


**SPARK**  
BAR & KITCHEN

## LUNCH MENU

**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.

[www.sparkbarandkitchen.co.uk](http://www.sparkbarandkitchen.co.uk)

 [@sparkkitchenhuddesdon](https://www.instagram.com/sparkkitchenhuddesdon)

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Except Bank Holidays, Weekends & Special Days. Terms & Conditions Apply.

## • 2 COURSE LUNCH MENU •

Monday - Friday 12:00 noon - 4:00pm

Last orders 3.30pm

£13.45  
PER PERSON

ALL COCKTAILS  
£5.99

PLEASE CHOOSE ONE

### • STARTERS •

- HUMMUS (VG) (N)**  
Classic middle eastern blend of chickpeas, tahini, a hint of garlic and touch of truffle paste
- TARAMA**  
Smooth creamy texture of smoked cod roe with a touch of lemon
- CACIK (V) (GF) (D)**  
Cucumber, mint, garlic, pomegranate, green apple with creamy strained yogurt
- AVOCADO & PRAWN COCKTAIL (GF) (D) (F)**  
Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce
- MIXED OLIVES (V) (GF)**  
Marinated Gemlik green and black fully flavoured olive with Turkish herbs and extra virgin olive oil
- SPICY BEEF SAUSAGE**  
Grilled spicy beef sausage
- CHICKEN WINGS (D) ★**  
Crispy pieces of fried boneless chicken wings
- CHEESY PASTRY ROLLS (V) (D)**  
Cigar shaped crispy filo pastry filled with Turkish cheese, spinach, fresh herbs, served with sweet chilli sauce
- CREAMY GARLIC MUSHROOM (V) (GF) (D)**  
Sautéed mushrooms with garlic and cream finished with red Leicester cheese
- GRILLED HALLOUMI (V) (D)**  
Simply grilled Cyprus cheese topped with sun blushed tomatoes and drizzle of extra virgin olive oil
- CRISPY SQUID (F)**  
Coated fresh squid, served with homemade tartar sauce and fresh lime
- FRESH RIVER FOWEY MUSSELS (GF) (M)**  
Fresh mussels with tomato sauce or cream sauce
- FALAFEL (VG) (GF) (N)**  
Deep fried balls made from chickpeas, broad beans and vegetable fritters served with humus
- GRILLED LAMB LIVER (GF)**  
Grilled liver, cumin, red onions, and parsley

PLEASE CHOOSE ONE

### • MAIN COURSES •

All our main courses are cooked on smoky charcoal.

Served on a thin plank of lavash bread. Kebabs served with salad, rice or couscous

- ADANA KOFTE**  
Minced lamb blended with red capia pepper and sweet Urfa chilli flakes
- CHICKEN WINGS (D) ★**  
Marinated chicken wings
- CHICKEN SHISH (D)**  
Marinated chunky pieces chicken breast
- LAMB RIBS**  
Marinated lamb ribs. **ADDITIONAL £3.50**
- VEGETABLE GRILL & HALLOUMI (V) (GF) (D)**  
Smoked aubergine, courgette, onions, mix peppers, mushrooms, tomato sauce, halloumi, served with rice and salad
- MIXED SHISH (D)**  
A combination of chicken and lamb shish  
**ADDITIONAL £3.50**
- FILLET OF SEA BASS (D) (F)**  
Fillet of sea bass - new potatoes, rocket salad and burned lemon
- BUTCHER'S KOFTE**  
Onion salad, grilled tomato, pepper, warm bread
- MINCED LAMB BEYTI**  
Urfa chilli flakes and parsley with fresh garlic
- MINCED CHICKEN BEYTI (M) ★**  
Minced chicken seasoned with fresh garlic
- CHICKEN & VEG SHISH (D)**  
Marinated chunky pieces chicken breast skewered with peppers and mushrooms
- HOUSE SPECIAL LAMB (GF) ★**  
(8HRS SLOW COOKED LAMB)  
Slow braised lamb, shallot onions, red wine and herbs, served with creamy mash
- FETTA CHEESE SALAD (V) (D)**
- AVOCADO SALAD (VG) (D)**
- HALLOUMI SALAD (V) (D)**

### • DON'T FORGET THE SIDES •

- |                                      |            |  |            |
|--------------------------------------|------------|--|------------|
| <b>STEAK CUT CHIPS (V)</b>           | <b>2</b>   | <b>BROCCOLI &amp; ALMOND (V) (N)</b>   | <b>7</b>   |
| House special seasoning              |            | Pan fried tender steam broccoli, touch garlic and paprika, finished roasted flake almond |            |
| <b>YOGHURT (V) (D)</b>               | <b>3.5</b> | <b>GRILLED ONIONS (V)</b>  | <b>5.5</b> |
| <b>CREAMY MASH (V) (D)</b>           | <b>4</b>   | <b>GRILLED MUSHROOMS (V)</b>   | <b>4</b>   |
| <b>SAUTÉED BABY POTATOES (V) (D)</b> | <b>5</b>   | <b>MIXED VEG (V)</b>   | <b>4</b>   |
| <b>SAUTÉED BABY SPINACH (V) (D)</b>  | <b>5</b>   | <b>BREAD</b>   | <b>1.5</b> |

# Bottomless

## • LUNCH •

Monday - Saturday 12:00 noon - 4:00pm

*Unlimited Prosecco For 2 Hours*  
&  
*3 Course Menu*

£38.50  
PER PERSON

PLEASE CHOOSE ONE

### • STARTERS •

- TRIO MEZE**  
Selection of Chef's mix mezze
- HALLOUMI & SUCUK**  
Grilled sucuk and grilled halloumi, topped with olive oil dressing
- CHEESY PASTRY ROLLS (V) (D)**  
Cigar shaped crispy filo pastry filled with Turkish cheese, spinach, fresh herbs, served with sweet chilli sauce
- CRISPY SQUID (F)**  
Coated fresh squid, served with homemade tartar sauce and fresh lime

PLEASE CHOOSE ONE

### • MAIN COURSES •

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

- CHICKEN SHISH (D)**  
Marinated chunky pieces chicken breast
- ADANA KOFTE**  
Minced lamb blended with red capia pepper and sweet Urfa chilli flakes
- FILLET OF SEA BASS (GF) (D) (F)**  
Fillet of sea bass - new potatoes, rocket salad and burned lemon
- VEGETABLE GRILL & HALLOUMI (V) (GF) (D)**  
Smoked aubergine, courgette, onions, mix peppers, mushrooms, tomato sauce, halloumi, served with rice
- HOUSE SPECIAL LAMB (GF) ★**  
(8HRS SLOW COOKED LAMB)  
Slow braised lamb, shallot onions, red wine and herbs served with creamy mash

PLEASE CHOOSE ONE

### • DESSERTS •

- BAKLAVA (N)**  
An iconic traditional dessert made from layers of filo pastry and chopped nuts. Served with ice cream
- ICE CREAM COCKTAIL / SORBET**  
Chocolate, Vanilla and Strawberry flavours served with special sauces

#### \*TERMS & CONDITIONS:

Bottomless who lunch is available Monday - Saturday 12:00noon - 4:00pm.  
Unlimited prosecco served by the glass. All customers will be given a 2 hour seating.

**PLEASE DRINK RESPONSIBLY.**

V = Vegetarian, VG = Vegan, N = Nuts, GF = Gluten Free, D = Dairy, F = Fish, M = Molluscs, C = Crustaceans, ★ = Popular Choice  
Optional Service Charge of 12.5% will be added to your bill.