

# LIMORA

MEDITERRANEAN KITCHEN & BAR

## A LA CARTE

### COLD APPETIZERS

- NOCELLARA OLIVES**  
**HUMMUS** V A GF  
Smooth chickpea purée with tahini, lemon & olive oil.
- TABBOULEH** V A  
Fresh parsley, mint, tomatoes, bulgur, and spring onions with lemon & olive oil.
- TZATZIKI** V A GF  
Creamy yoghurt with cucumber, garlic & fresh mint and dill.
- ŞAKŞUKA** V GF  
Lightly fried aubergine, peppers & in a rich tomato sauce.
- BABA GHANOUSH** V A GF  
Roasted aubergine purée with creamy yoghurt & garlic tahini.
- TARAMA** A  
Traditional Greek fish roe yoghurt dip with olive oil & lemon.
- BEETROOT DIP** V A GF  
Refreshing beetroot purée with creamy yoghurt & garlic.
- TULUM CHEESE & SPICY EZME SALAD** V A  
Crumbled Turkish tulum cheese with spicy tomato-pepper salsa and bread.
- CURED BEEF** A  
Thinly sliced cured beef with rocket, Parmesan, olive oil & a hint of paprika.

### HOT APPETIZERS

- SOUP OF THE DAY** A  
Our chef's daily creation, freshly prepared and served with warm bread and a small side of marinated olives.
- GRILLED PADRON PEPPERS** V  
Lightly charred Spanish peppers with olive oil, pomegranate dressing & sea salt.
- CRISPY TURKISH DUMPLING** A  
Fried pastry filled with spiced minced meat, served with garlic yoghurt & chilli oil.
- GRILLED LAMB KOFTA BALLS** A  
Charcoal-grilled seasoned lamb meatballs, served on lavas bread with mixed leaf salad.
- LAMB WITH HUMMUS** A  
Tender lamb pieces served tossed with pine nuts in butter over silky hummus.
- MILD SPICY BEEF SAUSAGE** A  
Pan-seared Turkish-style beef sausage, served on lavas bread with mix leaf salad.
- HALLOUMI** V A  
Pan cooked halloumi cheese served on mix leaf with olive oil & oregano.
- SPINACH & FETA BÖREK** V A  
Crispy breaded filo rolls stuffed with spinach & feta cheese, served with a mixed leaf salad and chilli jam.
- CREAMY GARLIC MUSHROOM** V A  
Sautéed mushrooms in creamy garlic sauce topped with cheddar cheese.
- DEEP-FRIED GOAT CHEESE BALL** V A  
Golden breaded goat cheese, paired with a vibrant mixed berry coulis.
- FALAFEL & HUMMUS** V A  
Crunchy chickpea falafels paired with silky hummus and a fresh mixed leaf salad.
- SAUTÉED CHICKEN LIVER** A  
Tender chicken livers pan-cooked in melted butter with onions & peppers, finished with Mediterranean spices. *Spicy Available.*
- KING PRAWNS** A GF  
Tiger prawns sautéed with onions, peppers in a rich butter tomato & garlic sauce. *Spicy Available.*
- CRISPY FRESH SQUID** A  
Lightly battered deep fried squid with homemade tartar sauce.
- OCTOPUS LEG** GF  
Grilled octopus served on a bed of fresh salad with olive oil & pomegranate dressing.
- SCALLOPS** A GF  
Pan-cooked scallops in butter, served with mango purée & asparagus.

### SHARING APPETIZERS

- COLD MIXED MEZZE** 17.50  
Hummus, tzatziki, baba ghanoush shakshuka, tabbouleh, beetroot dip.
- HOT MIXED MEZZE** A 19.50  
Spinach & feta börek, mild beef sausage, halloumi, falafel, Goat cheese ball with berry coulis, crispy squid.
- LIMORA GRAND MIXED MEZZE PLATTER** A 34.50  
**Cold Mezze:** Hummus, tzatziki, şakşuka, tabbouleh, babagannush, beetroot dip. **Hot Mezze:** Spinach & feta börek, mild spicy beef sausage, halloumi, falafel, goat cheese ball with berry coulis, crispy squid.

