

SELINKIAZIM TRIP KITCHEN

LUNCH MENU

TUESDAY-FRIDAY 12.00-15.30

SANDWICHES

Served in a demi-baguette

Soy glazed ham, feta, fig compote, walnut butter, rocket & sumac onions ~ 5

Grilled hellim, avocado, black olive tapenade, lemon oil & lettuce ~ 5

Creamy garlic mussels with leeks, rocket & guindilla chillies ~ 4.5

Add — crispy bacon ~ 1

SALADS

SMALL 4.5 ~ LARGE 8.5

Chilli roast cauliflower, pistachios, parsley, mixed leaves & red onion with sumac dressing

Braised runner beans, courgettes, cucumber, fennel & kale with tomato dressing

Black eyed peas, peppers, spring onions, grilled gem lettuce & fine herbs with sherry dressing

Add to any salad: Cooked on La Plancha

Cod ~ 4.6 Free-range chicken breast ~ 5.4 Hanger steak ~ 7.2

EGGS

Served with Turkish toast

Menemen — Eggs scrambled with peppers, tomatoes & chilli ~ 7.5

Potatoes, broken eggs & pastirma ~ 9

Mushrooms, broken eggs & Aleppo chilli ~ 6.5

SIDES

Bread basket ~ 1.5

Add — Medjool date butter/Paprika yoghurt/Lemon & garlic oil ~ 0.5 (each)

Fried potatoes, confit garlic, herb mayo & chilli salt ~ 4

Romaine lettuce & rocket salad with feta dressing ~ 3

Kisir — Spiced bulgur wheat, spring onion & walnut salad ~ 3.5

MENU OF THE DAY

3 small plates plus 1 drink* ~ £14.95 — Please check the blackboard for today's selection

*125ml Côtes du Luberon, Grenache Blanc

*330ml Sagres

*125ml Côtes du Luberon, Grenache Syrah

*Softdrink

Please inform your waiter if you are allergic to any food items.
We're sorry but we cannot guarantee the absence of nuts in our dishes.