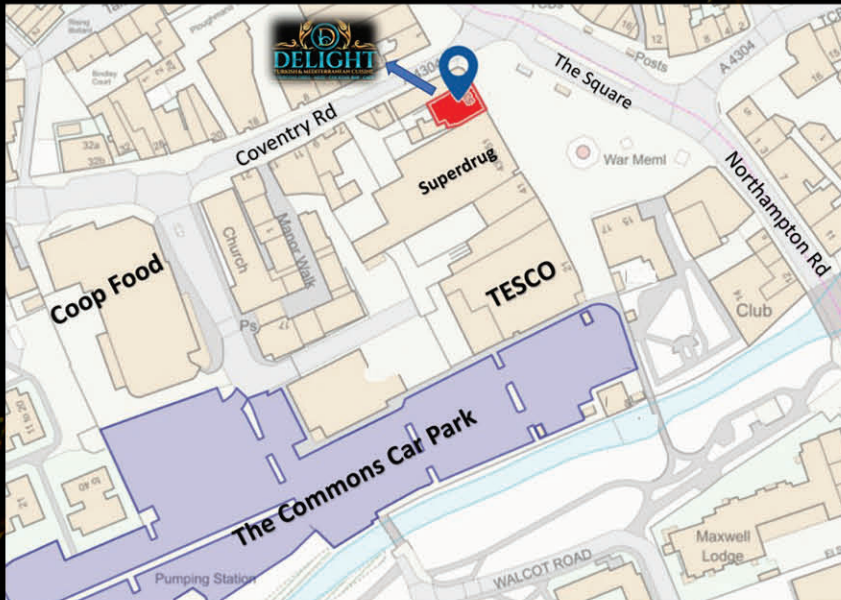


A warm welcome to "DELIGHT"

The Delight housed in the Old Library building. Built in 1938 on a site left to the town by Miss Fanny Louisa Kirby who kept a private school here. Still today our business continues, by arrangement, to support Market Harbourough Library perpetuating Miss Kirby's Legacy.

Enjoy your time with us, Cheers!

The Delight Turkish & Mediterranean Cuisine is located at heart of the Square in Market Harbourough and 5 minutes away from Commons Car Park . We can get quite busy so why not reserve your table today and make sure there is no disappointment!



Don't Miss Out!
Got a large party or want to celebrate a special occasion such as a birthday or anniversary?
We would more than happy to host!

It's as easy as calling us on **01858 434354**



DELIGHTHARBOROUGH
www.DelightHarbourough.co.uk


The Market Harbourough



TAKEAWAY MENU

COLLECTION ONLY

15% OFF ON COLLECTION

 **01858 434354**

53 THE SQUARE, MARKET HARBOROUGH LE16 7PA



DELIGHTHARBOROUGH

Our menu description do not contain all ingredients, so please ask a member of staff before ordering about the presence of allergens in our foods. Some foods contains nuts. Any special dietary requirements can be serviced if advised before ordering

COLD MEZE (APPETISERS)

All of our cold appetisers Served with Turkish Bread

CACIK (TZATZIKI) / 6.3 (GF) V
Strained yogurt fused with shavings of cucumber, finished with a fresh mint, garlic and olive oil dressing.

HUMMUS / 6.4 (VF) (GF) V
Mashed chickpeas blended with tahini, finished with olive oil, lemon juice and garlic dressing.

SHAKSHUKA / 6.8 V
Sautéed aubergine with potatoes, courgettes, red & green peppers, onions and tomato sauce.

SARMA DOLMA / 6.4 V
Vine leaves stuffed with rice.

RED HUMMUS / 6.9 (VF) (GF) V
Mashed chickpeas blended with beetroot, tahini, finished with lemon juice & olive oil dressing.

MIXED OLIVES / 5.8 (VF) (GF) V
A selection of mixed olives marinated in olive oil and mixed herb dressing.

FETA CHEESE / 6.4 (GF) V
Turkish feta cheese, finished with a Fresh mint, herbs and olive oil dressing.

ROASTED AUBERGINE / 6.5 (VF) (GF) V
Oven cooked aubergine, soft mixed peppers and garlic and olive oil dressing.

HYDARI / 6.5 (GF) V
Strained yogurt, fresh mint, garlic and olive oil dressing.

SPICY EZME / 7.3 (CN) V
Freshly chopped tomato, onion, Turkish peppers, garlic, pepper paste, parsley, mixed herbs, olive oil and crushed walnuts.

SPINACH TARATOR / 6.3 (GF) V
Spinach, strained yogurt, dill, garlic and olive oil dressing.

THE COLD MIX SHARE / 17.9 V
(2-3 People)
A selection of 5 chilled appetisers recommended by the head chef

HOT MEZE (APPETISERS)

GRILLED HALLOUMI / 6.9 (GF) V
4 pieces sliced halloumi, kissed by flames of the grill, finished with olive oil dressing.

GRILLED SUJUK / 6.9 (GF)
Spicy pieces of Turkish (beef) sausage served with grilled tomatoes and finished with light drizzles of olive oil.