### CLASSIC CHARCOALS

All our kebabs are cooked over smoky charcoal and served on a thin plank of lavash bread with chilli & garlic sauce, salad and accompanied by your choice of rice or bulgur

- 6.50  
7.50  
7.00  
7.50  
7.50  
8.00  
7.00  
7.00  
8.50  
8.50
- CHICKEN SHISH** A 20.50  
Tender cubes of marinated chicken grilled to perfection.
- LAMB SHISH** A 24.50  
Juicy pieces of lamb middle neck marinated with herbs & spices.
- ADANA KOFTA** A 19.50  
Minced lamb skewer with capper pepper and fresh herbs.
- CHICKEN KOFTA** A 19.00  
Mildly spiced minced chicken skewer with capia pepper and garlic herbs, cooked over charcoal.
- LIMORA MIXED GRILL** A 29.00  
A delicious combination of adana kofta, mixed shish, chicken wings, and lamb cutlets – full of smoky, chargrilled flavours.
- MIXED SHISH** A 22.50  
A perfect combination of chicken and lamb shish on one plate.
- CHICKEN WINGS** A 19.50  
Chargrilled marinated chicken wings with smoky flavour.
- LAMB CUTLETS** A 25.50  
Tender lamb chops seasoned and grilled over hot coals.
- LAMB RIBS** A 23.50  
Slow-grilled lamb ribs with crispy edges and rich flavour.
- CHICKEN KULBASTI** A 20.00  
Thinly sliced boneless chicken thigh, marinated with olive oil & herbs, grilled to perfection.

### CHEF'S SIGNATURES

A selection of our chef's special dishes, inspired by traditional Mediterranean flavours

- 7.50  
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9.50  
10.50  
10.00
- ATHENIAN CHICKEN ROLL** A 20.50  
Tender chicken breast stuffed with feta and spinach, cooked in a creamy tomato sauce with a sprinkle of Parmesan. Served with rice.
- LAMB SHANK** A 24.50  
Tender slow-roasted lamb shank with aromatic vegetables, served with a rich gravy and mashed potato.
- GREEK MOUSSAKA** A 19.50  
Layers of aubergine, courgette, potato and beef, topped with creamy béchamel and baked until golden. Served with rice and salad.
- LAMB STIFADO** A GF 22.00  
Slow-braised lamb chunks, with onions, garlic and aromatic herbs, simmered in a rich tomato and red wine sauce. Served with mashed potato.
- LAMB CASSEROLE** A GF 21.50  
Diced lamb with a mixture of sautéed peppers, onions, mushrooms and garlic with a splash of wine in a rich tomato sauce. Served with rice.
- CHICKEN CASSEROLE** A GF 19.50  
Diced chicken with a mixture of sautéed peppers, onions, mushrooms and garlic with a splash of wine in a rich tomato sauce. Served with rice.
- PRAWN CASSEROLE** A GF 20.50  
A delicious mixture of sautéed peppers, onions, mushrooms and garlic with a splash of wine in a rich tomato sauce. Served with rice.

### ANATOLIAN-STYLE YOGHURT KEBABS

Traditional-style Yoghurt Kebabs, served with salad and your choice of Rice or Bulgur

- SARMA LAMB BEYTI** A 21.50  
Grilled minced meat wrapped in lavash bread, sliced, and served over yoghurt, finished with Anatolian tomato sauce and melted butter.
- SARMA CHICKEN BEYTI** A 21.50  
Grilled minced chicken kofta wrapped in lavash bread, sliced, and served over yoghurt, finished with Anatolian tomato sauce and melted butter.
- ISKENDER (ADANA KOFTA)** A 21.50  
Based on rich Anatolian tomato sauce, topped with yoghurt and croutons, surrounded by grilled meat slices, finished with melted butter.
- LAMB ISKENDER (LAMB SHISH)** A 25.50  
Based on rich Anatolian tomato sauce, topped with yoghurt and croutons, surrounded by grilled cubes of lamb, finished with melted butter.
- CHICKEN ISKENDER** A 22.50  
Based on rich Anatolian tomato sauce, topped with yoghurt and croutons, surrounded by grilled chicken skewers, finished with melted butter.
- ALI NAZIK** A 25.50  
Grilled lamb meat slices, served on a bed of Baba Ghanoush and finished with melted butter.

V - Vegetarian A - Allergens GF - Gluten Free

Allergy Advice: If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order

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## A LA CARTE

### VEGETARIAN

- HALLOUMI KEBAB** V A 15.50  
Grilled halloumi cheese with smoky vegetables & anatolian sauce. Served on lavash bread with salad and rice.
- VEGETARIAN KEBAB** V A 17.00  
A colourful selection of grilled vegetables served with Anatolian sauce on Lavash Bread served with rice and salad. *(Vegan option available)*
- GREEK VEGETARIAN MOUSSAKA** V A 18.50  
Layers of aubergine, courgette and potato, topped with creamy béchamel and baked until golden. Served with rice and salad.
- FALAFEL & HUMMUS** V A 17.00  
Crunchy chickpea falafels paired with silky hummus, served with salad and rice. *(Vegan option available)*
- SARMA VEGETARIAN BEYTI** V A 18.00  
A colourful selection of grilled vegetables wrapped in lavash bread, served over yoghurt, finished with Anatolian tomato sauce and melted butter. Served with rice and salad. *(Vegan option available)*
- VEGETARIAN CASSEROLE** V A GF 16.50  
A delicious mix of sautéed peppers, onions, mushrooms and garlic with a splash of wine in a rich tomato sauce served with rice or bulgur. *(Vegan option available)*

