REYNA
BRASSERIE

@reyna_brasserie

WWW.REYNABRASSERIE.COM

REYNA

MONDAY TO FRIDAY 12PM - 4PM

Excluding Bank Holidays & Special Days

LUNCH DEAL

2 Courses: £14.90 | 3 Courses: £18.90

STARTERS

CACIK (V)
Cucumber, mint, yoghurt & garlic

HUMMUS (VE)
Chickpeas mashed with tahini

TARAMA
Fish roe

PATLICAN SOSLU (V)
Aubergine, mixed peppers, onion & homemade tomato sauce

AVOCADO PRAWN COCKTAIL
Avocado, prawns & prawn cocktail sauce

SPICY SAUSAGE
Coal-fried spicy beef sausage

HALLOUMI (V)
Coal-fired cypriot cheese

BEETROOT FALAFEL (V)
Homemade falafel with hummus

CALAMARI
Battered squid with homemade sauce

FILO PARCELS (V)
Filo pastry filled with feta cheese & spinach

GARLIC BREAD
French stick bread coated in garlic

MAINS

ADANA KEBAB
Minced lamb seasoned & skewered

CHICKEN WINGS
Marinated chicken wings

MIXED SHISH
Marinated lamb & chicken shish
(£3 supplement charge applicable)

CHICKEN SHISH
Marinated chicken breast cubes

LAMB RIBS
Seasoned lamb ribs
(£2 supplement to ribs charge applicable)

REYNA BURGER
Homemade Scottish beef patty, caramelised onions, lettuce & tomatoes

SEA BASS
Pan fried sea bass fillet with chips & salad

LENTIL HALLOUMI (V)
Lentils, halloumi, tomatoes, rocket, avocado & balsamic dressing

GOAT'S CHEESE SALAD
Goat's cheese, grilled peppers, cucumbers,
sundried tomato, mixed leaves & pesto dressing

LASAGNE
Layers of pasta filled with beef mince, tomato &
homemade bechamel sauce, served with fries

CHICKEN MUSHROOM PASTA
Cream sauce, mushrooms & garlic

VEGETABLE GRILL
Halloumi, mushrooms, aubergine, peppers, tomatoes,
onions & tomato sauce

LAMB CASSEROLE
Lamb with mixed peppers, onions, mushroom, garlic,
homemade tomato sauce & served with rice

CHICKEN BURGER
Fresh chicken fillet marinated with our
secret homemade sauce, lettuce & tomatoes

VEGETARIAN MUSAKKA
Layers of potatoes, aubergine, courgettes,
mixed vegetables & béchamel sauce

MEAT MUSSAKKA
Minced lamb, potatoes, aubergine, courgettes,
mixed vegetables & béchamel sauce

GRILLED CHICKEN CAESAR SALAD
Crouton, lettuce, gherkins, parmesan
with caesar dressing

DESSERTS

SUTLAC
Homemade oven baked rice pudding

BAKLAVA
Homemade layers of filo pasty, filled with pistachio nuts & served with icecream

STRAWBERRY CHEESECAKE
Homemade creamy cheesecake with strawberry sauce on a crumbly biscuit base

COCONUT ICECREAM

FERRERO ROCHE ICECREAM

BANOFFEE PIE
Homemade biscuit base, topped with bananas, rich toffee & cream

TIRAMISU
Homemade light sponge soaked in alcohol in alcohol infused coffee whipped cream & cocoa

CHOCOLATE FUDGE CAKE
Homemade served with vanilla icecream
(£1.5 supplement charge applicable)

VEGAN ICECREAM

KIDS VANILLA ICECREAM WITH TOY

Glass Of Red Wine / White Wine / Prosecco / Efes - £5.00

Add A Bottle Of Prosecco Or House Wine: £17.50

Please note that, all dishes and ingredients are subject to change, since our kitchen is based on fresh and seasonal ingredients.
this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff.