



LOKKUM

MAIN MENU

STORY

Lokkum means Turkish Delight and when you visit you'll know why. Picture ancient culture and modern luxury colliding into one sweet, luxurious destination of indulgence – this is what we cook up in our kitchen. Be the Sultan of our palace and take your seat in the VIP section, the lounge, the bar or the outside terrace – wherever tickles your fancy.

Think classic, imagine quality and experience Lokkum for yourself with friends and family.

Heart and soul is poured into the pots and pans, centuries of knowledge is invested into our dining experience to make our meat-fest of a menu something to behold. The chicken, lamb and beef are so tender and succulent because of the secrets passed over generations of Turkish cuisine and then marinated into the dishes with fond memories and Lokkum in mind.

If you pass by close enough to our chefs as they put the final touches on the treats being sent to your table, you may hear them utter the phrase:

“Etlерimiz Lokkum Gibidir”

These words compare the dishes to the quality and sweetness of the Turkish Delight confectionary traditionally known as Lokkum. When we put a name to the things which give us pleasure, we think about how they make us feel and what emotions they evoke.

Lokkum describes our dining experience perfectly.

With intense flavour dripping from the tender cuts of flesh, drizzled down with a fine wine which feels like it was harvested just for you; the dining experience at Lokkum is one built on a love for food and a love for people. For the sweet-toothed among you, we've whipped up desserts and conjured up cocktails to satisfy those cravings and send your senses spiralling out of space.

Have you ever been to a restaurant where you have felt like you're part of the family who built the place?

This is the Lokkum experience; we open our arms when you open our doors.

Welcome!



C O L D S T A R T E R S

HUMMUS / 5 (GF) (VF) (V)

Mashed chickpeas blended with tahini, olive oil, lemon Juice and garlic

BABA GANOUSH / 5 (GF) (VF) (V)

Smoked eggplant, garlic yogurt and tahini

ARTICHOKE / 5 (GF) (VF) (V)

Fresh artichoke braised in olive oil, mixed vegetables and fresh dill

TARAMA / 5

Smoked cod roe mousse with baby radish

EZME SALAD / 5 (GF) (VF) (V)

Freshly chopped tomato, onion, parsley, mixed herbs, olive oil and lemon juice

VEG STICKS / 3.9 (GF) (VF) (V)

Carrots, cucumber and celery

MIXED MEZE / 14

A selection of 6 meze's recommended by the head chef

CACIK / 5 (GF) (V)

Creamy fresh yogurt, cucumber and fresh mint

POACHED SPINACH / 5 (GF) (V)

Served in creamy yogurt

SMOKED SALMON / 7

Served on a bed of avocado purée

PATLICAN SOSLU / 5 (GF) (VF) (V)

Oven roasted eggplant with caper peppers tossed tomatoes, onion sauce and chick peas

CHICKEN REMOULADE / 7

Fine chopped smoked chicken and avocado with lemon zest, sun dried tomatoes, chives and mayo

BEEF CARPACCIO / 9.5

Slice of raw beef with rocket salad and parmesan cheese

MIXED OLIVES / 3

A selection of mixed olives

H O T S T A R T E R S

HUMMUS KAVURMA / 6

Hummus topped with crispy lamb, pine kernels and parsley

SHREDDED LAMB TACO / 7

Slow cooked lamb wrapped with tortilla bread, BBQ sauce and gem lettuce

SCALLOP WITH SEAWEED / 9.5

Pan fried seared scallops with poached seaweed

CALAMARI / 8.5 (V)

Battered crispy fresh squid served with tartar sauce

FILO PASTRY / 6.5 (V)

Filo pastry with cheese and baby spinach and mixed peppers

GRILLED SUJUK / 7 (GF)

Spicy Turkish beef sausage, served with tomatoes

PAN FRIED CHICKEN LIVER / 6.5 (V)

Dressed with balsamic vinegar, garlic, onion and parsley

FALAFEL / 5.5 (VF) (V)

Deep fried vegetable balls served with hummus

OTTOMAN MUCVER / 6.5

Crispy courgette fritters served with yogurt mint sauce

CHICKEN WINGS / 6.5

Boneless battered chicken wings, served with sauce dip

KING PRAWNS FETA / 8.5

Served in a home-made tomato sauce and feta cheese

DEEP MUSSELS / 8.5 (GF)

Served in a tomato sauce with lemon juice, shallots and chives

CREAMY GARLIC MUSHROOM / 6.5 (GF) (V)

Sautéed mixed mushrooms, cream and cheese

ROASTED GOAT CHEESE / 7 (GF)

