



SOUL FLAME

2 COURSE LUNCH MENU

CHOOSE ANY MEZE, MAIN AND SOFT DRINK

£8.90

www.soulflame.co.uk



Restaurant Soul Flame



SoulFlameMezeMangal



soul_flame_putney

MEZE

Soup

Humus



Cacik



Tarama

Kisir



Sarma (Vine leaves)



Ezme



Tabule



Ali Nazik



Marinated Olives



MAIN

Lamb Doner

Marinated pieces of lamb layered on a upright spit and slow cooked to perfection on a original coal burner

Lamb Kofte

A speciality from ANATOLIA, red peppers blended with minced lamb charcoaled. Served with salad, rice or bulgur and charcoaled vegetables

Chicken Shish

Marinated cubes of chicken charcoaled. Served with salad, rice or bulgur and charcoaled vegetables

Chicken Kofte

Charcoaled chicken kofte, with garlic, red pepper, onion, parsley. Served with salad, rice or bulgur and charcoaled vegetables

Chicken Wings

Marinated skewered of chicken wings. Served with salad, rice or bulgur and charcoaled vegetables

Chicken Leg

Marinated boneless chicken leg. Served with salad, rice or bulgur and charcoaled vegetables

Izmir Kofte

Lamb patties, tomatoes, peppers, potatoes and garlic. Served with salad, rice or bulgur

Lamb Moussaka

Layers of vegetables and minced lamb topped with béchamel sauce. Served with salad, rice or bulgur

Vegetarian Moussaka



Layers of vegetables topped with béchamel sauce. Served with salad, rice or bulgur

Dolma

Stuffed green and red peppers, filled with rice, minced lamb and mixed herbs. Served with salad, rice or bulgur

Imam Bayildi



Aubergines stuffed with onions, tomatoes and green peppers. Served with salad, rice or bulgur

Halloumi Shish



Charcoaled cubed halloumi, humus, tomato, onion, red cap, courgette. Served with salad

Falafel



Ground chickpeas and broad beans tossed in spices deep fried. Served with humus rice and salad

*Lunchtime offer main course portions are smaller than corresponding dishes from our main menu