



Otto Kitchen

Our love for the food is ∞



www.otto-kitchen.co.uk



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LUNCH MENU

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MONDAY TO FRIDAY 12:00 - 15:30

2 COURSE

ONE STARTER + ONE MAIN

£ 11.95

PER PERSON

3 COURSE

TWO STARTERS + ONE MAIN

£ 15.95

PER PERSON

STARTERS

HUMMUS (V)(VG) (GF)

Crushed chickpeas with lemon juice tahini and a hit of garlic

CACIK (V) (GF)

Diced cucumber pieces, garlic yoghurt, dried mint and salt

TARAMA (GF)

Smooth creamy texture of smoked cod roe with a touch of lemon

BABA GANOUSH (V) (GF)

Grilled aubergines, grilled red bell pepper, garlic, tahini, and yoghurt.

TABOULEH (V)(VG) (GF)

Chopped parsley, spring onions, red pepper, boiled chickpeas, olive oil, and pomegranate molasses dressing.

SHAKSHUKA (V)(VG) (GF)

Sauteed aubergines, peppers in our special tomato and onion sauce

FETA CHEESE (V)(GF)

Turkish feta cheese with lettuce and tomato.

OLIVES (V)(VG) (GF)

Mix of green and black olives marinated in herbs and olive oil

AVOCADO & PRAWN COCKTAIL (GF)

Served on a bed of shredded lettuce and avocado topped with homemade creamy cocktail sauce

SOUP OF THE DAY (V) (GF)

Please ask your server for details

STUFFED AUBERGINE (V)(VG) (GF)

With onions, red peppers, green peppers, and tomato sauce.

CREAMY GARLIC MUSHROOM (V) (GF)

Mushrooms based with cream, a hint of garlic butter topped with mozzarella cheese.

CHEESY PASTRY ROLLS (V)

Cigar shape crispy filo pastry filled with feta cheese, halloumi, dill, baby spinach and parsley, served with sweet chilli sauce.

FALAFEL (V)(VG)

With hummus balls topped with crispy falafel patties and rocket.

HALLOUMI (V) (GF)

Grilled Cyprus cheese served with fig jam.

HALLOUMI FRIES (V)

Halloumi slices coated in breadcrumbs served with fig jam.

SPICY BEEF SAUSAGE (GF)

Grilled spicy Turkish sausage with cherry tomato.

STUFFED VINE LEAVES (V)(VG)

Stuffed vine leaves with rice, pine kernels and topped with olive oil

SPINACH TARATOR (V) (GF)

Julienne-cut baby spinach, garlic, and yogurt.

FRESH RIVER FOWEY MUSSELS (GF)

Fresh mussels with tomato sauce or cream sauce

MAIN COURSES

CHICKEN SHISH

Tender cubes of chicken skewered and grilled over charcoal

ADANA KEBAB

Lean tender minced lamb skewered and grilled over charcoal

CHICKEN BEYTI

Tender minced chicken seasoned with garlic, parsley skewered and grilled over charcoal

CHICKEN WINGS

Chicken wings marinated, seasoned and grilled over charcoal

LAMB STIFADO

Tender lamb pieces, garlic cooked in red wine, bay leaf, oregano and cinnamon

CREAMY CHICKEN

Chicken breast cooked in a cream, mushrooms and garlic sauce, served with vegetables and mashed potato

MEAT MOUSSAKA

Oven baked minced lamb, aubergine, potatoes, onions, pepper topped with bechamel sauce.

VEGAN MOUSSAKA (V)(VG)

Served with fried aubergine, potatoes, carrots, and a vegan béchamel sauce made with soya milk and tomato sauce.

FALAFEL (V)(VG)

Mashed chickpeas, broad beans, fritter, crushed mixed pepper, flour and tahini.

FILLET OF SEA BASS (GF)

Pan-sautéed green beans with garlic, baby potatoes, and garlic wine sauce.

PENNE ARRABBIATA (V)

Garlic, arrabbiata sauce, pesto sauce and parmesan cheese.

FETTUCCINE PRAWNS

Prawns sautéed in garlic butter, with tomato sauce, pesto sauce, and parmesan cheese.

FETTUCCINE ALFREDO

Sautéed chicken slices, mushrooms, cream, pesto sauce and parmesan cheese.

GREEK SALAD (V) (GF)

Diced tomatoes, cucumber, red onion, feta cheese and mixed olives topped with olive oil dressing.

CAESAR SALAD

Sliced pan cooked chicken breast fillet on a bed of fresh mixed green salad, topped with parmesan cheese and crouton bread.

AVOCADO & BEETROOT SALAD (V)(VG) (GF)

Slices of avocado and beetroot served with a mixed green salad and topped with olive oil lemon dressing.

MOZZARELLA TOMATO SALAD (V)(GF)

Slices of mozzarella cheese and tomatoes on a mixed green salad, served with pesto and balsamic dressing.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Nut

FOOD ALLERGIES & INTOLERANCES:

Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

BOTTOMLESS LUNCH

EVERYDAY 12:00 - 15.30

Unlimited Prosecco For 2 Hours

& 3 Course Menu

£39.95

PER PERSON

PLEASE CHOOSE ONE

STARTERS

TRIO MEZE (V)(GF)

Selection of Chef's mix mezze

MOZZARELLA TOMATO (V)(GF)

Mozzarella cheese, tomato slices, rocket, balsamic sauce, and pesto sauce.

AVOCADO & PRAWN COCKTAIL (GF)

Served on a bed of shredded lettuce and avocado topped with homemade creamy cocktail sauce

CHEESY PASTRY ROLLS

Cigar shape crispy filo pastry filled with feta cheese, halloumi, dill, baby spinach and parsley, served with sweet chilli sauce.

CALAMARI

Marinated fresh calamari rings, served with lemon and tartar sauce.

DUCK BON BON

Confit duck mix spring onions, garlic and sweet chilli plum sauce.

PLEASE CHOOSE ONE

MAIN COURSES

CHICKEN THIGH

Chicken thigh marinated, seasoned and grilled over charcoal

ADANA KEBAB

Lean tender minced lamb skewered and grilled over charcoal

SPINACH RAVIOLI (V)

Spinach-filled ravioli with cream, pesto sauce, and parmesan cheese.

FILLET OF SEA BASS (GF)

Pan-sautéed green beans with garlic, baby potatoes, and garlic wine sauce.

AVOCADO AND BEETROOT SALAD (V)(VG) (GF)

Slices of avocado and beetroot served with a mixed green salad and topped with olive oil lemon dressing.

FETTUCCINE PRAWNS

Prawns sautéed in garlic butter, with tomato sauce, pesto sauce and parmesan cheese.

PLEASE CHOOSE ONE

DESSERTS

TIRAMISU

CHEESECAKE

BAKLAVA (N)

TERMS & CONDITIONS:

Bottomless Lunch Menu is available Monday to Sunday 12:00 noon - 3:30 pm. Unlimited prosecco served by the glass. All customers will be given a 2-hour seating.

PLEASE DRINK RESPONSIBLY.

