

SPARK

BAR & KITCHEN

A LA CARTE MENU

MIXED COLD STARTERS

For 2 People

Hummus • Tarama • Olives • Cacik
• Patlican Soslu • Dolma

19.9

COLD STARTERS

All starters are served with warm bread.

MIXED OLIVES (V) (GF)	5.2
KRUDITE (V) (GF) <i>A selection of carrots, cucumber and celery cut into slices, served with sriracha mayo</i>	6
HUMMUS (VG) ★ <i>Classic middle eastern blend of chickpeas, tabini, a hint of garlic and touch of truffle paste</i>	6
TARAMA (F) (M) <i>Smooth creamy texture of smoked cod roe with dill oil and a touch of lemon</i>	6.5
CACIK (V) (GF) (D) <i>Cucumber, mint, garlic, pomegranate, green apple with creamy strained yogurt</i>	6
PATLICAN SOSLU (V) (GF) <i>Fried aubergines with our special tomato sauce</i>	6.5
AVOCADO PRAWN COCKTAIL (D) (F) <i>Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce</i>	9.5
DOLMA (V) (GF) (N) <i>Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yoghurt</i>	7

VEGETARIAN

VEGETABLE GRILL & HALLOUMI (V) (GF) (D) <i>Smoked aubergine, courgette, onions, mix peppers, mushrooms, tomato sauce, halloumi, served with rice and salad</i>	17
FALAFEL (VG) (GF) <i>Deep fried balls made from chickpeas, broad beans and vegetable fritters served with humus</i>	18.5

SIDE ORDERS

THICK CUT CHIPS (V) <i>House special seasoning</i>	4
YOGHURT (V) (D)	3.5
CREAMY MASH (V) (D)	4
SAUTÉED NEW POTATOES (V) (D)	5
SAUTÉED BABY SPINACH (V) (D)	5
BROCCOLI & ALMOND (V) (N) <i>Pan fried tender steam broccoli, touch garlic and paprika, finished roasted flake almond</i>	7
GRILLED ONIONS (V)	5.5
GRILLED MUSHROOMS (V)	4
SAUTEED VEGETABLES (V)	7
MIXED SALAD (V)	1.5
BREAD	1.5
RICE	2.5
COUSCOUS	2.5
ROCKET PARMESAN SALAD	5
TRUFFLE CHIPS	6
MIXED NUTS (N)	6

MIXED HOT STARTERS

For 2 People

Squid • Falafel • Halloumi • Butcher's Kofte
Chicken Wings • Cheesy Pastry Rolls served with Hummus

22.9

HOT STARTERS

All starters are served with warm bread.

SPICED BEEF SAUSAGE <i>Grilled spicy beef sausage</i>	8
CREAMY GARLIC MUSHROOM (V) (GF) (D) <i>Sautéed wild and mixed mushrooms with garlic and cream finished</i>	8
CHEESY PASTRY ROLLS (V) (D) <i>Cigar shaped crispy filo pastry filled with Turkish cheese, spinach, fresh herbs, served with sweet chilli sauce</i>	8
GRILLED HALLOUMI (V) (D) <i>Simply grilled Cyprus cheese topped with sun blushed tomatoes and drizzle of pesto sauce</i>	8
CHICKEN WINGS (D) ★ <i>Crispy pieces of fried boneless chicken wings with bang bang sauce</i>	8
HUMMUS KAVURMA (N) (GF) <i>Pan cooked lamb with chillies and pine nuts served on hummus nest</i>	8.4
CHARCOALED LAMB LIVER (GF) <i>Liver, cumin, red onions and parsley (Spicy option available)</i>	8.5
CRUNCHY GOAT'S CHEESE (V) (D) <i>Cornflake coated Goat's cheese top with fig jam and black seeds</i>	8
CRISPY SQUID (F) <i>Coated fresh squid, served with homemade tartar sauce and fresh lime</i>	9.5
PAN COOKED PRAWNS (GF) (F) (C) <i>Tiger prawns cooked with tomato sauce, topped with cheese and Urfa chilli flakes</i>	9
GRILLED OCTOPUS (GF) (D) <i>Served with smoked new potatoes</i>	12.4
FRESH RIVER FOWEY MUSSELS (GF) (M) <i>Fresh mussels with tomato sauce or cream sauce</i>	8.5
FALAFEL (VG) (GF) <i>Deep fried balls made from chickpeas, broad beans and vegetable fritters served with humus</i>	8
PADRON PEPPER SEA SALT (V) (VG)	6
BUTCHERS KOFTE <i>Minced lamb, onion salad, grilled tomato, pepper, warm bread</i>	9.5
BUTTERED COURGETTE (D) <i>Served with sriracha mayo</i>	7

SALADS

FETA CHEESE SALAD (V) (D)	8
CHICKEN CAESAR SALAD (D)	14
AVOCADO SALAD (VG) (GF)	10
HALLOUMI SALAD (V) (D)	10
SPICY EZME SALAD (V) (VG)	9

MAIN COURSES

All our main courses are cooked on smoky charcoal.
Served on a thin plank of lavash bread with salad, rice or couscous.

