

LUNCH MENU

STARTERS 5.9 EACH

SOUP OF THE DAY

Please ask a member of our team for today's speciality

MEDITERRANEAN OLIVES VE

Trio olives marinated with rosemary, thyme, garlic and lemon

HUMUS SE - VE

Chickpeas blended with tahini, garlic and olive oil

CACIK D - V

Finely diced cucumber mixed with hung yogurt, mint, garlic and olive oil

MUHAMMARA G - N - VE

Chargrilled kapya peppers blended with walnuts, sundried tomatoes and pomegranate molasses

BABAGANUSH D D - SE

Charred aubergine puree, hung yogurt, tahini and garlic

MEDITERRANEAN CHEESE & PESTO D - G

Trio mediterranean cheese blended with freshly made basil pesto

CRISPY CALAMARI D - G

Panko calamari with tartar

DOLMA N - D

Vine leaves filled with rice, sultanas, mint and pine nuts

LIVER D

Sauteed chicken liver with shallots, peppers and garlic butter

PULLED BEEF SPRING ROLLS D - G

Crispy rolls served with siracha mayo

ARANCINI D - G

Arborio balls with wild mushrooms and creamy mozzarella

BOREK D - G

Filo pastry rolls filled with aged feta and spinach served with sweet chilli sauce

MAINS 15.9 EACH

SIGNATURES

CAFE DE PARIS STEAK D - G

Grilled steak in cafe de paris sauce served with thin cut fries

MEYVELI KUZU D - G - N

Braised lamb cooked with pears, chestnuts, plums, almonds and apricots served with pearl barley

FROM THE GRILL

CHICKEN SHISH D - G

Cubes of chicken breast marinated with rosemary and thyme

SPICY SKEWERS D - G

Choice of minced lamb or chicken kofte blended with our secret spice blend

CHICKEN WINGS D - G

Marinated and grilled chicken wings

IZGARA KOFTE D - G

Signature minced lamb and beef kofte blended with our secret spice mix

FROM THE SEA

SALMON D - G

Salmon served with stir fried vegetables and lemon butter sauce

SEABASS D - G

Fillets of seabass served with pureed potatoes and caper sauce

SEAFOOD CASSEROLE D

Mixed seafood casserole cooked with mushrooms, onions and peppers in a tomato and basil sauce

DESSERTS 4.9 EACH

BAKLAVA D - G - N

Pistachio baklava served with vanilla ice cream

RICE PUDDING D

Traditional home made rice pudding served with coconut ice cream

DUBAI CHEESECAKE D - G

Rich and velvety cheesecake with caramelised kadayif, warm chocolate sauce and pistachio

GELATO D - N

2 scoops, choice of: Vanilla, Strawberry, Chocolate and Pistachio

BURGERS

KIBELE'S BURGER D - G

6oz wagyu beef patty, applewood smoked cheese, crispy lettuce, caramelised red onions, pickled cucumber and truffle mayo served with fries

CHICKEN BURGER D - G

Crispy chicken breast with lettuce, spicy mayo and smoked cheese. Served with fries

LIGHT MEALS

CHICKEN & AVOCADO SALAD D - G - N

Grilled chicken breast, mixed leaves, avocado, cherry tomatoes, croutons, parmesan and walnuts dressed with mustard vinaigrette

BURRATA SALAD D - G

Creamy burrata with cherry tomatoes, avocado, mixed leaves and crispy pita dressed with herb oil

GOAT'S CHEESE & FIG SALAD D

Grilled goat's cheese with honey glazed fig, artichokes, mixed leaves, beetroot, sundried tomatoes and honey mustard dressing

VEGETARIAN

MUSAKKA D - G

Layers of aubergine, courgettes, carrots and potatoes topped with bechamel

IMAM BAYILDI VE - G - N

Boat of aubergine filled with seasonal vegetables and pine nuts. Served with bulgur

GRILLED VEGETABLES D

Skewered seasonal grilled vegetables with halloumi cheese

Please view our A La Carte menu for alternative options and larger portions

MON-FRI - 12:00-16:00

PASTA & RISOTTO

BEEF RAGU TAGLIATELLE D - G

Pulled beef ribs and mushrooms in a rich tomato and basil sauce

SEAFOOD LINGUINE D - G

King prawns, scallops, mussels and calamari in a parsley, tomato and cream sauce

CHICKEN ALFREDO PENNE D - G

Chicken breast with mushrooms and asparagus in a creamy sauce

MUSHROOM RISOTTO D

Chestnut mushrooms and asparagus

SEAFOOD RISOTTO D

King prawns, scallops, mussels and calamari in a parsley, tomato and cream sauce

SIDES

Rice 2.9

Bulgur 2.9

Chips 3.9

Pureed Potatoes 3.9

Bread 1.9

Garlic Mushrooms 4.9

ALLERGEN INFORMATION

V	Suitable for vegetarians	G	Includes gluten
VE	Suitable for vegan	D	Includes dairy
N	Includes nuts	SE	Contains sesame

Please be advised that most of our dishes can be made Gluten-Free and Dairy-Free upon request.

If you have any allergens please ask a member of our team before ordering and make sure a verbal confirmation is given that is suitable for your consumption.

Prices include 20% VAT. Discretionary 12.5% optional gratuity will be added to your bill.