### SEAFOOD DISHES

Fresh and flavourful seafood selections, expertly prepared  
Note: All seafood dishes are served with sautéed Mix Vegetables

- MIXED SEAFOOD GRILL** A GF 22.50  
Cubes of salmon, monkfish and king prawns, grilled with Mediterranean herbs, finished with olive oil and pomegranate dressing. Served with rice.
- GRILLED JUMBO KING PRAWN** A 23.50  
Jumbo king prawns, peeled with heads on, grilled to perfection and served with a garlic, butter parsley sauce and rice.
- SEA BASS** A GF 22.50  
Two pieces pan-cooked sea bass fillets, drizzled with a savoury fresh green herb dressing. Served with rice.
- MONK SKEWER** A GF 24.50  
Succulent monkfish cubes, grilled with Mediterranean herbs, finished with olive oil and pomegranate dressing. Served with rice
- SWORDFISH** A GF 25.50  
Generous swordfish steak cooked in a rich tomato sauce with cherry tomatoes and olives. Served with rice.
- SCOTTISH SALMON** A GF 22.50  
Tender skinless salmon fillet, finished with a drizzled savoury fresh green herb dressing. Served with mashed potato.

### SALADS

- GREEK SALAD** V A GF 9.50  
Cherry tomato, cucumber, olives, feta cheese, and red onion, tossed with dried herbs and finished with olive oil & pomegranate dressing.
- GRILLED CHICKEN SALAD** A GF 14.50  
Mixed greens with sliced avocado, cucumber, tomato, and red onion, finished with olive oil, and pomegranate dressing.
- GRILLED SALMON SALAD** GF 14.50  
Mixed greens with sliced avocado, cucumber, tomato, and red onion, finished with olive oil, and pomegranate dressing.
- HALLOUMI SALAD** V A GF 12.00  
Mixed greens with sliced avocado, cucumber, tomato, red onion, finished with olive oil, and pomegranate dressing.
- EZME SALAD** GF 9.50  
A fresh blend of finely chopped tomato, pepper, onion and fresh green herbs, lightly seasoned with olive oil and lemon.
- BEETROOT & MANGO SALAD** V A GF 11.50  
Mixed greens with sliced avocado, cucumber, tomato, red onion, olive oil, pomegranate dressing with walnut.

### KIDS MENU

Served with a choice of chips or rice. For children under 12

- KIDS SPAGHETTI** A 7.95
- CHICKEN SHISH** A GF 7.95
- LAMB KOFTA BALL** GF 7.95
- FISH FINGERS** A 7.95

### STEAKS, BURGERS & PASTA

A selection of hearty steaks, gourmet burgers, and classic pastas

#### STEAKS

- RIB EYE STEAK** A 31.50  
9oz served with chips, asparagus and peppercorn sauce.
- SIRLOIN STEAK** A 29.50  
9oz served with chips, asparagus and peppercorn sauce.  
*Enhance your experience with Grilled Jumbo King Prawn - Perfect for a luxurious Surf & Turf.*
- SURF AND TURF** A 7.00

#### BURGERS

- BEEF BURGER** A 15.50  
100% premium beef patty, topped with fresh lettuce, tomato, pickle, cheese, burger sauce with chips and coleslaw.
- CHICKEN BURGER** A 14.50  
Marinated tender chicken thigh, topped with fresh lettuce, tomato, pickle, cheese, burger sauce with chips and coleslaw.

#### SPAGHETTI BASE

- ARRABIATA** V A 14.50  
Spicy tomato sauce with garlic and chilli.
- MIXED SEAFOOD** A 18.00  
Prawns, calamari and mussels in tomato sauce.
- ALFREDO** A 16.00  
Creamy garlic parmesan sauce with chicken and mushrooms.

