



29 London Road Aldery Edge SK9 7JT

01625 584040

[www.stayrestaurant.co.uk](http://www.stayrestaurant.co.uk)



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**Soup**

Lentil soup (v)	£3.95
Rustic onion soup topped with melted cheese	£5.50

**Starters**

Tiger Prawns - Off the shell, cooked with chilli, garlic, olive oil and butter	£6.95
Asparagus - On a bed of tomato served with hallumi, feta and parmesan cheese melted on top	£6.95
Devilled Chicken Livers - Cooked with paprika and Worcester sauce served with mixed salad	£6.95
Homemade salmon fishcakes with light curry sauce	£7.50
Hummus and caramelised onions served with pitta bread (v)	£3.95
Ful Mudames (v) - Broad beans cooked with cumin and garlic dressed with olive oil and parsley	£3.95
Falafel (v) - Rissoles made from broad beans and herbs lightly spiced	£4.50
Tabbouleh (v) - Finely diced vegetable salad with parsley, mint and cracked wheat	£4.50
Spinach with Yoghurt (v) - Spiced spinach cooked in olive oil, served with yoghurt	£4.50
Mirza (v) - lightly spiced cooked aubergine with tomato and scrambled egg	£4.50
Yereshig - Very spicy Middle Eastern lamb sausages with a strong flavour of garlic	£4.50
Mutabal (v) - A paste of grilled aubergines lightly smoked, tahina and spices and olive oil	£4.50
Stuffed Vine Leaves (v)	£4.50
Borek (v)- Feta cheese pastry	£3.95
Arrat Salad -Diced chicken salad with mixed vegetables and mayonnaise	£4.50
Jajuk (v)- Yoghurt, garlic, finely chopped cucumbers, mint and seasoning	£3.95
Olives (v) - Marinated jumbo olives	£3.50
Kibbeh (n) - A shell made of bulgar wheat and lamb filled with mixed nuts and spicy lamb	£4.50
Lahma Bil-Ajeen - Middle Eastern pastry with a finely chopped topping of minced lamb and salad	£4.95

**Mezzeh** - A selection of starters served on one dish (vegetarian mezzeh also available)

For one - £7.50  
For two - £14.50

**Salads**

Watermelon and feta Cheese Salad	£5.50
Grilled halloumi and baby spinach	£5.50
Crayfish and avocado salad with lemon mayonnaise	£6.95
Simple mixed salad	£3.00
Strips of steak cooked with whole grain mustard, honey and chilli on a bed of salad	£7.50

**Main Course Dishes**

On the grill	
Mature Fillet Steak, aged at least 28 days, served with chunky chips and a classic diane sauce	£22.00
Locally sourced aged Cote de Beouf approximately 400g comes fully loaded	£25.00

**Kebabs**

All kebab dishes are cooked on charcoal accompanied with rice and served with mild and hot sauce	
Ultimate Mixed Kebab - A selection of kebabs served with grilled tomatoes, peppers and grilled onions	£23.00
Shish Kebab - Fillets of lamb marinated in light spices and skewered with onions	£13.95
Yoghurt Kebab - Spicy minced lamb served with a yoghurt and garlic sauce presented with an omelette crown, accompanied by pitta bread, not rice	£13.50
Antake Kebab - Spicy and very hot minced lamb kebab	£12.95
Tavouk Kebab - Chunks of chicken breast marinated in tomato, garlic and spices	£12.95

**Traditional**

Shashlig - Marinated lamb chops served with a skewer of vegetables and a side of rice, cooked to your liking on charcoal	£14.95
Chavourma - Grilled best lamb fillet marinated in spices, served in slices	£13.95

Mussaka (n) - Minced lamb, lightly spiced with layers of smoked aubergine with a cheese and egg topping served with salad

£13.50

Shik El Mashi (n) - Courgettes stuffed with minced lamb and nuts and cooked in a spiced tomato sauce

£12.95

Chicken Chavourma - Slices of chicken in a yoghurt and garlic marinade and served with rice

£12.95

Corn fed chicken breast stuffed with feta cheese, spinach and sun dried tomatoes

£13.50

**Vegetarian**

Vegatable Moussaka (v) - layers of smoked aubergine with a cheese topping served with chick pea salad

£12.50

Imam Bayildi (v) - Aubergine stuffed with peppers, tomatoes and onions

£12.95

**Fish**

Baby Halibut Fillet (When available) - Pan fried with a touch of butter and caramelised lemon served with grilled tomato

£17.95

Baked Sea bass fillets marinated in ginger, chilli and spring onions served with Persian rice

£17.95

Pan fried or grilled lobster with chilli and spring onions or mushrooms and garlic butter (advanced bookings only)

£30.00

- *We always strive to source our meats from the best local suppliers.*
- *If there is something you fancy that is not on the menu, please ask, we may be able to provide it for you.*
- *Smaller portions for younger diners are always available.*
- *Extra dishes available from our weekly specials menu.*
- *If you are thinking of having a dinner party at home or elsewhere, we will be more than pleased to provide our catering experience, please ask a member of staff.*
- *We can also provide our full menu as a take home service*

(v) - Vegetarian • (n) - contains nuts

**Cous-Cous Dishes**

Cous-Cous is a mixture of vegetables cooked in a Harrispa spicy sauce.	
Vegetarian Cous-Cous (v)	£12.50
Cous-Cous Marocaine - Served with large chunks of lamb shank	£15.50

**Rice**

Rice prepared with angel hair	£2.50
Persian Rice prepared with dates and green lentils	£3.50
Herb rice prepared with parsley, coriander and dill	£3.50

**Side Orders**

Pitta Bread	£0.50
Arabic Bread	£0.75
Garlic and chilli Arabic bread	£1.50
Hot chilli pepper cooked in rock salt	£3.00
Homemade chunky chips	£3.00
Thin Cheesy chips	£3.95
Mixed vegetables	£3.00
Battered courgettes	£3.95
Turshi - Middle Eastern pickles	£2.25

