



# Reina Kitchen

TURKISH RESTAURANT

## *Lunch Menu*

MONDAY TO FRIDAY

11:30 AM - 4:00 PM

2 COURSE MEAL

£15.95

# STARTERS

PLEASE CHOOSE ONE

## HOUMOUS

Rich Chickpea puree flavoured with cumin, garlic, tahini, lemon & olive oil

## SAKSUKA

Deep fried aubergine cubes cooked in our special tomato sauce

## CACIK

Grated cucumber mixed with thick yoghurt, garlic, fresh mint and dill

## BABA GANOUSH

Chopped Char grilled aubergine mixed with turkish yogurt garlic olive oil and dill

## MUSKA BOREGI

Pastry filled with feta cheese, parsley & dill served with sweet chilli

## SPINACH TARATOR

Fresh spinach with creamy yoghurt olive oil & hint of garlic

## FALAFEL

Chickpeas, broad peas and vegetable fritters served with houmous

## GIRIT MEZE

Creamy Feta Cheese Fresh Basil Walnut Smoked Red Pepper Garlic Olive oil

## FETA CHEESE

From Turkey Creamy Feta Cheese Served with Cucumber chef's design

# MAINS

PLEASE CHOOSE ONE

## ADANA

Char-grilled lean tender minced lamb skewers flavoured with red chilli flakes

## CHICKEN SHISH

Char-grilled lean chunks of chicken breast skewers

## CHICKEN BEYTI

Char-grilled spicy marinated minced chicken with garlic

## CHICKEN WINGS

Marinated and char-grilled chicken wings

## LAMB SHISH

Char-grilled lean tender lamb skewers

## LAMB RIBS

Seasoned and char-grilled tender lamb ribs

## CHICKEN CASSEROLE

Tender chicken pieces, mushrooms, mixed peppers, tomatoes and onions topped with chef's special tomato sauce cooked in a pan

## CHICKEN KULBASTI

Lean, tender fillet of chicken thigh char-grilled with herbs

## CHICKEN PRINCESS

Mini chicken fillets sautéed with mushroom, garlic, parsley, double cream and grated cheese

## MUCVER

Courgette, feta cheese, halloumi cheese, carrot, egg, mixed pepper, breadcrumbs mixed & deep fried

## FALAFEL

Chickpeas, broad peas and vegetable fritters served with houmous

## VEGETARIAN MOUSSAKA

Layers of aubergine, potato, courgettes, mixed peppers, carrots, onions and tomato topped with béchamel sauce

## SEA BASS FILLET

Seasoned and char-grilled sea bass fillet