



THE LUXE

VEGAN | VEGETARIAN MENU



STARTERS

Saksuka (VG)

Fried aubergine and potato with mixed paper, onions & herbs finished in authentic tomato sauce. £7

Marinated Olives

Mixed olives marinated in olive oil, herbs and zaatar (VG,GF) £6

Falafel

Served with homemade hummus and pomegranate (VG) £9

Homemade Hummus

Served with paprika oil (VG, GF) £7

Muhammara

Slow cooked peppers, olive oil and walnuts (VG, N) £7.50

Tabbouleh (VG)

Finely chopped parsley with tomatoes, spring onions, capia peppers, crushed wheat, dressed in pomegranate sauce and olive oil £7

MAINS

Halloumi Superfood Salad

Quinoa, fresh herbs, broccoli, avocado, pumpkin seeds served With a pomegranate & mustard dressing (GF, V) 15.95

Imam Bayildi

Aubergine filled with onions, peppers, tomatoes, tomato sauce, served with rice and salad (VG, V) £18.95

Vegan Burger

Vegan patty served with vegan burger sauce, along with vegan cheese, lettuce & tomato paired with a house side salad £17.50

Vegetable Shish

Josper grilled aubergine, courgette, red peppers and mushrooms on a skewer served with tomato sauce and side salad (VG, GF) £19

Vegan Greek Salad

heritage tomatoes, cucumber, red onions, olives served with vegan feta cheese £15.95 (GF)

Veg Moussaka

Aubergine, tomato sauce, potato & courgette topped with a béchamel sauce (V) £19

Cauliflower steak

Sun dried tomato marinated Josper grilled cauliflower topped with pistachios (VG, GF) £19

SIDES

House Salad £5

Tenderstem Broccoli £5

with sesame dressing

Grilled Asparagus £5

White Rice £5

DESSERT

Sorbets £6

(Lemon or Mango)



Allergy description: V-Vegetarian | VG-Vegan | GF-Gluten Free | N-Nuts
Food Allergies & Intolerances:

Before ordering your food & drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients. We cannot guarantee that all our dishes are 100% free from nuts or their derivatives. A discretionary service of 12.5% will be added to your bill.