

S. SMOKE

TURKISH RESTAURANT

SUNDAY - FRIDAY

(EXCLUDES ANY OTHER OFFERS & VALENTINES DAY)

MENU

MEZE

SMALL PLATES TO DRINK WITH

MARINATED OLIVES 4 (GF)

FETA CHEESE AND OLIVES 5 (GF)

CACIK 5

Yoghurt with cucumber and garlic with pitta bread

EZME 5

Chilli salsa with pitta bread

HOUMOUS 6

Pureed chickpeas with sesame seed paste, olive oil, lemon juice and a hint of garlic with pitta bread

SIDES

RICE 3

HAND CUT CHIPS 4

HAND CUT GARLIC CHIPS 4

MASHED POTATO 4

MIXED SALAD 4

DAUPHINOISE POTATOES 4

VEGETABLES 4

SHARING STARTER

(PLATTER FOR 2)

CHEF'S SPECIAL PLATTER 18

Calamari, fish cake, houmous, sucuk, cacik halloumi, cheese börek and pitta bread

STARTERS

SOUP OF THE DAY 6 (V)

CRISPY CHEESE BOREK 7 (V)

Feta cheese, blue and brie with herbs, wrapped in filo pastry

SUCUK 7 (GF)

Spicy turkish sausage, grilled and served with salad garnish

FISH CAKE 8

White fish, salmon and prawns seasoned with herbs, topped with tomato marmalade

GOAT CHEESE BON BON 8 (V)

Goat cheese, beetroot marmalade and croutons

SPICED CALAMARI 8

Courgette salad, tartare sauce

GARLIC AND CHILLI PRAWNS 9 (GF)

Garlic, chilli, peppers and mushrooms

Wifi Code: SmokeGuest1

(V) Vegetarian (GF) Gluten Free. Please advise a member of staff of any dietary requirements or allergies!

Our dishes are cooked from fresh and made to your order. Please allow us up to 25 minutes to create the best recipes for you to enjoy!

We only use the freshest, healthiest and locally sourced products to deliver the highest quality so please bare in mind that during busy periods the availability of certain dishes may be limited. A discretionary service charge of 10% will be added for parties of 6 or more.

The Treasury Building, Palmyra Square South, Warrington WA1 1BL | 01925 933435

bookings@smokebarandgrill.co.uk | smokebarandgrill.co.uk |  smokebarandgrill |  smoke_barandgrill

SUNDAY - FRIDAY

(EXCLUDES ANY OTHER OFFERS & VALENTINES DAY)

MENU

DINNER

TRADITIONS & INNOVATIONS

ISKANDER CHICKEN 15

Tender slices of chicken breast, marinated in herbs and chargrilled. Served with rice, pitta bread and tomato sauce

SEBZELI KOFTE 16 (GF)

Lean and tender minced lamb, slightly spiced, mixed with herbs and chargrilled, tomato sauce, potatoes, pepper, baked in the oven with mozzarella cheese, served with rice

LAMB TANDIR 17

Leg of lamb, slowly cooked, incredibly tender on a pitta bread, served with steamed broccoli, tomato sauce, garlic butter and pitta bread

LAMB FILLETS 17 (GF)

Thin slices of lean fillets of lamb, marinated and chargrilled. Served with mash, vegetables and creamy oregano sauce

OTOMAN SPICY LAMB 17

Slow cooked pieces of lamb cooked with creamy onion mushroom sauce served with mash

FISH OF THE DAY 17

MIXED CHARGRILL 21 (GF)

A chargrilled combination of special lamb fillet, kofte, chicken, lamb chop, served with rice and seasonal vegetables

VEGETARIAN

FETA CHESE SALAD 13 (V)(GF)

mixed salad with mixed pepper, cucumber, cherry tomato, olives, red onion, feta cheese and vinegar balsamic sauce

STUFFED AUBERGINE 14 (V)(GF)

onion, tomato, garlic, peppers

CHARGRILLED HALLOUMI SHISH 15 (V)(GF)

served with house salad

KEBABS & STEAKS

ALI NAZIK 16

Lamb shish kebab – Succulent small cubes of best leg of lamb, marinated in herbs and chargrilled, served on roasted aubergine mixed with garlic yoghurt with pitta bread

ADANA KEBAB 16

Pitta bread, yoghurt, tomato sauce

LAMB CHOPS 18 (GF)

Served with vegetables, oregano creamy sauce, mash

LAMB LOIN 19 (GF)

Served with vegetables, red wine, dauphinoise potato

RIBEYE STEAK 22 (GF)

Served with hand cut chips and a choice of sauce

SAUCES

Peppercorn or blue cheese

SHARING PLATTERS

(FOR 2)

MIXED GRILL FEAST 45

Lamb filets, iskender chicken , kofte, adana kebab, lamb shish served with mixed veg and rice

DESSERTS

ICE CREAM 5

TURKISH BAKLAVA 6

FIG PANNA COTTA 6

STICKY TOFFEE PUDDING 6

OPENING HOURS

MONDAY	CLOSED
TUESDAY TO THURSDAY	16.00 - 23.00
FRIDAY AND SATURDAY	12.00 - 01.00
SUNDAY	12.00 - 22.00