

DESSERTS

Pistachio Baklava **£5.95**

Served with berry compote and rose petal cream.

Saffron Crème Brûlée **£4.95**

A classic Brûlée with a saffron twist served with berries.

Chocolate Fondant **£5.50**

With mascarpone cream.

Coconut & Rosewater Pana Cotta **£4.95**

Served with mango sorbet.

Kadaifi **£4.95**

Shredded pastry with pistachios served with berries and creamed vanilla mascarpone.

Ice Cream & Sorbets **£3.95**

Choose from any 3: Vanilla, chocolate, strawberry, pistachio, hazelnut, lemon, raspberry or mango.

BEVERAGES

Tea **£2.25**

Yorkshire, China Rose Petal, Green, Peppermint, Fresh Mint, Strawberry, Earl Grey, Camomile.

Coffee **£2.45**

Espresso, Macchiato, Cappuccino, Americano, Latte, Mocha.

Hot Chocolate **£2.45**

Turkish Coffee **£3.95**

Handmade organic Turkish coffee with Turkish delights, served in the unique Turkish style.

Liquor Coffee **£5.25**

French with Hennessy fine cognac, Calypso with Tia Maria Coffee Liquor, Irish with Jameson's Irish Whiskey, Caribbean with spiced Rum, Italian with Disaronno Amaretto, or your own choice.

DESSERT WINE

Muscat de Frontignan, Château de Stony 50ml **£3.50**
France Sweet and highly perfumed with a rich finish. 100ml **£6.00**

Born into a world of passionate cooking and gregarious hospitality, Lavanta restaurant in West Park, Leeds is the life time ambition of our Chef Proprietor, Orhan Girgin, realised after more than forty years in the making.

Orhan grew up in the heat of the family restaurant in the coastal town of Mersin in the south of Turkey. His great grandfather Enver Girgin was a cook; his grandmother Tahire came from Bolu famed for producing the best Turkish chefs. His mother Semra was obsessed with Gallic cuisine having attended French high school whilst his father came from the south of Turkey bringing classic European dishes to the Mediterranean table.

Orhan's earliest memories are of banquets of grilled meats and fish, sundried vegetables, salads, raviolis, pastry's and endless meze's prepared with the freshest local produce and served loud and long into the night.

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@Lavantamezebar



@CHEForhan33

LAVANTA
Meze Bar & Grill

À LA CARTE
MENU

MEZES

Chef's Recommendation

Chef Meze Platter per person **£9.95**
A tasting platter of our various mezes including chef's inspirational additions (minimum 2 persons).

Marinated Olives & Homemade Bread **£2.95**
A selection of mixed olives served in our homemade marinades and freshly baked bread.

Grilled Aubergine & Pesto On Bruschetta **£3.95**
Chargrilled aubergine, served on bruschetta with pesto sauce.

Tzatziki **£2.95**
Yogurt, cucumber, garlic, mint and olive oil.

Hummus **£2.95**
Chickpea puree, garlic, tahini, lemon and paprika.

Taramasalata **£2.95**
A smoked cod roe mousse and caviar.

Baba Ganoush **£3.95**
A Mediterranean dip made with chargrilled aubergine, parsley, garlic, tahini and lemon juice.

Crispy Pastry Rolls **£4.95**
Filo Pastry stuffed with feta cheese, spinach and dill served with tzatziki.

Lamb Meatballs **£5.95**
Served with a tangy tomato sauce.

Halloumi **£5.50**
Served either deep fried or grilled with a pesto sauce.

Beetroot & Feta Salad **£5.50**
With rocket, pine nuts and lemon vinaigrette.

STARTERS

Fritto Misto **£10.95**
Calamari, king prawns, scallops and courgettes all tossed in our blend of spices, then deep fried and served with homemade tartar sauce.

Spiced Aromatic Duck Pastry **£6.50**
Confit duck and pine nuts served with yoghurt relish.

Smoked Salmon **£6.95**
With cress and fresh lemon.

Shakshuka & Merguez **£6.95**
Spicy tomato sauce, peppers, onions, potatoes, merguez sausage and poached egg.

Lamb Kofta **£6.50**
Fresh daily hand ground lamb marinated in eastern Mediterranean spices served with fresh Lavash bread and Aleppo chilli sauce.

