

SIDE ORDERS

THICK CUT CHIPS (V) Special house seasoning	3.3	GRILLED ONIONS (V)	5.5
YOGHURT (V) (D)	3.5	GRILLED MUSHROOMS (V)	4
CREAMY MASH (V) (D)	4	SAUTÉED VEGETABLES (V)	5.4
SAUTÉED NEW POTATOES (V) (D)	4	MIXED SALAD (V)	1.5
SAUTÉED BABY SPINACH (V) (D)	4	BREAD	1.9
BROCCOLI & ALMOND (V) (N) Pan fried tender steam broccoli, touch garlic and paprika, finished roasted flake almond	7	RICE	2.5
		COUSCOUS	2.5
		TRUFFLE CHIPS	5

KIDS MEALS

All served with chips.

CHICKEN NUGGETS	7.5	CHEESE BURGER	7.5
CHICKEN BURGER	7.5	ADANA KOFTE	7.5
CHICKEN WINGS (5pcs)	7.5	CHICKEN SHISH	7.5

SOFT DRINKS

COKE	330ml	2.5	TONIC WATER	3.3
DIET COKE	330ml	2.5	SODA WATER	3.3
COKE ZERO	330ml	2.5	RED BULL	6.9
SPRITE	330ml	2.5	ORANGE JUICE	4.3
FANTA	330ml	2.5	APPLE JUICE	4.3
STILL WATER	Sml 3.9	Lrg 5.4	PINEAPPLE JUICE	4.3
SPARKLING WATER	Sml 3.9	Lrg 5.4	CRANBERRY JUICE	3.4
APPLETISER		3.9	J2O	4.3
GINGER ALE		3.9	Apple & Mango / Apple & Raspberry	
BITTER LEMON		3.3	Orange & Passion Fruit	

BOTTLED BEERS

PERONI	5	EFES DRAFT FROM TAP	Half Pint	4.8
PERONI GLUTEN FREE	5	EFES DRAFT FROM TAP	Pint	6.9
PERONI ZERO	5	MAGNERS ORIGINAL		5
CORONA	5	KOPPARBERG		5
EFES	5	Mix Fruit / Strawberry & Lime		
CAMDEN PALE ALE	5			

TAKEAWAY COCKTAIL ALSO AVAILABLE

• £7 •

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.

SPARK
BAR & KITCHEN



@spark_bar_kitchen

Follow us on Instagram
to stay updated!



TELEPHONE ORDERS WELCOME

Tel: 01992 448 889

91 High Street, Hoddesdon EN11 8TL

info@sparkbarandkitchen.co.uk
www.sparkbarandkitchen.co.uk

SPARK
BAR & KITCHEN

TAKEAWAY MENU

TELEPHONE ORDERS WELCOME

Tel: 01992 448 889

91 High Street, Hoddesdon EN11 8TL



@spark_bar_kitchen

info@sparkbarandkitchen.co.uk
www.sparkbarandkitchen.co.uk

COLD STARTERS

All starters are served with warm bread.

MIXED OLIVES (V) (GF)	4
KRUDITE (V) (GF) A selection of carrots, cucumber and celery cut into slices, served with sriracha mayo	4
HUMMUS (VG) (N) ★ Classic middle eastern blend of chickpeas, tahini, a hint of garlic and touch of truffle paste	4.5
TARAMA (F) (M) Smooth creamy texture of smoked cod roe with dill oil and a touch of lemon	4
CACIK (V) (GF) (D) Cucumber, mint, garlic, pomegranate, green apple with creamy strained yogurt	4.5
PATLICAN SOSLU (V) (GF) Fried aubergines with our special tomato sauce	4.5
AVOCADO PRAWN COCKTAIL (GF) (F) Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce	7
DOLMA (V) (GF) (N) Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yoghurt	5.4

HOT STARTERS

All starters are served with warm bread.

SPICY BEEF SAUSAGE Grilled spicy beef sausage	6.3
CREAMY GARLIC MUSHROOM (V) (GF) (D) Sautéed wild and salted mushrooms with garlic and cream finished	7
CHEESY PASTRY ROLLS (V) (D) (E) Cigar shaped crispy filo pastry filled with Turkish cheese, spinach and fresh herbs. Served with sweet chilli sauce	6.2
GRILLED HALLOUMI (V) (D) Simply grilled Cyprus cheese topped with drizzle of pesto sauce	6
CHICKEN WINGS (D) (E) Crispy pieces of fried boneless chicken wings with bang bang sauce	7
HUMMUS KAVURMA (N) (GF) Pan cooked lamb with chillies and pine nuts. Served on hummus nest	8.4
LAMB LIVER (GF) Liver, cumin, red onions and parsley (Spicy option available)	6.5
CRUNCHY GOAT'S CHEESE (V) (D) (E) Cornflake coated Goat's cheese top with fig jam and black seeds	7
CRISPY SQUID (F) Coated fresh squid, served with homemade tartar sauce and fresh lime	7.2
PAN COOKED PRAWNS (D) (F) (C) Tiger prawns cooked with tomato sauce, topped with cheese and Urfa chilli flakes	7.3
GRILLED OCTOPUS (GF) (D) Served with smoked new potatoes	12.4
FRESH RIVER FOWEY MUSSELS (GF) (M) Fresh mussels with tomato sauce or cream sauce	8.5
FALAFEL (VG) (GF) (N) Deep fried balls made from chickpeas, broad beans and vegetable fritters. Served with humus	5.4
PADRON PEPPER SEA SALT (V) (VG)	5

