



VELORA

MEDITERRANEAN BAR & GRILL



Mediterranean LUNCH

MONDAY – FRIDAY

12:00 pm – 4:00 pm

1
COURSE
£12.95

CHOOSE ONE
STARTER
OR
ONE MAIN

2
COURSES
£16.95

CHOOSE
STARTER +
MAIN
OR
MAIN +
DESSERT

3
COURSES
£18.95

CHOOSE
STARTER +
MAIN +
DESSERT

MAKE IT EXTRA SPECIAL

Premium dishes available as a supplement

STARTERS



HUMMUS

Chickpeas, tahini, olive oil, and garlic, served with pita bread



BRUSCHETTA

Grilled sourdough, tomatoes, garlic, basil, and olive oil



CRISPY CALAMARI

Fried squid coated in breadcrumbs, served with lemon and garlic aioli



GRILLED HALLOUMI

Golden grilled halloumi finished with pomegranate, fresh mint & citrus dressing



LEMON & OREGANO WINGS

Chargrilled chicken wings, smoked paprika, garlic, lemon, oregano and olive oil



POMEGRANATE & WALNUT SALAD

Tomato, cucumber, peppers, red onion, walnuts, pomegranate molasses dressing & olive oil



MEDITERRANEAN OLIVES

Lemon and herb mix

MAINS



CHICKEN SKEWERS

Tender marinated chicken with garlic, lemon, oregano, smoked paprika & olive oil. Served with salsa verde



FALAFEL & HUMMUS

Crispy falafel served on a bed of hummus with fresh salad and herb oil



VELORA BURGER

Two beef patties, mature cheddar, roasted garlic aioli, onion, lettuce, tomato & pickles. Served with garlic Parmesan fries



SUN-DRIED CHICKEN

Grilled chicken thigh fillets finished in a rich sun-dried tomato and roasted pepper sauce, served with vermicelli rice



MEDITERRANEAN SEA BASS + £3

Fresh whole / fillet sea bass served with boiled baby potatoes, salsa verde, cherry tomatoes, and olives



MEDITERRANEAN PRAWN LINGUINE + £3

Prawns in a light tomato, garlic, chilli, and white wine sauce, tossed with linguine



PORK RIBS + £4

Slow-cooked pork ribs glazed with smoked paprika, garlic & herbs, served with oregano fries and house slaw

Perfect for
LUNCH BREAKS
& MIDDAY
CATCH-UP

SUPPLEMENT APPLY TO 2- AND 3-COURSE MENUS ONLY

DESSERTS



ETON MESS

Crushed meringue, whipped cream, passion fruit & fresh berries



CHEESECAKE

Creamy cheesecake served with vanilla ice cream



FRESH FRUIT SALAD

"We are happy to accommodate dietary requirements and, where possible, can add or remove ingredients to suit your preferences. Please speak to a member of our team."