Vine Leaves **£5.95**
Stuffed with minced lamb, baldo rice, fresh herbs, served with yoghurt relish.

Calamari **£6.95**
Tossed in a spiced flour and deep fried served with tartar sauce.

Whitby Crab & King Prawn Cocktail **£8.95**
With avocado and Marie Rose sauce.

Cured Meat Platter **£8.95**
Mediterranean cured meats with artichokes, pickled vegetables, caper berries and goat's cheese.

A number of our dishes are suitable for vegetarians. If you have a food allergy or intolerance, please speak to a member of staff before ordering.

Prices include 20% VAT.

A discretionary gratuity of 10% will be added to the final bill.

MAINS

Panfried Chicken Breast **£15.95**
In white wine, cream and porcini mushroom sauce, served with sautéed potato or vermicelli rice.

Braised Lamb Shanks **£18.95**
Served with grilled courgettes, sauté spinach, potatoes and red wine sauce.

Lamb Loin **£18.95**
Best end of lamb, pan-fried and served on sautéed spinach and potato, with red wine sauce.

Chef's Recommendation
Sea Bass Fillets **£17.95**
Cooked to perfection on the chargrill and served on a bed of sautéed potato, roasted veg and feta cheese. The Lavanta Classic.

Mixed Fish Platter **£21.95**
Grilled salmon, seabass, red mullet, king scallop, king prawn and sardine fillet with fresh lemon and sauté potatoes.

Pene Chorizo **£13.95**
Penne pasta, cherry tomatoes, chorizo, chilli and olives in an arrabiatta sauce.

Penne Giardiniera **£12.95**
Penne pasta with chilli, garlic, roasted vegetables, fried spinach and parmesan balls.

Wild Mushrooms & Spinach Risotto **£13.95**
With pine nuts and parmesan cheese.

SALADS

Melon, Rocket, Feta & Avocado Salad **£5.95**

Tomato & Red Onion Salad **£3.95**
Citrus Vinaigrette and Greek Basil.

Rocket & Feta Salad **£4.95**
With sumac, red onion, mint, lemon juice and olive oil and pomegranate dressing.

Greek Salad **£4.95**
Tomato, cucumber, red onion, Kalamata olives, Dodoni feta cheese, extra virgin oil, lemon juice and oregano.

GRILL

Chargrilled Chicken **£14.95**
Free-range chargrilled chicken served with roasted vegetables and chilli salsa.

Chicken or Lamb Brochette **£14.95/£17.50**
Succulent pieces of either lamb or chicken marinated and cooked the traditional way by being chargrilled on a brochette. Served with sautéed potato, rice and chilli relish.

Mixed Grill **£19.95**
Fillet steak, Merguez sausage, lamb and chicken brochette, lamb chop, and Aleppo pepper salsa. Served with vermicelli rice.

Lamb Chops **£18.95**
Marinated in oregano, lime juice and rosemary, cooked to your liking and served with roasted paprika garlic potatoes.

Grilled Salmon **£16.95**
Served with asparagus, sautéed spinach and lemon potatoes.

Spicy Lamb Burger **£13.95**
Two home made lamb burgers on a brioche bun with tzatziki, red onion relish and rocket. Served with hand cut chips. and chilli salsa.

Lavanta Burger **£13.95**
Two homemade steak burgers with melted cheese garlic sausage, onions, pickles, mustard and spicy sauce on brioche bun. Served with hand cut chips.

Fillet Steak 10 oz **£26.95**

Sirloin Steak 10 oz **£20.95**
Our dry aged steaks are served with hand cut chips, grilled mushrooms, tomatoes and salad garnish.

Sauces **£2.50**
Choice of peppercorn, garlic & herb butter or cream of mushroom with brandy.

SIDES

Homemade Hand Cut Chips **£2.50**

Broccoli, Peas and Green Beans **£3.75**

Buttered Spinach with Garlic **£3.75**

Zucchini Fritte **£3.70**

Curly Kale, Olive Oil & Pine Nuts **£3.95**

Sauté Potatoes in Garlic Butter **£3.50**

Vermicelli Rice **£3.50**