

LUNCH MENU

KITCH RESTAURANT

61-63 DUBLIN ROAD, BELFAST

GRILL

KITCH Fish & Chips Hake Tempura, Scallop Potatoes, Spring Onion, Garlic & Tomato Beurre Blanc	9.00
Chilli Con Carnie Bowl Guacamole, Sour Cream, Monterey Jack Cheese - Served with Fluffy Rice & Home Made Tortilla Chips	8.00
Strangford Lough Mussels - <i>Served with Fresh Bread</i> Armagh Cider, Chive, Cream & Garlic or Provençal - Tomato, Garlic & Olive	8.00
Traditional Irish Lamb Stew - <i>Served with Fresh Bread</i> Pearl Barley, Fresh Parsley & Baby Onions	8.50
Roast Cauliflower Mac & Cheese (v) Spinach, Leeks, Gorgonzola Crust - <i>Add Pancetta £2</i>	8.00
Portavogie Prawn Linguine Chilli, Preserved Lemon & Fennel	12.00
Free Range Pork Milanese Parmesan Crust, Free Range Fried Egg & New Potato Fondue	9.00
Root Vegetable Ragu (v) Puy Lentils, Walnut, Gruyere Crouton	9.00

SALADS

Kale, Lentils, Roast Butternut Squash, Grilled Halloumi, Quinoa, Feta & Mustard Seed Dressing (v) <i>- Add Crispy Lamb £2</i>	7.00
Roasted Beets, 5 Mile Town Goats Cheese, Red Chicory, Red Onion Marmalade & Balsamic (v) <i>- Add Smoked Pancetta £2</i>	7.00

FLATBREADS

HOME MADE & RUSTIC:
NOT QUITE A PIZZA, SERVED WITH CHIPS

Piri Piri Chicken & Chorizo Roast Corn Slaw, Garlic Aioli	8.00
Mexican Shredded Beef Brisket Smoked Chipotle, Crushed Kidney Beans, Avocado & Sour Cream	8.00
Mediterranean Vegetables (v) Halloumi, Chilli Oil, Red Pepper Hummus & Rocket	7.50

BURGERS & SANDWICHES

6oz Cheese Burger Baby Gem Lettuce, Beef Tomato, Burger Relish <i>- Served with Hand Cut Fries</i>	8.50
6oz Spiced Red Lentil Burger (v) Baby Gem Lettuce, Beef Tomato, Onion Bhaji & Spicy Mayo - <i>Served with Hand Cut Fries</i>	8.50

****gluten free and vegan options available - please ask your server for further details**

SIDES

Olives	2.00	Skinny Fries	3.00
Breads & Tapenade	4.00	Chunky Chips	3.00
Cheesy Garlic Flatbread	4.00	Rosemary Parmesan Fries	3.50
Kitch Garden Salad	3.00	Creamy Mash	3.50
Seasonal Buttered Greens	3.00		

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO PARTIES OF 5 OR MORE

dietary requirements or allergies? a member of our team will be happy to help

WE USE ONLY THE FRESHEST, LOCALLY SOURCED INGREDIENTS

One of our main objectives is to ensure our dishes are created using ingredients sourced from local farmers and independent retailers. Our chefs endeavour to use the best local suppliers for seafood, meat and vegetables to ensure our food is at its freshest.

* PLEASE NOTE - NUTS ARE USED ON THE PREMISES

NOW TAKING RESERVATIONS

+44 (028)90 333 353

CORKAGE OF DRINKS NOT INCLUDED IN PRICE

PLEASE ASK YOUR SERVER FOR DETAILS

SOFT DRINKS & MIXERS MADE AVAILABLE AT THE BAR.