FALAFEL / 6.4 (VF) V
Deep-fried patties made from chickpeas, herbs and spices and served on a bed of hummus.

SIZZLING KING PRAWNS / 7.9
Fresh king prawns cooked in butter with garlic & red pepper flakes.

SIGARA BOREK / 6.8 V
A traditional hot appetiser, where feta cheese is crushed and fused with chopped baby spinach & lovingly wrap into a crispy filo pastry cylinder 4 pieces are served fried, they're very Moorish.

CRISPY CALAMARI / 7.9
Fresh four pieces of squid are battered & fried to be perfectly crisp on the outside & soft on the inside, served with homemade tartar sauce.

HOT PASTRAMI WITH HUMMUS / 7.9 (CN)
Mashed chickpeas blended with tahini, finished with olive oil, chilli flakes, lemon juice, garlic dressing & topped with hot pastrami.

WHITEBAIT / 6.9
Pan fried whitebait in breadcrumbs served with home made garlic sauce.

CHICKEN WINGS / 7.9
Chargrilled four pieces of chicken wings, marinated in our homemade sauce.

THE HOT MIX MEZE (CN) / 18.9
(2-3 People)
Halloumi, sujuk, falafel, Sigara Borek & crispy calamari.

CHARCOAL GRILLED

All of our charcoal dishes are served with mixed salad and rice & bulgur pilav

CHICKEN SKEWER / 17.9
Marinated chunky pieces of chicken, cooked to perfection over hot coal, sitting on a thin plank of lavash bread and seasoned with herbs.

LAMB SKEWER / 18.9
Marinated chunky lamb pieces, cooked to perfection over hot coal, sitting on a thin plank of lavash bread and seasoned with herbs.

MIX THAT SKEWERS / 18.4
Marinated chunky pieces of half lamb skewer and half chicken skewer, cooked to perfection over hot coal, sitting on a thin plank of lavash bread and seasoned with herbs.

CHICKEN WINGS / 14.95
Marinated chicken wings, cooked to perfection over hot coal, sitting on a thin plank of lavash bread and seasoned with herbs.

ADANA KOFTE KEBAB / 17.9
Hand minced lamb fused with red peppers, parsley and mixed spices. Cooked to perfection over hot coal, sitting on a thin plank of lavash bread and seasoned with herbs.

CHICKEN KOFTE KEBAB / 16.9
Hand minced chicken fused with red peppers, parsley, garlic and mixed spices. Cooked to perfection over hot coal, sitting on a thin plank of lavash bread and seasoned with herbs.

MIX THAT KOFTE / 17.4
Half of lamb kofte and half of chicken kofte, cooked to perfection over hot coal, sitting on a thin plank of lavash bread & seasoned with herbs.

VEGETABLE & HALLOUMI SKEWER (GF) V / 14.8
Chargrilled aubergine, mushroom, tomato, pepper, onion, courgette and halloumi.

THE MIXED GRILL / 22.9
The best of everything from the Delight grill. You're provided with a selection of lamb skewer, chicken skewer, adana kofte & a lamb ribs sitting on a thin plank of lavash bread and seasoned with herbs.

LAMB RIBS / 19.9
Specially marinated succulent ribs cooked to perfection over hot coal sitting on a thin plank of bread and seasoned with herbs.

LAMB CHOPS / 20.95
Succulent chops, cooked to perfection over hot coal, sitting on a thin plank of lavash bread & seasoned with herbs.

DELIGHT SPECIAL PLATTER
Serves 1-2 people. / 54.90
Adana Kofte, Chicken Kofte, Chicken Skewer, Lamb Skewer, Chicken Wings, Served with Rice, Salad & Turkish Bread

CHICKEN ONLY PLATTER
Serves 1-2 people. / 48.90
Chicken Kofte, Chicken Skewer, Chicken Fillet, Chicken Wings, Served with Rice, Salad & Turkish Bread

PLATTER
Serves 2-3 people. / 74.95
Adana Kofte, Chicken Kofte, Chicken Skewer, Lamb Skewer, Chicken Wings, Lamb Ribs, Served with Rice, Salad & Turkish Bread

JUMBO PLATTER
Serves 3-4 people. / 87.95
Adana Kofte, Chicken Kofte, Chicken Skewer, Lamb Skewer, Chicken Wings, Lamb Ribs, Lamb Chops, Served with Rice, Salad & Turkish Bread

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DELIGHT YOGHURT SPECIALS

All of our Delight Yoghurt special dishes are served with mixed salad

LAMB SARMA BEYTI / 20.9
Hand minced lamb kofte fused with red peppers, parsley and mixed spices, cooked over hot coal, then wrapped in lavash bread and topped with a tomato iskender sauce, yoghurt & drizzled with melted butter.

CHICKEN SARMA BEYTI / 20.9
Hand minced chicken kofte fused with red peppers, parsley and mixed spices, cooked over hot coal, then wrapped in lavash bread & topped with a tomato iskender sauce, yoghurt & drizzled with melted butter.

ISKENDER KEBAB / 21.9
Lamb or chicken skewer chargrilled on a bed of crispy bread top with homemade tomato iskender sauce, yoghurt & drizzled with melted butter.