Honey glazed goat cheese with beetroot and walnut salad

GRILLED HALLOUMI CHEESE / 6.5 (GF) (V)

Served with tomato, parsley and drizzle of olive oil

MIXED HOT STARTER SELECTION / 16

A selection of 6 hot starters recommended by the head chef



GLUTEN FREE (GF) VEGAN FRIENDLY (VF) VEGETARIAN (V)

MAIN COURSES

All our dishes are cooked over British coal and served with a Mediterranean salad

KUZU SIS (Lamb Shish) / 17
Marinated cubes of Lamb on skewer

ADANA / 13.5
Minced Lamb with herbs and spices

KARISIK GRILL (Mixed Grill) / 19
Mixture of half lamb shish, half chicken shish, lamb chop, half adana and chicken wing

TAVUK SIS (Chicken Shish) / 14
Marinated cubes of Chicken breast on skewer

KARISIK SIS (Lamb and Chicken) / 15
Marinated cubes of Lamb and Chicken breast on skewer

SARMA BEYTI / 15.5
Minced Lamb with garlic herbs, spices, hot pepper and parsley, wrapped in bread, then sliced. Served on a bed of natural yogurt, red butter sauce

THE CHEF'S MEAT SPECIALS

LOKKUM SPECIAL / 23 (GF)
4 pieces of fillet beef served with wild mixed mushrooms and sautéed spinach

LAMB CAGE / 60 (GF)
Serves for two, chargrilled lambs cage, cut at your table by a member of the Lokkum team

GRILLED RIB-EYE STEAK 14 oz / 24 (GF)
28 Days dry aged. Served with home-made chips and Portobello mushroom

LOKKUM BURGER / 13.5
Home-made Cheeseburger, Served with avocado, pickle, tomato, gem lettuce, cocktail sauce, fried onion and hand cut home-made chips

DALLAS STEAK 21 oz / 28 (GF)
28 Days dry aged. Served with home-made chips and Portobello mushroom

ROASTED LAMB SHANK / 16 (GF)
Served with vanilla mashed potato, Roasted carrots and celery

SIRLOIN STEAK 14 oz / 23 (GF)
28 Days dry aged. Served with home-made chips and Portobello mushroom

BUTTERFLY CHICKEN / 13.5 (GF)
Wild mushrooms, creamy sauce. Served with potato gratin

Choose a sauce to accompany your steak from below:
Red wine sauce / Peppercorn sauce/ Blue cheese sauce

SIDE DISHES

All sides are / 3.9

ÇOBAN SALAD (GF) (VF) (V)

CREAMY SPINACH (GF) (V)

PORTOBELLO MUSHROOM (GF) (VF) (V)

HOMEMADE CHIPS (GF) (VF) (V)

BROCCOLI (GF) (VF) (V)

GREEN SALAD (GF) (VF) (V)

MASHED BABY POTATO (GF) (VF) (V)

PILAV RICE (GF) (V)

ASPARAGUS (GF) (VF) (V)



GLUTEN FREE (GF) VEGAN FRIENDLY (VF) VEGETARIAN (V)

SEAFOOD

GRILLED SEA BASS / 17 (GF)

Fillet of Sea Bass, served with butternut squash purée, creamy spinach, butter and lime sauce

MONKFISH KEBAB / 19

Served with a Mediterranean salad

GRILLED SALMON / 15.5

Fillet of Salmon, served with creamy spinach and mashed potatoes

GRILLED TIGER PRAWNS / 21.5

Served with a Mediterranean salad

VEGETARIAN

VEGETABLE MOUSSAKA / 11.5 (V)

Aubergine, potatoes, carrot, chickpeas, garlic with béchamel sauce topped with cheese

SAUTÉED MUSHROOMS / 11.5 (GF) (V)

Wild mushroom with asparagus and a creamy tomato sauce

FALAFEL / 10.5 (V) (VF)

Deep fried vegetable balls served with hummus, and a Mediterranean salad

SALADS

GREEK SALAD & AVOCADO / 11 (GF) (V)

Tomato, cucumber, mixed peppers, olives, parsley, feta cheese, avocado and extra virgin olive oil

TULUM CHEESE SALAD / 10.5 (GF) (V)

Cucumber, mixed leaf, rocket, walnut, pomegranate and cherry tomatoes

CHICKEN CAESAR SALAD / 12

Chicken, gem lettuce, croutons, cherry tomatoes, parmesan and a Caesar sauce

ROCKET SALAD / 9.5 (GF) (V)

Cherry tomatoes, mozzarella balls and olive oil



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