

S. SMOKE

TURKISH RESTAURANT

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

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 CHILLI KING PRAWNS 9 (GF)

Garlic, chilli, peppers, mushrooms and onions

SCALOPS 9

Served with hummus and garlic chilli salsa

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.

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DINNER

TRADITIONS & INNOVATIONS

PEPPERCORN CHICKEN FILLET 15

Chargrilled chicken breast with our famous peppercorn sauce, served with mash and vegetables

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 (GF)

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

FISH OF THE DAY 17

CHILLI KING PRAWNS 19 (GF)

Garlic, chilli, peppers and mushrooms served with rice

MIXED CHARGRILL 21

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

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

PIRI PIRI CHICKEN KEBAB 15

Specially marinated chicken cubes with home made piri piri sauce, chargrilled. Served with rice and salad

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

RIBEYE STEAK 22 (GF)

Served with hand cut chips and a choice of sauce

SLICED ANGUS FILLET 28 (GF)

Red wine, oyster mushrooms, truffle chips, bordelaise

SAUCES

Peppercorn or blue cheese

SHARING PLATTER

(FOR 2)

MIXED GRILL FEAST 45

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

DESSERTS

ICE CREAM 5

TURKISH BAKLAVA 6

ORANGE CREME BRULEE 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