

# 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.

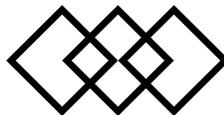
If you pass by close enough to our chefs as they put the final touches on the treats being sent to your table, you may hear them utter the phrase:

*"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!



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## CHILLED APPETISERS

### HUMMUS / 5 - (GF) (VF) (V)

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

### CACIK / 5 - (GF) (V)

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

### TARAMASALATA / 5

Smoked cod roe mousse, finished with a lemon juice and garlic dressing

### BEEF CARPACCIO / 9.5

Thin slices of raw beef topped with wild rocket, finished with parmesan cheese and olive oil dressing

### ROASTED AUBERGINE / 5 - (GF) (VF) (V)

Charcoal cooked aubergine, soft mixed peppers and vine tomatoes

### VEG STICKS / 3.9 - (GF) (VF) (V)

Evenly sliced pieces of carrots, cucumber and celery finished with a lemon juice dressing

### LOKKUM EZME SALAD / 6.5 - (GF) (VF) (V)

A traditional crushed style salad. Fused with freshly chopped tomatoes, onions, red peppers and parsley. Then topped with pomegranate seeds and finished with a mixed herb and olive oil dressing

### MIXED OLIVES / 3.5 - (GF) (VF) (V)

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

### THE COLD MIX / 14.5

A selection of 5 chilled appetisers recommended by the head chef

## HOT APPETISERS

### SIGARA BOREK / 7.5

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

### SHREDDED LAMB TACOS / 7.9

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

### SCALLOPS / 9.5

Four perfectly cooked pan fried seared scallops, each served on their own bed of homemade tomato sauce, topped with poached seaweed

### GRILLED HALLOUMI / 7.5 - (GF)

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

### HONEY GOAT'S CHEESE / 7.5 - (GF) (N)

A perfectly sliced portion of roasted goat's cheese, glazed with honey, sits on a bed of sour cherry jam and mixed baby salad with walnuts

### GRILLED SUJUK / 7.5 - (GF)

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

### CRISPY CALAMARI / 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

### PAN FRIED CHICKEN LIVERS / 7.5

Diced pieces of chicken liver cooked in a hot pan, fused with a garlic, onion and balsamic vinegar sauce, then sprinkled with herbs

### SHREDDED STEAK / 9.5 - (GF)

Succulent pieces of Jospier oven cooked steak, then chopped into thin slices that sit stacked on the plate

### HUMMUS KAVURMA / 7 - (N)

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

### SPICY CHICKEN WINGS / 7.5

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

### SAUCY KING PRAWNS / 8.5

Freshly sourced king prawns are cooked with chunks of feta cheese in a hot tomato sauce

### CREAMY MUSHROOMS / 7

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

### THE HOT MIX / 16.5

A selection of 5 hot appetisers recommended by the head chef

*An optional 12.5% Service charge will be added to your bill*

(GF) Gluten Free (VF) Vegan Friendly (V) Vegetarian (N) Contains Nuts

# LOKKUM CREATIONS

## LAMB SHISH / 19

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

## MIX THAT SHISH / 18

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

## A CREAMY CHICKEN / 17

Pan fried chicken breast fillets cooked in a creamy sauce fused with mixed peppers, onions and mushrooms. Served with homemade chips and spinach

## THE BURGER / 14.5

100% Homemade beef patty topped with melted cheese, topped with tomato, pickle, lettuce and fried onions, finished with the Lokkum secret burger sauce. Served with homemade chips

## CHICKEN SHISH / 16.9

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

## ADANA KOFTE KEBAB / 15.9

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 and seasoned with herbs

## CHICKEN SARMA BEYTI / 16.9

Hand minced chicken 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

## LOKKUM / 27 - (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 homemade chips and steamed wild broccoli

## THE LAMB SHANK / 17.5

Slowly roasted lamb shank cooked to perfection, is placed around a moat of tomato sauce, seasoned with herbs and served with mashed potato

## THE MIXED GRILL / 21

The best of everything from the Lokkum grill. Your provided with a selection of lamb shish, chicken shish, adana kofte, a lamb chop all seasoned with herbs

## LAMB SARMA BEYTI / 17.5

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

## THE LAMB CAGE FOR TWO / 58 - (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. (Recommend medium well cooked)

# DON'T FORGET THE SIDES

## RICE / 3.9

White rice with vermicelli noodles

## BULGUR PILAV / 3.9

Spicy couscous rice fused with tomatoes and vegetables

## HOMEMADE CHIPS / 3.9

Crispy thick chips

## SPINACH / 3.9

Freshly cooked spinach served with tomatoes and onions

## NEW POTATOES / 3.9

Finished with a herb and olive oil dressing

## PADRON PEPPERS / 3.9

Deep fried Padron chillies seasoned with sea salt

## GRILLED ASPARAGUS / 4.5

## WILD BROCCOLI / 4.5

# FROM THE GROUND

## MIX VEGETABLE SHISH / 14.5 - (GF) (VF) (V)

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

## VEGETABLE MOUSSAKA / 13.5 - (V)

A vegetarian Mediterranean casserole, built up from layers of aubergine, potatoes, carrots, chickpeas and garlic. Generously topped with a cheesy béchamel sauce

## SAUTÉED MUSHROOM & ASPARAGUS / 12.5 - (GF) (V)

A Portobello mushroom and asparagus, covered in a tasty tomato sauce

# FROM THE JOSPER

## RIB EYE STEAK / 26

A succulent 12 oz. 28 days dry aged rib eye of beef. Cooked in our Josper oven to your preference. Served with wild broccoli and home-made chips. Accompanied by your choice of sauce (1) red wine sauce or (2) peppercorn sauce

## SIRLOIN STEAK / 24

A juicy 12 oz. 28 days dry aged sirloin of beef. Cooked in our Josper oven to your preference. Served with wild broccoli and home-made chips. Accompanied by your choice of sauce (1) red wine sauce or (2) peppercorn sauce

## DALLAS STEAK / 29

A delicious 21 oz. 28 days dry aged fillet of beef. Cooked in our Josper oven to your preference. Served with wild broccoli and home-made chips. Accompanied by your choice of sauce (1) red wine sauce or (2) peppercorn sauce

# FROM THE SEA

## SEA BASS / 21

Fillet of wild sea bass, placed on a bed of butternut squash. Served with wild broccoli

## GRILLED SALMON / 18.5

A fillet of salmon, placed beside a handful of seasoned new potatoes. Served with fine buttered beans

## MONKFISH KEBAB / 25

Succulent pieces of monkfish cooked to perfection over hot coal. Served with a Mediterranean salad

## TIGER PRAWNS / 26

Grilled tiger prawns cooked to perfection over hot coal. Served with a Mediterranean salad

An optional 12.5% Service charge will be added to your bill

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