**LimaN**

 **Lunch menu 2course £16.95**

 **3course £19.95**

**\*\*Starters\*\***

**Houmus(v)**

Mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional Mediterranean dip.

**Falafel(v)**

Traditional recipe of the middle east.

**Courgette Fritters(v)**

A mixture of potatoes, courgette, carrot, feta cheese, egg, flour, parsley and mint.

**Kofte(G)**

Chargrilled mixed minced lamb and beef kofte with yoghurt mint & dill dip.

**Muska Borek(v)**

Deep fried filo triangles filled with cheese and spinach.

**Cacik(v)**

Creamy yoghurt with crushed garlic, mint, cucumber and dill.

**Tarama**

Whipped cod roe pate.

**Chicken Wings**

With hot jalapeno peppers sauce.

**\*\*Main Courses\*\***

**Chicken Shish**

Marinated chicken breast cooked on charcoal grill served rice and salad.

**Karniyarik(Stuffed Aubergine)**

Slow-cooked aubergine helves filled with a savory mixture of minced beef and lamb, onions, tomatoes and aromatic spices. Served with yogurt and rice.

**Mousakka(v)**

Combination of aubergine, courgette, carrot, mixed peppers sundried tomato, béchamel sauce topped parmesan cheese served with rice.

**Sea bass Fillet**

Chargrilled fillet of sea bass served with tender broccoli.

**Lamb Shish**

Tender lamb cubes cooked on charcoal grill served with rice and salad.

**\*\*Dessert\*\***

**Homemade Baklava(n)**

Very fine sheets of filo pastry with walnut and pistachios and syrup.

\*\* (Available Monday to Friday From 12pm till 3pm. Except Bank Holidays and December) \*\*