

COLD APPETISERS

MIXED OLIVES	4.5
The finest hand picked marinated green and black olives (v) (vegan) (gf)	
SMOKED AUBERGINE AND MISO YOGHURT	4.9
(v)	
SMASHED BEETROOT	4.9
Oven roasted fresh beetroot mixed with strained yoghurt, mayonnaise, feta cheese, dill, spring onions and crush walnuts (v) (n)	
HUMMUS WITH PADRON PEPPERS	7
Chickpea and tahini dip topped with padron peppers (v) (vegan)	
BURRATA (v)	8
Fresh burrata cheese served with padron peppers, drizzled house made red pesto dressing and basil oil (v)	
BEEF TARTARE	11
Beef tenderloin accompanied by chives, sriracha, sesame oil, fried onion served with tiger saki soy sauce and quail egg	



CHEF SPECIALITIES

Our chefs excel in grilling techniques and continuously innovate to put fresh spins on traditional Mediterranean recipes. Dishes highlighted with a chef's hat symbol, as shown above, are our chef's top recommendations that you shouldn't miss when dining at Lavish

Sunday Roast

Available Every Sunday at Lavish



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DIETARY & ALLERGEN

(V) Vegetarian (Vegan)
(n) Contains Nuts (s) Contains Sesame.

For any dietary or allergen needs, please inform a member of our team.

HOT APPETISERS

HONEY GLAZED GOATS CHEESE (v) (n)	8
Drizzled with honey and nestled on a layer of sour cherry jam, this dish is adorned with a mixed baby leaf salad, beetroot purée, and walnuts	
BUFFALO WINGS (s)	8.5
Spicy wings, chargrilled to perfection, coated in our signature buffalo sauce and garnished with spring onions and a sprinkle of sesame seeds	
GRILLED OCTOPUS	9.5
Grilled octopus presented atop a mixture of olive oil and lemon juice, garnished with a lime wedge halved	
SHREDDED CHICKEN TACOS	8.9
Three petite tortillas crowned with succulent shredded chicken and drizzled with cajun mayo, paired with crisp baby gem lettuce	
CRISPY CALAMARI	10
Fresh pieces of batter fried squid, crispy on the outside and soft on the inside. Accompanied by our homemade passion fruit tartare sauce	
SWEET FIG JAM HALLOUMI (v)	8
Grilled halloumi cheese, perfectly paired with a generous dollop of sweet fig jam on top	
MUSHROOM CROQUETTES (v)	8.5
Delicate breadcrumb balls encapsulating a rich filling of truffle, mushroom, courgette, and cream, paired perfectly with truffle mayo	
SCALLOPS	11
Exquisitely pan-seared scallops with samphire, presented atop of a bed of butternut squash purée	
SWEET CHILLI CHICKEN TENDERS	9.5
Lightly battered and deep-fried, then glazed in our signature sweet chilli sauce. Accompanied by tangy pickles	
PAN FRIED CHICKEN LIVERS (s)	9
Pan-seared to perfection, melded with onions and a splash of teriyaki sauce, and finely seasoned with aromatic herbs	
DYNAMITE PRAWNS (s)	10
Crispy, lightly battered prawns drizzled with our signature spicy sauce, boasting a burst of flavour	

FROM THE GROUND

GRILLED VEGETABLES (v) (vegan) (s)	15
A blend of seasonal veggies charred over glowing coals, drizzled with our custom soya sauce, olive oil, and pomegranate molasses. Paired with rice.	
VEGAN BURGER (v) (vegan)	16.9
A homemade juicy vegan burger. Served with chips	
SEASONAL VEGETABLE PASTA (v)	14.5
Penne pasta tossed in our signature tomato sauce, accompanied by a medley of seasonal vegetables	
GOATS CHEESE BURGER (v)	14
Rich goat's cheese, savory Portobello mushroom, roasted red bell peppers, and sweet caramelised onions paired with our signature sauce. Accompanied by tripple-cooked chips.	