### SIDE DISHES

- CHIPS** V GF 4.00
- SWEET POTATO FRIES** V GF 4.50
- RICE** V GF 3.50
- BULGUR** V A 3.50
- MASHED POTATO** A 4.00
- MIXED VEGETABLES** A GF 5.50
- MIXED LEAF SALAD** A GF 3.50
- BREAD BASKET** A 2.50
- CREAMY GARLIC SPINACH** V A GF 5.50
- ASPARAGUS** V A GF 6.00
- CHILLI & GARLIC SAUCE** V A GF 2.50

### DESSERTS

- LIMORA CHEESECAKE** A 8.50  
Lemon & vanilla cream cheese with a lemon curd topping on a buttery biscuit base.
- BAKLAVA** A 7.50  
Crispy golden layers of filo pastry, filled with pistachios in rich, sweet syrup.
- CHERRY DOME** A 8.50  
Chocolate dome filled with cherry compote and mousse.
- TIRAMISU** A 8.50  
Classic Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cream, and cocoa.
- APRICOTS & CREAM** A 7.50  
Syrup-poached apricots filled with cream & pistachio served with mixed berry coulis.
- PISTACHIO MOUSSE** A 8.50  
Light and creamy pistachio mousse, delicately flavoured.
- ICE CREAM & SORBET** A 6.50  
*Choose from:*  
Madagascan Vanilla, Chocolate, Mango Sorbet, Raspberry Sorbet
- CHEESE AND FRUIT BOARD** A 19.50  
Four different cheeses served with seasonal fruits.

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## DESSERTS

<b>LIMORA CHEESECAKE</b> <b>A</b>	<b>8.50</b>
Lemon & vanilla cream cheese with a lemon curd topping on a buttery biscuit base.	
<b>BAKLAVA</b> <b>A</b>	<b>7.50</b>
Crispy golden layers of filo pastry, filled with pistachios in rich, sweet syrup.	
<b>CHERRY DOME</b> <b>A</b>	<b>8.50</b>
Chocolate dome filled with cherry compote and mousse.	
<b>TIRAMISU</b> <b>A</b>	<b>8.50</b>
Classic Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cream, and cocoa.	
<b>APRICOTS &amp; CREAM</b> <b>A</b>	<b>7.50</b>
Syrup-poached apricots filled with cream & pistachio served with mixed berry coulis.	
<b>PISTACHIO MOUSSE</b> <b>A</b>	<b>8.50</b>
Light and creamy pistachio mousse, delicately flavoured.	
<b>ICE CREAM &amp; SORBET</b> <b>A</b>	<b>6.50</b>
<b>Choose from:</b> Madagascan Vanilla, Chocolate, Mango Sorbet, Raspberry Sorbet.	
<b>CHEESE AND FRUIT BOARD</b> <b>A</b>	<b>19.50</b>
Four different cheeses served with seasonal fruits.	

## HOT DRINKS

<b>ESPRESSO SINGLE</b>	<b>2.90</b>	<b>TURKISH COFFEE</b>	<b>3.50</b>
<b>ESPRESSO DOUBLE</b>	<b>3.50</b>	<b>HOT CHOCOLATE</b>	<b>3.90</b>
<b>CAPPUCCINO</b>	<b>3.90</b>	<b>ENGLISH TEA</b>	<b>3.00</b>
<b>LATTE</b>	<b>3.90</b>	<b>EARL GREY TEA</b>	<b>3.50</b>
<b>MOCHA</b>	<b>3.90</b>	<b>TURKISH TEA</b>	<b>2.00</b>
<b>AMERICANO</b>	<b>3.50</b>	<b>FRESH MINT TEA</b>	<b>3.25</b>
<b>MACCHIATO</b>	<b>3.50</b>	<b>HERBAL TEA</b>	<b>3.00</b>
		Green Tea / Camomile	

**V** - Vegetarian   **A** - Allergens   **GF** - Gluten Free

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A 10% service charge is added to your bill. It is fairly shared among the staff.

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## LUNCH MENU

Available Monday to Friday from 11AM - 3PM (Excluding Public Holidays and Festive Seasons)

### 2-COURSE OPTION - 17.95

Choose 1 Appetizer + 1 Classic or Casual Course

### 3-COURSE OPTION - 19.95

Choose 1 Appetizer + 1 Classic or Casual Course + 1 Dessert

## COLD APPETIZERS

### NOCELLARA OLIVES

#### HUMMUS V A GF

Chickpea purée with tahini, lemon & olive oil.

#### TZATZIKI V A GF

Creamy yogurt with cucumber, garlic, fresh mint & dill.

#### BABA GHANOUSH

Aubergine purée with creamy yogurt & garlic tahini.

#### BEETROOT DIP V A GF

Beetroot purée with creamy yogurt & garlic.

#### TARAMA A

Greek fish roe yogurt dip with olive oil & lemon.

## HOT APPETIZERS

### SOUP OF THE DAY A

Served with warm bread & a small side of marinated olives.

