

LOKKUM

Lokkum means Turkish Delight and when you visit you'll know why.

Picture food from an ancient culture and modern luxury colliding into one sweet, luxurious destination of indulgence – this is what we cook up in our kitchen.

Heart and soul is poured into the pots and pans, centuries of knowledge is invested into our dining experience to make our meat-fest of a menu something to behold.

If you pass by close enough to our chefs as they put the final touches on the treats being sent to your table, you may hear them utter the phrase:

"Etlерimiz Lokkum Gibidir"

These words compare the dishes to the quality and sweetness of the Turkish Delight confectionery traditionally known as Lokkum. When we put a name to the things which give us pleasure, we think about how they make us feel and what emotions they evoke. Lokkum describes our dining experience perfectly.

Welcome!



IMPORTANT NOTICE

If you have any allergies, you must inform the manager.
Thanks for your cooperation.

The premises cannot take responsibility for any adverse reactions unless we are fully informed.



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SOUP

HOMEMADE LENTIL SOUP / 7.9 (V)

Served with warm Turkish bread

CHILLED APPETISERS

MIXED OLIVES / 5.5 (VF) (GF) (V)

A selection of mixed olives marinated in olive oil and mixed herb dressing

KISIR / 6.9 (VF) (V) (N)

Cracked wheat, walnut and hazelnut with finely chopped peppers, parsley, spring onions and olive oil

PRAWN COCKTAIL / 8.9

Served with mixed leaves, avocado and marie rose sauce

HUMMUS / 6.5 (VF) (GF) (V)

Mashed chickpeas blended with tahini, finished with olive oil, lemon juice and garlic dressing

TABBOULEH / 6.5 (V)

Bulgur wheat with finely chopped parsley, fresh mint, tomatoes and spring onions topped with white cheese

BURRATA / 11.9 (V)

Baby tomatoes & avocado with extra virgin olive oil

CACIK / 6.5 (GF) (V)

Strained yogurt fused with shavings of cucumber, finished with a fresh mint, garlic and olive oil dressing

ROASTED

AUBERGINE / 6.5 (VF) (GF) (V)

Oven cooked aubergine, soft mixed peppers and vine tomatoes

THE COLD MIX SHARING / 18.9 (V)

A selection of 5 chilled appetisers recommended by the head chef

HOT APPETISERS

PADRON PEPPERS / 6.5 (VF) (GF) (V)

Sprinkled with Himalayan salt

CREAMY MUSHROOMS / 8.5 (V)

Sautéed mushrooms sitting in a creamy garlic and cheddar cheese pool of sauce

SIGARA BOREK / 8.5 (V)

A traditional hot appetiser, where feta cheese is crushed and fused with chopped baby spinach and lovingly wrap into a crispy filo pastry cylinder - 4 pieces are served fried, they're very moorish

HUMMUS KAVURMA / 9.9 (N)

Our hummus appetiser topped with hot diced cubes of lamb, pine kernels and mixed herbs

CRISPY CALAMARI / 9.9

Fresh pieces of squid are battered and fried to be perfectly crisp on the outside and soft on the inside, served with homemade tartar sauce

OCTOPUS / 10.9

Served with Mediterranean salsa

WAGYU SLIDERS / 12.9

With glazed onions, melted cheese thought with homemade burger sauce

FALAFEL / 6.9 (VF) (V)

Served on a bed of hummus

SHREDDED LAMB TACOS / 9.9

Exceptionally tasty slow cooked shreds of lamb placed within four mini tortillas, accompanied with baby gem lettuce and dressed with BBQ sauce

SPICY CHICKEN WINGS / 7.9

Four crispy pieces of fried boneless chicken wings, coated in our homemade sauce

KING & BABY PRAWNS / 11.9

Served with shallots, peppers, white wine and cream sauce topped with melted mozzarella

KOFTE / 8.9

Minced lamb with herbs served with fresh leaf salad

ARANCINI STUFFED / 9.9 (V)

With baby spinach and gorgonzola served with mix salad and red pesto

GRILLED HALLOUMI / 8.5 (GF) (V)

Sliced halloumi, kissed by flames of the grill, accompanied with cherry tomatoes, finished with olive oil dressing

GRILLED SUJUK / 8.9 (GF)

Spicy pieces of Turkish (beef) sausage served with grilled tomatoes and finished with light drizzles of olive oil

PAN FRIED

CHICKEN LIVERS / 8.5

Served on top of a spinach and red onion salad.

