers, onion and herbs with a chef's special sauce
31. **CALAMARI**
Deep fried Fresh squid served with mixed vegetables & tartar sauce