### CRISPY FRESH SQUID A

Fried squid served with homemade tartar sauce.

### GRILLED PADRÓN PEPPERS V GF

Charred Spanish peppers with olive oil & pomegranate dressing.

### MILD SPICY BEEF SAUSAGE A

Turkish-style beef sausage served on lavash bread & mixed leaves.

### HALLOUMI V A

Cypriot cheese served on mixed leaves with olive oil & oregano.

### SPINACH & FETA BÖREK V A

Stuffed filo rolls served with mixed leaves & chilli jam.

### FALAFEL V A GF

Crunchy chickpea falafel served with hummus & mixed leaves.

### CREAMY GARLIC MUSHROOM V A

Sautéed mushrooms in a creamy garlic sauce topped with cheddar cheese.

## CASUAL COURSES

### BEEF BURGER A

100% premium beef patty topped with fresh lettuce, tomato, pickle & cheese, served with burger sauce, chips & coleslaw.

### CHICKEN BURGER A

Marinated tender chicken thigh topped with fresh lettuce, tomato, pickle & cheese, served with burger sauce, chips & coleslaw.

### CHICKEN AVOCADO WRAP A

Grilled chicken, avocado, mixed leaves, tomato, pickle & mayonnaise, wrapped in lavash bread, chips & coleslaw.

### LAMB KOFTA WRAP A

Seasoned lamb kofta, mixed leaves, tomato, pickle & homemade chilli sauce, wrapped in lavash bread, chips & coleslaw.

### HALLOUMI AVOCADO WRAP A

Grilled halloumi, avocado, mixed leaves, tomato, pickle & homemade chilli jam, wrapped in lavash bread, chips & coleslaw.

### FALAFEL WRAP A

Crispy falafel, mixed leaves, tomato, pickle & hummus, wrapped in lavash bread, chips & coleslaw.

### GRILLED VEGETABLE WRAP A

Grilled vegetables, mixed leaves, tomato, pickle & homemade chilli jam, wrapped in lavash bread, chips & coleslaw.

### MIX LEAF SALAD & AVOCADO A

Mixed leaves, tomato, cucumber, onion & avocado dressed with olive oil & pomegranate, with a choice of chicken, halloumi, or beetroot & mango.

## CLASSIC COURSES

### CHICKEN SHISH A

Tender cubes of marinated chicken grilled to perfection, served with rice & salad.

### MIX SHISH A

A perfect combination of chicken and lamb shish on one plate, served with rice & salad.

### ADANA KOFTA A

Minced spicy lamb skewer with capia pepper & fresh herbs, served with rice & salad.

### CHICKEN WINGS A

Chargrilled marinated chicken wings with smoky flavour, served with rice & salad.

### GREEK MOUSSAKA A

Aubergine, courgette, potato & beef topped with creamy béchamel, served with rice & salad.

### FALAFEL & HUMMUS V A GF

Crunchy chickpea falafels paired with silky hummus, served with salad & rice.

### HALF FILLET SEA BASS GF

Pan-cooked sea bass fillet drizzled with a fresh green herb dressing, served with rice & mixed leaves salad.

### VEGETARIAN KEBAB V A

Grilled vegetables with Anatolian sauce on lavash bread, served with rice & salad.

### GREEK VEGETARIAN MOUSSAKA V A

Aubergine, courgette & potato topped with creamy béchamel sauce, served with rice & salad.

### LAMB CASSEROLE A GF

Diced lamb, sautéed peppers, onions, mushrooms & garlic in a rich tomato sauce, served with rice.

### CHICKEN CASSEROLE A GF

Diced chicken, sautéed peppers, onions, mushrooms & garlic in a rich tomato sauce, served with rice.

### VEGETARIAN CASSEROLE V A GF

Sautéed mixed veg. in a rich tomato sauce, served with rice.

## DESSERTS

### LIMORA CHEESECAKE A

Lemon & vanilla cream cheese with lemon curd topping on a buttery biscuit base.

### TIRAMISU A

Classic Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cream & cocoa.

### APRICOTS & CREAM A

Syrup-poached apricots filled with cream & pistachio, served with mixed berry coulis.

### ICE CREAM & SORBET A

Choose from:

Madagascar Vanilla, Chocolate, Mango Sorbet, Raspberry Sorbet

## MEDITERRANEAN BRUNCH - 17.95

(Not part of the lunch deal) A

Choice of:

2 MENEMEN EGGS | 2 PAN-FRIED EGGS | 2 SCRAMBLED EGGS

Served with olives, feta, halloumi, sucuk, börek, tomato, cucumber and honey

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