SAUTÉED KING PRAWNS / 10.9

Spring onions, fresh tomatoes, garlic and lemon juice

THE HOT MIX SHARING / 20.9

A selection of 7 hot appetisers recommended by the head chef

BAO BUN / 9.9

stuffed with crispy breaded chicken, glazed onions, melted cheese, pickles with aioli sauce

BANG BANG KING PRAWNS / 10.9

Crispy king prawns on bed of crispy leaf salad topped with bang bang sauce

12.5% service charge will be added to your bill

(GF) Gluten Free

(VF) Vegan Friendly

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(N) Contains Nuts

STEAKS

SIRLOIN STEAK / 29.9 (10oz)

28 days dry aged sirloin of beef. Cooked in our Jospur oven to your preference. Served with crispy chips or new potatoes. Accompanied by your choice of either mushroom sauce or peppercorn sauce

DALLAS STEAK / 42.9 (21oz)

28 days dry aged beef. Cooked in our Jospur oven to your preference. Served with crispy chips or new potatoes. Accompanied by your choice of either mushroom sauce or peppercorn sauce

TOMAHAWK STEAK / 99.9 (60oz)

28 days dry aged beef. Cooked in our Jospur oven to your preference. Served with crispy chips or new potatoes. Accompanied by your choice of either mushroom sauce or peppercorn sauce

RIB EYE STEAK / 38.9 (12oz)

28 days dry aged rib eye of beef. Cooked in our Jospur oven to your preference. Served with crispy chips or new potatoes. Accompanied by your choice of either mushroom sauce or peppercorn sauce

FILLET OF BEEF / 39.9 (10oz)

Cooked in our Jospur oven to your preference. Served with crispy chips or new potatoes. Accompanied by your choice of either mushroom sauce or peppercorn sauce

LAMB STEAK / 27.9

Cooked over hot charcoal served on a bed of Mediterranean vegetables with roast potatoes and rosemary jus

LOKKUM CREATIONS

All our charcoal dishes can be served with salad on demand

LAMB SHISH / 24.9

Marinated chunky pieces of lamb, cooked to perfection over hot coal, sitting on a thin plank of lavash bread, seasoned with herbs and rice

CHICKEN WINGS / 17.9

Marinated chicken wings, cooked to perfection over hot coal, sitting on a thin plank of lavash bread, seasoned with herbs with chips

THE MIXED GRILL / 31.9

The best of everything from the Lokkum grill. You're provided with a selection of lamb shish, chicken shish, adana kofte, lamb chop and a lamb rib sitting on a thin plank of lavash bread, seasoned with herbs and rice

LAMB SARMA BEYTI / 21.9

Hand minced lamb kofte fused with red peppers, onions, parsley and mixed spices, cooked over hot coal, then wrapped in lavash bread and topped with a tomato halep sauce

LAMB LOKKUM / 27.9

This is the new Lokkum creation and has become our signature dish. Cooked to perfection over hot coal, sitting on a thin plank of lavash bread and seasoned with oregano. Served with chips

THE LAMB SHANK / 24.9 (GF)

Slow roasted lamb shank cooked to perfection, seasoned with herbs and served with mashed potato

CHICKEN SHISH / 19.9

Marinated chunky pieces of chicken, cooked to perfection over hot coal, sitting on a thin plank of lavash bread, seasoned with herbs and rice

MIX THAT SHISH / 24.9

Marinated chunky pieces of half lamb and half chicken, cooked to perfection over hot coal, sitting on a thin plank of lavash bread and seasoned with herbs and rice

PAN FRIED CHICKEN / 20.9 (GF)

Chicken breast fillets cooked in a creamy sauce fused with mixed peppers, spinach, onions and mushrooms. Served with crispy chips

WAGYU BURGER / 17.9

100% homemade dried aged and Wagyu beef patty topped with melted cheese, tomato, pickle, lettuce and fried onions. Served with homemade chips

LAMB RIBS / 23.9

Specially marinated succulent ribs cooked to perfection over hot coal sitting on a thin plank of bread and rice

KOFTE / 20.9

Minced lamb with herbs served with mixed leaf salad and basmati rice

BOMB SHARING / 27.9

Minced lamb kofte stuffed with melted cheese served with crispy chips

CHICKEN SCHNITZEL / 19.9

Chicken breast, bread crumbed and fried, with fresh tomato, onion, avocado salad & chips

ADANA KOFTE KEBAB / 20.9

Hand minced lamb fused with red peppers, onions, parsley and mixed spices. Cooked to perfection over hot coal, sitting on a thin plank of lavash bread, seasoned with herbs and rice