MAIN CREATIONS

TERIYAKI GINGER CHICKEN	17
Succulent slices of chicken breast combined with onions, peppers, and bean sprouts, all tossed in a fresh ginger and teriyaki sauce. Accompanied by warm tortilla bread and rice	
CHICKEN SHISH	19.5
Cubes of chicken, marinated to perfection, skewered and grilled over smoky charcoal. Presented on a layer of lavash bread, complemented by rice and a fresh Mediterranean salad	
MIXED SHISH	22
Flavourfully marinated cubes of chicken and lamb, skewered and grilled over sizzling charcoal. Laid atop a slice of lavash bread, paired with rice and a refreshing Mediterranean salad	
CHICKEN SARMA BEYTI	19.5
Crafted from our in-house chicken mince, charcoal-grilled and encased in lavash bread. Resting on a foundation of smoked aubergine and miso yoghurt, and draped in a luscious tomato sauce. Accompanied by triple-cooked chips	
LAMB SARMA BEYTI (s)	21
Crafted from our in-house lamb mince, charcoal-grilled and encased in lavash bread. Resting on a foundation of smoked aubergine and miso yoghurt, and draped in a luscious tomato sauce. Accompanied by triple-cooked chips	
TRUFFLE CHICKEN PASTA	17.5
Penne pasta enveloped in a velvety truffle sauce, combined with chicken, spinach, mushrooms, and a sprinkle of Parmesan cheese	
BBQ TERIYAKI DUCK BREAST	21
Glazed with sticky Asain sauce. Accompanied by a smooth butternut squash purée and vibrant wild broccoli	
THE MIXED GRILL	27
A sumptuous array of meats grilled over sizzling charcoal, featuring lamb and chicken shish, lamb adana kofte, and a succulent lamb chop. Paired with fluffy rice and a refreshing Mediterranean salad.	
ROAST LAMB	25
Succulent fillet of roasted lamb paired with tender new potatoes, a charred onion, and crisp carrots, all brought together with a rich red wine sauce	

FROM THE SEA

MONKFISH KEBAB (s)	25
Accompanied by a velvety butternut squash purée and a refreshing Mediterranean salad	
SEA BASS FILLET	19.5
Pair of fillets presented with creamy mashed potatoes and sautéed green beans	
GRILLED SALMON	21
Salmon fillet glazed with honey-soya, accompanied by creamy mashed potato and sautéed green beans	
DAILY SEAFOOD LINGUINE	20
Please inquire about today's special seafood pasta dish	

FROM JOSPER

CHARCOAL OVEN

Our Josper grill, an enclosed wood-fired charcoal marvel, is meticulously engineered for optimal moisture retention, reaching an intense heat of up to 500°C. Our skilled chefs have honed their expertise in the Josper artistry, ensuring our steaks are among the most succulent and flavourful in the town and beyond.

Every steak is complemented by a sauce of your selection. Opt for either (1) Rich Red Wine or (2) Zesty Peppercorn

RIB EYE STEAK - 350G (s)	33
A tender 28-day dry-aged rib-eye steak, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli and our crisp, triple-cooked chips	
SIRLOIN STEAK - 350G	32
A tender 28-day dry-aged sirloin of beef, perfected in our Josper oven to your liking. Paired with vibrant wild broccoli and our crisp, triple-cooked chips	
FILLET STEAK - 250G	34
A sumptuous 28-day dry-aged beef fillet, our most velvety cut, paired with crisp tenderstem wild broccoli and a side of velvety mashed potatoes	
JOSPER CHICKEN THIGHS	19
Josper-perfect chicken thighs, resting atop a bed of mashed potato and topped with buttered green beans	
JOSPER LAMB CUTLETS	26
Prepared as an entire rack to retain its natural moisture, presented atop a bed of creamy mashed potatoes and vibrant wild broccoli.	
THE BURGER (s)	17.5
Our signature steak burger is adorned with melted cheese, caramelised onions, fresh tomatoes, and crisp lettuce, all brought together with a hint of sriracha mayo. Encased in a soft brioche bun, it's paired with triple-cooked chips and a sesame-touched pickle on the side	
LAVISH TRUFFLE BURGER	18.5
Our signature steak burger is adorned with creamy truffle sauce, parmesan cheese, crispy shallots, crisp lettuce, and a beef tomato. Encased in a soft brioche bun, it's paired with triple-cooked chips	
CHICKEN MELT BURGER	17
Juicy grilled chicken thigh crowned with melted cheese, nestled inside a fluffy brioche bun. Accompanied by fresh tomato, tangy pickle, crunchy lettuce, and a touch of sriracha mayo for a spicy kick. Served with triple cooked chips	

SIDES

TRIPPLE COOKED CHIPS	3.9	PADRON PEPPERS	4.9
MASHED POTATO	3.9	TRUFFLE CHIPS (s)	5.5
TRUFFLE MAC 'N' CHEESE	5	PORTOBELLO MUSHROOM	5
WILD TENDER-STEM BROCCOLI	4.9	ROAST POTATOES	3.9

MAIN MENU



L · A · V · I · S · H

BAR & GRILL