VEGETABLE ISKENDER / 16.8 V
Chargrilled aubergine, mushroom, tomato, pepper and onion on a bed of crispy bread top with homemade tomato iskender sauce, yoghurt & drizzled with melted butter.

DELIGHT BOMB CHEESE KOFTE / 19.9
Chargrilled lamb kofte, stuffed with 5 different cheese. Cooked to perfection over hot coal, sitting on a thin plank of lavash bread & seasoned with herbs and served with chips.

BURSA MEATBALLS / 21.9
Chargrilled Mix minced beef and lamb meatballs on a bed of crispy bread top with homemade tomato iskender sauce, yoghurt & drizzled with melted butter.

FROM THE OVEN

All of our Sautéed dishes cooked in oven are served with rice and mix salad

VEGETABLE MOUSSAKA / 13.4 V
A vegetarian Mediterranean casserole, built up from layers of aubergine, potatoes, carrots, chickpeas and garlic. Generously topped with a cheesy bechamel sauce.

BEEF MOUSSAKA / 15.9
Minced beef Mediterranean casserole, built up from layers of aubergine, potatoes, carrots, chickpeas and garlic. Generously topped with a cheesy bechamel sauce.

SAUTEED CHICKEN / 16.9
Sautéed and spiced tender chicken with peppers, onions, mushrooms, tomatoes and garlic. Served on an iron skillet with a side of rice.

SAUTEED LAMB / 16.9
Sautéed and spiced tender lamb meat with peppers, onions, mushrooms, tomatoes and garlic. Served on an iron skillet with a side of rice.

KARNIYARIK (Stuffed Aubergine) / 14.9
Stuffed aubergine with minced lamb, red & green peppers, tomatoes and Onion with herbs & Spices.

IMAM BAYILDI (Vegetable Stuffed Aubergine) / 13.9 V
Stuffed aubergine with onion, courgettes, potatoes red & green peppers, tomatoes and with herbs & spices.

FROM THE SEA

All of our Seafoods dishes are served with fresh salad and French fries

GRILLED SALMON / 21.9
Chargrilled a fillet of salmon cooked to perfection over hot coal.

SEA BASS / 22.9
Chargrilled Whole sea bass cooked to perfection over hot coal.

SEA BREAM / 22.9
Chargrilled whole sea bream, cooked to perfection over hot coal.

BURGERS

All of our burgers are served with French fries

HOMEMADE BEEF STEAK BURGER / 13.9
Chargrilled 30 day aged prime beef burger with melted cheese, lettuce, tomatoes & burger relish.

CHICKEN FILLET BURGER / 11.9
Chargrilled marinated chicken breast with melted cheese, & lettuce with mayonnaise.

HALLOUMI BURGER V / 10.9
Chargrilled Cypriot soft cheese with honey & lemon glazed sauce.

DELIGHT SPECIAL BURGER / 14.9
Chargrilled beef burger, lamb fillet, Turkish pastrami with melted cheese, and homemade tomato iskender sauce.

STEAKS

All of our Steaks seasoned with rock salt & herbs and served with chips. Recommended medium well cooked

SIRLOIN STEAK 10oz / 22.9 (270-290 GR)
28 days dry aged sirloin of beef. Cooked on over hot coal to your preference. Accompanied by your choice of either mushroom sauce or peppercorn sauce.

T-BONE STEAK 16oz / 32.9 (430-450 GR)
28 days dry aged T-bone steak. Cooked on over hot coal to your preference. Accompanied by your choice of either mushroom sauce or peppercorn sauce.

RIB EYE 10oz / 24.9 (270-290 GR)
28 days dry aged Rib eye on the bone. Cooked on over hot coal to your preference. Accompanied by your choice of either mushroom sauce or peppercorn sauce.

KIDS DISHES

All of our Kids dishes are served with chips

LAMB SKEWER / 8.9
CHICKEN SKEWER / 8.9

BURSA MEATBALLS (5 pieces) / 8.9
CHICKEN WINGS (4 pieces) / 8.9

TURKISH WRAP KEBABS

Including salad and choice of sauce

CHICKEN SKEWER 11.9
LAMB SKEWER 11.9
ADANA KOFTE 10.9
CHICKEN KOFTE 10.9

SIDES

FRENCH FRIES / 2.9
SWEET POTATO FRIES / 4.2
TURKISH BREAD / 2.5
RICE / 2.8
Basmati rice cooked with butter.
POTATO PUFFS / 3.9
BULGUR PILAV(RICE) / 2.9
Couscous rice fused with tomatoes and vegetables.

SALADS

MIXED SALAD / 4.5 V
Fresh mix leaves with tomatoes, cucumbers and pomegranate.
GREEN SALAD / 4.7 V
Fresh mix leaves with peppers and avocado
TURKISH SALAD / 4.9 V
Tomatoes, cucumbers, fresh parsley, spring onion, mix olives, sweet Turkish peppers and Turkish feta cheese.

(GF) Gluten Free (VF) Vegan Friendly V Vegetarian (CN) Contains Nuts

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