WARM CHICKEN SALAD / 16.9

Chicken breast fillets served with halloumi cheese, avocado, tomatoes, croutons and olive oil dressing

LAMB CHOPS / 27.9

Four succulent chops, cooked to perfection over hot coal, sitting on a thin plank of lavash bread, seasoned with herbs and rice

BEEF LOKKUM / 39.9 (GF)

This infamous dish has gained celebrity status within our establishment. You get succulent steak fillet pieces from the finest beef within our arsenal. Served with steamed wild broccoli and chips

BAO BUNS / 19.9

Stuffed with crispy breaded chicken, glazed onions, melted cheese, pickles with aioli sauce

THE LAMB CAGE FOR SHARING / 79.9 (GF)

This dish is not short of bringing a bit of theatre to your table, as a member of the team will cut the succulent lamb rib cage in front of you. Seasoned with salt and herbs. (Recommended medium well cooked)

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FROM THE SEA

SEA BASS / 24.9

Fillet of wild seabass, served with crispy chips and crispy mixed salad

TIGER PRAWNS / 26.9

Grilled tiger prawns cooked to perfection over hot coal, top with leman and butter sauce served with a mixed salad

SEAFOOD TAGLIATELLE / 19.9

Calamari, king prawns, baby prawns, salmon and octopus, cooked with either fresh tomatoes or cream sauce

GRILLED SALMON / 24.9

A fillet of salmon, placed beside a handful of seasoned new potatoes. Served with roasted vegetables

SAUTEED SEAFOOD / 23.9

Calamari, king prawns, baby prawns, salmon and octopus, cooked with either fresh tomatoes and vegetables or cream sauce served with basmati rice

OCTOPUS / 21.9

Served with Mediterranean salsa and crispy chips

BANG BANG KING PRAWNS / 23.9

Crispy king prawns on bed of crispy leaf salad topped with bang bang sauce served with crispy chips

LEMON SOLE / 25.9

Pan fried lemon sole with lemon, butter and parsley sauce served with creamy mash potato

SEA BREAM / 24.9

Chargrilled whole sea bream, served with chips and mixed salad

SAUTEED KING PRAWNS / 23.9

Spring onions, fresh tomatoes, garlic and lemon juice served with basmati rice

FROM THE GROUND

WILD MUSHROOM RISOTTO / 15.9 (V)

with wild porcini mushrooms, butter and parmesan cheese

FALAFEL / 14.9 (VF) (V)

Served on a bed of hummus and crispy chips

CREAMY

MUSHROOM PASTA / 14.9 (V) 17.9 (with chicken)

Tagliatelle cooked with cream, mushrooms, avocado, garlic, parmesan and olive oil

MEDITERRANEAN MOUSSAKA / 15.9 (V)

Built up from layers of aubergine, potatoes, carrots, courgette, feta cheese. Topped with béchamel sauce with halloumi

MIXED VEGETARIAN PLATTER / 17.5 (V)

Hummus, tabbouleh, kisir, cacik, roasted aubergine, falafel, halloumi, sigara borek served with warm bread

PASTA ARRABIATA / 13.9 (V)

Tagliatelle cooked with fresh tomatoes, chilli peppers, fresh basil and mixed olives

CHAR-GRILLED MIX VEGETABLES / 14.9 (GF) (VF) (V)

A mix of Mediterranean vegetables cooked to perfection over hot coal. Finished off with our homemade tomato and garlic sauce

DON'T FORGET THE SIDES

CRISPY CHIPS / 4.5

CRISPY CURLY CHIPS / 4.5

BASMATI RICE / 4.5

Basmati rice cooked with butter

BULGUR PILAV / 4.5

Spicy couscous rice fused with tomatoes and vegetables

NEW POTATOES / 4.5

Finished with a herb and olive oil dressing

MASH POTATO / 4.5

Creamy mash prepared with fresh cream and butter

SPINACH / 7.9

Freshly cooked spinach with cream parmesan top with organic egg

WILD BROCCOLI / 6.9

EZME SALAD / 5.9

Freshly chopped tomatoes, onions, red peppers and parsley with pomegranate and olive oil dressing

MIXED SALAD / 5.9

Fresh mix leaves with tomatoes, cucumbers and pomegranate

GREEN SALAD / 4.5

Fresh mix leaves with peppers and avocado

MIXED VEG / 6.9

Seasonal fresh mixed vegetables tossed in butter

MAC & CHEESE / 7.9

FRESH GRILLED ASPARAGUS / 6.9

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