

A symbol of ignition and inspiration, representing the beginning of something extraordinary. At its heart, it signifies the awakening of new flavours, the start of unforgettable experiences, and the constant energy of something ever-evolving.

In the context of a Turkish restaurant, "Spark" embodies the fusion of tradition and innovation, igniting the senses with bold, vibrant tastes while leaving a lasting impression on every guest.



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SPARK

BAR & KITCHEN

A LA CARTE MENU

COLD STARTERS

All starters are served with warm bread.

MIXED OLIVES (V) (GF)	5.5
KRUDITE (V) (GF)	6.3
A selection of carrots, cucumber and celery cut into slices, served with sriracha mayo	
HUMMUS (VG) (N) ★	6.3
Classic middle eastern blend of chickpeas, tahini, a hint of garlic, olive oil and lemon juice	
TARAMA (F) (M)	6.5
Smooth creamy texture of smoked cod roe with dill oil and a touch of lemon	
CACIK (V) (GF) (D)	6.3
Cucumber, mint, garlic, pomegranate, green apple with creamy strained yogurt	
PATLICAN SOSLU (V) (GF)	6.7
Fried aubergines with our special tomato sauce	
AVOCADO PRAWN COCKTAIL (GF) (F)	9.8
Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce	
DOLMA (V) (GF) (N)	7.7
Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yoghurt	
EZME SALAD (Spicy / Normal) (V) (GF)	7.5
Finely chopped spicy or mild tomato salad with peppers, parsley, herbs, pomegranate molasses and olive oil	

MIXED COLD STARTERS FOR TWO

Hummus • Tarama
Olives • Cacik
Patlican Soslu • Dolma

21.9

MIXED HOT STARTERS FOR TWO

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

23.9

MIXED BOARD FOR TWO

For 2 People

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

22.9

SIDE ORDERS

THICK CUT CHIPS (V) Special house seasoning	4.3
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)	7
Pan fried tender steam broccoli, touch garlic and paprika, finished roasted flake almond	
GRILLED ONIONS (V)	5.5
GRILLED MUSHROOMS (V)	4
SAUTÉED VEGETABLES (V)	7
MIXED SALAD (V)	2
BREAD	1.9
RICE	2.5
COUSCOUS	2.5
TRUFFLE CHIPS	6

HOT STARTERS

All starters are served with warm bread.

SPICY BEEF SAUSAGE	8.4
Grilled spicy beef sausage	
CREAMY GARLIC MUSHROOM (V) (GF) (D)	8.4
Sautéed wild and salted mushrooms with garlic and cream finished	
MUSHROOM & HALLOUMI (V) (GF) (D)	8.4
Pan fried mushrooms and Cypriot haloumi cheese with Turkish spices	
CHEESY PASTRY ROLLS (V) (D) (E)	8.4
Cigar shaped crispy filo pastry filled with Turkish cheese, spinach and fresh herbs. Served with sweet chilli sauce	
GRILLED HALLOUMI (V) (D)	8.4
Simply grilled Cyprus cheese topped with drizzle of pesto sauce	
CHICKEN WINGS (D) (E) ★	8.4
Crispy pieces of fried boneless chicken wings with bang bang sauce	
HUMMUS KAVURMA (N) (GF)	8.6
Pan cooked lamb with chillies and pine nuts. Served on hummus nest	
LAMB LIVER (GF)	8.9
Liver, cumin, red onions and parsley (Spicy option available)	
CRUNCHY GOAT'S CHEESE (V) (D) (E)	8.8
Cornflake coated Goat's cheese top with fig jam and black seeds	
CRISPY SQUID (F)	9.5
Coated fresh squid, served with homemade tartar sauce and fresh lime	
PAN COOKED PRAWNS (D) (F) (C)	9
Tiger prawns cooked with tomato sauce, topped with cheese and Urfa chilli flakes	
GRILLED OCTOPUS (GF) (D) (F) (C)	12.4
Grilled octopus served with smoked new potatoes and cherry tomatoes, finished with a drizzle of basil pesto	
FRESH RIVER FOWEY MUSSELS (GF) (M)	8.5
Fresh mussels with tomato sauce or cream sauce	
FALAFEL (VG) (GF) (N)	8
Deep fried balls made from chickpeas, broad beans and vegetable fritters. Served with humus	
PADRON PEPPER SEA SALT (V) (VG)	6

VEGETARIAN

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

SALADS

FETA CHEESE SALAD (V) (D)	8
CHICKEN CAESAR SALAD (D)	14
AVOCADO SALAD (VG) (GF)	10
HALLOUMI SALAD (V) (D)	10
EZME SALAD (Spicy / Normal) (VG)	9
BEETROOT & FETA SALAD (VG)	9
Beetroot, feta cheese, olive oil and salad dressing	

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	17
Urfa chilli flakes and parsley with fresh garlic	
ADANA KOFTE	18.5
Minced lamb blended with red capia pepper and sweet Urfa chilli flakes	
LAMB RIBS	22.5
Marinated lamb ribs	
LAMB SHISH (FILLET) (D)	23.9
Marinated chunky pieces of lamb seasoned with herbs	
LAMB CHOPS (3pcs)	23.5
Marinated succulent chops seasoned with herbs	
<i>Add STEAK CUT CHIPS +£2.5</i>	

CHICKEN WINGS (D) (E) ★	17.5
Marinated chicken wings	
MINCED CHICKEN BEYTI (M)	17
Minced chicken seasoned with fresh garlic	
CHICKEN SHISH (D) ★	19.95
Marinated chunky pieces chicken breast	
CHICKEN & VEG SHISH (D) ★	22
Chicken shish with peppers and mushroom	
CHICKEN COMBINATION (D) ★	22
Chicken shish, chicken wings and chicken beyti	

MIX SHISH (D)	20.9
Chicken shish and lamb shish	
MIXED GRILL (D)	23.9
Chicken shish, lamb shish and adana kofte	
WAGYU BURGER (D)	19
Wagyu beef homemade burger, melted cheese, topped with tomato, pickle, lettuce, caramelized onions and finished with burger sauce. Served with thick cut chips	

COMBINATION

CHICKEN SHISH & ADANA KOFTE	21.5
LAMB SHISH & ADANA KOFTE	21.5
LAMB BEYTI & CHICKEN BEYTI	21.5
CHICKEN SHISH & CHICKEN BEYTI	21.5
LAMB SHISH & CHICKEN BEYTI	21.5
LAMB CHOPS & LAMB RIBS	23.9

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

49.9

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

SPARK SIGNATURE

HOUSE SPECIAL LAMB ★ (8hrs Slow Cooked Lamb)	19
Slow braised lamb, shallot onions, red wine and herbs. Served with creamy mash	

CREAMY MUSHROOM CHICKEN (D) (N)	15.9
Creamy chicken, mushroom, spinach, sun dried tomato, pesto sauce, parmesan cheese and parsley. Served with rice or couscous and salad	

COKERTME KEBAB (D) NEW	23
Crispy thin-cut potatoes topped with sautéed tender lamb or chicken strips, served with garlic yoghurt and a rich tomato-butter sauce	

KEBABS WITH YOGHURT SAUCE

Served with salad, rice or couscous.

ADANA KOFTE WITH YOGHURT (D)	20.5
Minced tender lamb chopped on a bed of croutons, topped with Halep sauce and yoghurt drizzled with butter	

LAMB SHISH WITH YOGHURT (D)	25.5
Lamb skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter	

CHICKEN SHISH WITH YOGHURT (D)	21.5

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