MINCED LAMB BEYTI <i>Urfa chilli flakes and parsley with fresh garlic</i>	16.5
ADANA KOFTE <i>Minced lamb blended with red capia pepper and sweet Urfa chilli flakes</i>	Medium 17 Large 19
LAMB RIBS <i>Marinated lamb ribs</i>	22
LAMB SHISH (FILLET) (D) <i>Marinated chunky pieces of lamb seasoned with herbs</i>	23.9
LAMB CHOPS <i>Four marinated succulent chops seasoned with herbs</i>	24.5
CHICKEN WINGS (D) ★ <i>Marinated chicken wings</i>	16
MINCED CHICKEN BEYTI <i>Minced chicken seasoned with fresh garlic</i>	16
CHICKEN SHISH (D) ★ <i>Marinated chunky pieces chicken breast</i>	Medium 17 Large 20
CHICKEN & VEG SHISH (D) ★ <i>Chicken shish with peppers and mushroom</i>	22
CHICKEN COMBINATION (D) ★ <i>Chicken shish, chicken wings and chicken beyti</i>	22
MIX SHISH (D) <i>Chicken shish & lamb shish</i>	Medium 18 Large 21
MIXED GRILL (D) <i>Chicken shish, lamb shish and adana kofte</i>	23
WAGYU BURGER (D) <i>Wagyu beef homemade burger, melted cheese, topped with tomato, pickle, lettuce, caramelized onions and finished with burger sauce. Served with thick cut chips</i>	19

COMBINATION

CHICKEN SHISH & ADANA	21
LAMB SHISH & ADANA	21
LAMB BEYTI & CHICKEN BEYTI	21
CHICKEN SHISH & CHICKEN BEYTI	21
LAMB SHISH & CHICKEN BEYTI	21

SPARK SIGNATURE

HOUSE SPECIAL LAMB (GF) ★ <i>(8hrs Slow Cooked Lamb) Slow braised lamb, shallot onions, red wine and herbs. Served with creamy mash</i>	18.5
WHOLE SEABASS (F) <i>Seabass with vegetables sourced from an organic village market, prepared by the chef.</i>	19

SCOTTISH STEAKS

All our steaks are 28 days aged.
Served with tender stem broccoli and thick cut chips

SIRLOIN STEAK (10Oz) <i>Grilled with cracked pepper and maiden salt</i>	28
RIB EYE STEAK (10Oz) <i>Grilled with cracked pepper and maiden salt Additional sauce options: Red wine sauce or pepper corn sauce additional £2</i>	28

KEBABS WITH YOGHURT SAUCE

Served with salad, rice and couscous.

ADANA KOFTE WITH YOGHURT (D) <i>Minced tender lamb chopped on a bed of croutons, topped with Halep sauce and yoghurt drizzled with butter</i>	20
LAMB SHISH WITH YOGHURT (D) <i>Lamb skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter</i>	25
CHICKEN SHISH WITH YOGHURT (D) <i>Chicken skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter</i>	21
WRAPPED BEYTI WITH YOGHURT (D) ★ <i>Minced lamb or chicken fused with red peppers, onions, parsley and mix spices wrapped in cheesy lavash bread and topped with Halep sauce and drizzled butter</i>	19.5

SEAFOOD DISHES

FILLET OF SEA BASS (GF) (D) (F) ★ <i>Fillet of seabass, new potatoes, tomato, onions, rocket salad</i>	19
SALMON FISH KEBAB (GF) (D) (F) <i>Cubes of salmon cooked on smoky charcoal, served with mixed peppers, new potato and rocket salad</i>	20
MONK FISH KEBAB (GF) (D) (F) <i>Seasoned and marinated with Malden salt, olive oil, lemon, then grilled over smoky charcoal, served with new potato and rocket salad</i>	26
MIXED FISH KEBAB (GF) (D) (F) <i>Chunk of salmon, monk fish, tiger prawn, and seabass roll with Malden salt, olive oil, lemon, grilled over smoky charcoal, new potatoes and rocket salad</i>	24
SHELL-ON TIGER PRAWNS (GF) (D) (F) (C) <i>Pacific jumbo prawns with Malden salt, olive oil, lemon and then grilled over smoky charcoal served with rocket salad</i>	24

JUST THE 2 OF US

Lamb Shish • Chicken Shish • Adana Kofte • Lamb Chops
Lamb Ribs • Chicken Wings • Chicken Beyti

Served with salad, couscous and rice

48.5

V = Vegetarian, VG = Vegan, N = Nuts, GF = Gluten Free, D = Dairy, F = Fish, M = Molluscs, C = Crustaceans, ★ = Popular Choice

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. **Optional Service Charge of 12.5% will be added to your bill.**