FANCY SOMETHING DIFFERENT?
Please view our A La Carte Menu for alternative and larger options

opuz KITCHEN TWO COURSE EVENING £21.90

STARTER
Please Select one

HUMUS(VE)
Classic Middle Eastern blend of chick peas, tahini and a hint of garlic with olive oil and lemon juice

CACIK(V)
Diced cucumber in creamy yogurt with a hint of garlic and dried mint, drizzled with olive oil

SAKSUKKA(VE)
Cooked aubergine diced with tomato, mixed peppers, onions and basil

BABAGANOUSH(V)
A smoky flavoured puree of aubergine, garlic, yogurt and tahini, sharpened with lemon and olive oil

MOZZARELLA STICKS(V)
Mozzarella coated in golden bread-crumbs, served with a sweet chilli dip

BOREK(V)
Cigar shaped crisp filo pastry filled with halloumi cheese, spinach and fresh herbs, served with a sweet chilli dip

HALLOUMI(V)
Grilled Cypriot halloumi cheese served with roast peppers and rocket

FALAFEL(VE)
Chick peas, broad beans, coriander, parsley, sesame seeds, garlic and fresh herbs, served with humus

MAINS
Please Select one

COOKED ON REAL CHARCOAL FLAMES
Served with rice and salad

CHICKEN SHISH
Prime cuts of succulent chicken breast seasoned, char-grilled on a skewer

SPICY CHICKEN SKEWER
Slightly spicy fresh prime chicken, finely chopped and with mixed peppers, garlic, chillies and herbs

MEDITERRANEAN WINGS
(Spicy Hot Option Available)
Chicken wings seasoned with our blend of spices

SPICY LAMB SKEWER
Slightly spicy fresh prime lamb, finely chopped and mixed with peppers, chillies and fresh herbs

LAMB SHISH
Prime cuts of marinated lamb,
Served with rice and salad

MIXED SHISH
Prime cuts of marinated Chicken and Lamb shish, char-grilled on a skewer

FISH
Served with rice and salad

SALMON FILLET
Char-grilled salmon fillet glazed with lemon grass and a fresh herb sauce

MIXED FISH SKEWER
Fresh tuna, salmon, tiger prawn and swordfish, cooked with onions and peppers

PASTA

SPICY ARRABBIATA(V)
penne pasta with home made tomato sauce, cherry tomato, chillies, fresh onion and garlic

CREAMY PENNE
penne pasta with pan sauteed chicken in homemade creamy sauce cooked with asparagus, mushrooms and cherry tomatoes

HOME COMFORTS
Served with rice

LAMB SAUTE
(spicy hot option available)
Diced lamb in our house tomato sauce with mushrooms, onions, peppers and tomato

CHICKEN SAUTE
(spicy hot option available)
Diced chicken win our house tomato sauce with mushrooms, onions, peppers and tomato

CRÉME CHICKEN
Tender grilled chicken fillet in a light creamy mushroom sauce with cherry tomatoes, asparagus, spinach

LAMB SHANK
A traditional slow roasted tender lamb shank braised on The bone, with celery, baby corn and shallots.
Served with Puréed potato

VEG/VEGAN
Served with rice and salad

VEGETABLE MOUSAKKA(V)
Aubergine, potato, mixed peppers, peas, carrots, chick peas, onions, celery, courgette, tomato and garlic, mozzarella cheese and a béchamel sauce.

FALAFEL(VE)
chick peas, broad beans, coriander, parsley, sesame seeds, garlic and fresh herbs. With humus and salad

BURGER
Served with chips

SPICY CHICKEN BURGER
Our breaded spicy chicken breast, gem lettuce, on gherkin strips and cool mayo in a broche bun

WAGYU BEEF BURGER
British wagyu beef patty with fresh tomato, red onion, lettuce, melted american cheese and in a broche bun

LAMB x HALLOUMI BURGER
Our signiture lamb smash burger with fresh tomato, red onion, lettuce, gherkin halloumi cheese and in a broche bun

RISOTTO

SEAFOOD RISOTTO
Mixed seafood topped with parmigiano

CHICKEN RISOTTO
Chicken fillet pieces and asparagus topped with parmigiano

Please ask a member of our team before ordering if you have any food allergies or intolerances. Nuts and flour is used in our kitchen, and despite efforts to prevent cross-contamination any of our dishes may contain traces of nuts and gluten. V Suitable for vegetarians, VE Suitable for vegan.
(MENU DATE 28/02/2025)

opuz
KITCHEN

Evening menu

HEMEL HEMPSTEAD