LUNCH SET MENU

FRIDAY ONLY: 12:00 PM- 4:00 PM

1 COURSE £12 2 COURSE £15

STARTERS

HUMMUS (V) (G)

Blended chickpeas with garlic, tahini, lemon juice and extra virgin olive oil

SMASHED BEETROOT (V) (N) (D)

Roasted beetroot, creamy yoghurt, a hint of garlic & olive oil with crushed walnuts

MEVAN'S AUBERGINE (V)

Oven roasted mix of aubergines and sweet peppers topped with rich tomato and herb sauce

GRILLED HALLOUMI (D)

Grilled Cyprus cheese, served with sun blushed tomato, fresh mint and crispy mix leaves

SPICY BEEF SAUSAGE

Spicy beef sausage, cooked over charcoal

FILO PASTRY (V) (G) (D)

Rolled pastry filled with feta cheese and spinach, served with sweet chilli dressing

FALAFEL & HUMMUS (V) (G) (D)

Mashed chickpeas, broad beans, fresh vegetable fritter, comes with humus

FRESH CALAMARI (G)

Fresh squid lightly floured and deep fried. Served with homemade tartar sauce and fresh lime

MAINS

ADANA KOFTE

Hand minced Wales lamb with herbs and skewered grilled over charcoal, served with rice & salad

CHICKEN SHISH (D)

Marinated cubes of chicken grilled on a skewer. Served with rice & salad

LAMB SARMA BEYTI (G) (D)

Lamb minced meat with garlic wrapped in flat bread, served with yoghurt topped with tomato, cheese and butter sauce, served with rice & salad

HOUSE SPECIAL LAMB (D)

Slow braised lamb with celery, shallot onion, red wine and herbs, served with creamy mashed potatoes

SEA BASS FILLET

1 char-grilled fillet of sea bass, seasoned with sea salt, crushed pepper & extra virgin olive oil, served with sautéed potatoes and salad

VEGETARIAN MUSAKKA (V)(G)(D)

Aubergine, courgette and potatoes layers topped with mixture of seasonal vegetable to give a extra flavour and finished with bechamel sauce, served with roast pepper and tomato sauce, served with rice & salad

MEVAN SPECIAL CHICKEN (D) (N)

Diced chicken fillet cooked with, Portobello mushrooms, garlic, in pesto creamy sauce, served with rice





LUNCH MENU

www.mevanrestaurant.co.uk