MIXED COLD STARTERS FOR TWO

Hummus • Tarama • Olives • Cacik
Patlican Soslu • Dolma

16

MIXED HOT STARTERS FOR TWO

Squid • Falafel • Halloumi
Chicken Wings • Cheesy Pastry Roll
Served with Hummus

19.5

MIXED BOARD FOR TWO

Humus • Cacik • Olives • Cheesy Pasty Rolls • Calamari • Falafel

21.9

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 Urfa chilli flakes and parsley with fresh garlic	16.5
ADANA KOFTE Minced lamb blended with red capia pepper and sweet Urfa chilli flakes <i>Add WHITE or RED HOUSE WINE (125ml) +£3.5</i>	17
LAMB RIBS Marinated lamb ribs	22.5
LAMB SHISH (FILLET) (D) Marinated chunky pieces of lamb seasoned with herbs	23.9
LAMB CHOPS (3pcs) Marinated succulent chops seasoned with herbs <i>Add STEAK CUT CHIPS +£2.5</i>	22.9
CHICKEN WINGS (D) (E) ★ Marinated chicken wings	14.5
MINCED CHICKEN BEYTI (M) Minced chicken seasoned with fresh garlic	13
CHICKEN SHISH (D) ★ Marinated chunky pieces chicken breast	16.5
CHICKEN & VEG SHISH (D) ★ Chicken shish with peppers and mushroom	18.5
CHICKEN COMBINATION (D) ★ Chicken shish, chicken wings and chicken beyti	21

MIX SHISH (D) Chicken shish and lamb shish	19.9
MIXED GRILL (D) Chicken shish, lamb shish and adana kofte	22.5

WAGYU BURGER (D) Wagyu beef homemade burger, melted cheese, topped with tomato, pickle, lettuce, caramelized onions and finished with burger sauce. Served with thick cut chips	18
---	----

COMBINATION

CHICKEN SHISH & ADANA KOFTE	17
LAMB SHISH & ADANA KOFTE	21
LAMB BEYTI & CHICKEN BEYTI	17
CHICKEN SHISH & CHICKEN BEYTI	17
LAMB SHISH & CHICKEN BEYTI	21

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

Add STEAK CUT CHIPS +£2.5

43.5

SPARK CREATIONS

HOUSE SPECIAL LAMB (8hrs Slow Cooked Lamb) ★ Slow braised lamb, shallot onions, red wine and herbs. Served with creamy mash	16.5
CREAMY MUSHROOM CHICKEN (D) (N) Creamy chicken, mushroom, spinach, sun dried tomato, pesto sauce, parmesan cheese and parsley	15.9

KEBABS WITH YOGHURT SAUCE

Served with salad, rice or couscous.

ADANA KOFTE WITH YOGHURT (D) Minced tender lamb chopped on a bed of croutons, topped with Halep sauce and yoghurt drizzled with butter	15
LAMB SHISH WITH YOGHURT (D) Lamb skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter	25.5
CHICKEN SHISH WITH YOGHURT (D) Chicken skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter	17.5
WRAPPED BEYTI WITH YOGHURT (D) 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	15.5

SEAFOOD DISHES

FILLET OF SEA BASS (GF) (D) (F) Fillet of sea bass, new potatoes, tomato, onions and rocket salad	18
SALMON FISH KEBAB (GF) (D) (F) Cubes of salmon cooked on smoky charcoal, served with mixed peppers, new potato and rocket salad	18.5
MONK FISH KEBAB (GF) (D) (F) Seasoned and marinated with Maldon salt, olive oil, lemon, then grilled over smoky charcoal. Served with new potato and rocket salad	21
MIXED FISH KEBAB (GF) (D) (F) Chunk of salmon, monkfish, tiger prawn, and rolled sea bass, seasoned with Maldon salt, olive oil, and lemon, grilled over smoky charcoal. Served with new potatoes and rocket salad.	22
SHELL-ON TIGER PRAWNS (GF) (D) (F) (C) Pacific jumbo prawns with Malden salt, olive oil, lemon and then grilled over smoky charcoal. Served with rocket salad	24

VEGETARIAN

VEGETABLE GRILL & HALLOUMI (V) (GF) (D) Smoked aubergine, courgette, onions, mix peppers, mushrooms, tomato sauce, halloumi, served with rice and salad	14.5
FALAFEL (VG) (GF) Deep fried balls made from chickpeas, broad beans, vegan yoghurt and vegetable fritters. Served with humus	15

SALADS

FETA CHEESE SALAD (V) (D)	6.5	HALLOUMI SALAD (V) (D)	6.5
CHICKEN CAESAR SALAD (D)	12	SPICY EZME SALAD (VG)	7
AVOCADO SALAD (VG) (GF)	6.5		