



Minel

MEZE & GRILL

SET LUNCH MENU

£13.50

12:00 - 16:00

CELEBRATE OUR ANNIVERSARY

Fundraiser Lunch



LIKE | FOLLOW | SHARE

MINEL.UK

Starter

MIXED OLIVES (V)

HALLOUMI & HONEY (V)

Sliced halloumi grilled & dressed with sweet honey

GRILLED SPICY SAUSAGE (SUCUK)

Pan fried spicy beef sausage

FALAFEL (V) (VF)

Mashed chickpeas, broad beans & fresh vegetable fritta

MUSKA BOREGI (V)

Pastry filled with feta cheese & spinach, served with sweet chilli

STUFFED VINE LEAVES (V)

Rice, onions, dill, herbs & olive oil wrapped in vine leaves

HOUMOUS (V)

Pureed chickpeas, tahini, olive oil, lemon juice & garlic

CACIK (TZATZIKI) (V)

Cucumber, mint & a hint of garlic in strained yoghurt & olive oil

SMOKED AUBERGINE (V)

Grilled aubergine, yoghurt, olive oil & mixed herbs

Mains

SEA BASS FILLET

Pan fried sea bass served with mixed vegetables

POLLO PENNE

Penne with diced chicken, cream, peppers & spinach

FALAFEL (V) VEGAN

Chickpeas, broad beans & vegetable fritters served with humus

VEGETARIAN MUSAKKA (V)

Aubergine, potatoes, peppers, mushrooms, carrots, courgette, tomatoes & onions cooked on oven with bechamel sauce served with rice & salad

CHICKEN SHISH

Marinated cubes of chicken grilled & served with rice & hand picked salad

CHICKEN WINGS

Marinated chicken wings grilled on charcoal served with rice & hand picked salad

KOFTE

Minced lamb mixed with hand pick herbs & grilled on skewers served with rice & hand picked salad

ALL'ARRABBIATA (V) VEGAN

Tomato sauce, garlic, dried red chilli peppers, spring onion & parsley