

# THE KOR

## LUNCH MENU

### **2 COURSE MENU £15.95**

*Includes one hot or cold starter &  
one main dish*

### **3 COURSE MENU £17.95**

*Includes one hot or cold starter,  
one main dish & dessert*

### **SHARING PLATTER FOR 2**

*Mix Starter followed by a Mix Grill platter  
served with bread, rice, bulgur & salad*

*with Cold Starter Platter  £49.95*

*with Hot Starter Platter  £55.95*

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**Tuesday to Friday between 12pm and 4pm**

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STARTERS

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Choose one of the following cold or hot mezes

COLD STARTERS

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Served with traditional bread or gluten free bread on request

Mixed Olives

A selection of olives dressed in olive oil, red pepper, oregano & coriander seeds

Humus

A blend of chickpeas, tahini (sesame seed oil), garlic & lemon juice, drizzled with olive oil

Tarama

Lumpfish roe mixed with breadcrumbs, fresh lemon juice, vinegar

Cacık

Yoghurt, chopped cucumber & dill, crushed fresh mint & garlic

Tabule

Parsley, tomatoes, mint, onion, bulgur, dressed with olive oil & pomegranate

Dolma

Vine leaves stuffed with rice, pine nuts, herbs & spices

Acılı Humus

Humus topped with ezme, dressed with olive oil & chilli flakes

Patlıcan Soslu

Aubergine & mixed peppers, prepared in a tomato sauce with oregano & parsley

Ezme

Chopped tomatoes, red peppers, red onions, parsley, drizzled with olive oil, lemon & pomegranate sauce

HOT STARTERS

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Served with traditional bread or gluten free bread on request

Halloumi

Grilled halloumi slices

Fındık Lahmacun

Turkish flat bread with minced lamb, onions, peppers, tomatoes & parsley

Kabak Müvcer

Courgette fritters, blended with feta cheese, dill & served with cacık

Peynirli Börek

Deep fried filo parcels, filled with feta cheese & parsley

Ispanaklı Börek

Deep fried filo pastry parcels, filled with spinach & sundried tomatoes

Calamari

Fried squid rings, served with garlic yoghurt sauce

Sucuk

Chargrilled lightly spiced Turkish sausage

Falafel

A deep fried blend of chickpeas, beans, onions, peppers & coriander, served with humus

MAINS

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Single skewer served with rice & bulgur

Adana

Chargrilled seasoned minced lamb blended with peppers & parsley

Chicken Shish

Chargrilled marinated diced chicken

Chicken Köfte

Chargrilled seasoned minced chicken blended with peppers & parsley

Chicken Sultan

Sauteed diced chicken in a rose harissa and cream sauce, served with rice & bulgur

Chicken Thighs

Marinated in rose harisa sauce and herbs, served with rice and salad

Lamb Mussaka

Layered vegetables and minced lamb, topped with bechamel sauce, served with salad

Lamb Güveç

Sauteed lean lamb prepared with onions, mix peppers, tomato sauce, served with rice & bulgur

Falafel & Humus

Falafel and humus served with salad & bread

Veggie Beyti

Falafel, humus, patlıcan soslu, halloumi, wrapped in lavash topped with tomato sauce, yoghurt & butter

Müvcer & Cacık

Courgette fritters, blended with feta cheese, dill and served with cacık

Veggie Mussaka

Layered vegetables, topped with bechamel sauce

Halloumi Kebab

Grilled halloumi served with fried aubergine, cougettes, tomato & peppers

DESSERTS

Baklava

Cubed layers of pastry topped with syrup and ground nuts

Kazan Dibi

Caramelised pudding topped with baked white chocolate and coriander seeds, finish with caramel sauce

Little Moons

Chargrilled seasoned minced chicken blended with peppers & parsley

Hackney Gelato & Sorbet

2 SCOOPS OF YOUR CHOICE

Vanilla, Chocolate, Sorbet, Strawberry, Pistachio, Salted Caramel, Mango Sorbet, Lemon Sorbet

HOT   CONTAINS NUTS   GLUTEN FREE   VEGETARIAN   CONTAINS DAIRY

SOME DISHES MAY CONTAIN ALLERGIC INGREDIENTS.  
PLEASE ADVISE YOUR WAITER IF YOU HAVE ANY ALLERGY CONCERNS OR SPECIFIC DIETARY REQUIREMENTS.  
SOME DISHES CONTAIN DIARY & GLUTEN WHICH CAN BE PREPARED WITH ALTERNATIVES APON REQUEST