

LUNCH SET MENU

MONDAY - FRIDAY: 12:00 pm - 4:00 pm

1 COURSE £8.95 2 COURSE £11.95

STARTERS

HUMUS (V)

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

SPICY BEEF SAUSAGE

Spicy beef sausage, cooked over charcoal

SMASHED BEETROOT (V)

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

FILO PASTRY (V) (G)

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

TARAMA SALATA (G)

Blended cod roe with shallot onion, breadcrumbs, lemon juice & extra virgin olive oil

GRILLED HALLOUMI

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

FALAFEL & HUMUS (V) (G)

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

MAINS

ADANA KOFTE

Hand minced Wales lamb with herbs and skewered grilled over charcoal

SEA BASS FILLET

1 char-grilled fillet of sea bass, seasoned with sea salt, crushed pepper & extra virgin olive oil, served with mashed potato and vegetables

CHICKEN SHISH

Marinated cubes of chicken grilled on a skewer.

VEGETARIAN MUSAKKA (V)(G)

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

LAMB SARMA BEYTI (G)

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

MEVAN SPECIAL CHICKEN

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

PENNE CHICKEN PASTA

Penne pasta with double cream, mushrooms, pastry sauce

(G) CONTAINS GLUTEN (V) SUITABLE FOR VEGETARIANS (N) CONTAINS NUTS

*Dishes may contain wheat, dairy and nuts. Please ask waiter if you have allergy concerns.

*All our dishes are made in Clean and Hygienic Environment



MEVAN[®]

Restaurant & Bar



LUNCH MENU

www.mevanrestaurant.co.uk