

## SPECIAL HOUSE DISHES

### Lamb Shank 23

Braised lamb shank, served with mashed potato, tender broccoli, carrot and homemade special sauce.

### Lamb Moussaka 20

Oven-baked layers of aubergine, minced lamb, courgette, potato, peppers and tomato sauce, topped with creamy béchamel sauce and cheese. Served with salad.

### Papos Lamb (GF) 23

Slow-cooked spiced lamb, English mustard, cooked in wine with vegetables, served with rice.

### Papos Chicken (GF) 20

Slow-cooked spiced chicken breast, English mustard, cooked in wine with vegetables, served with rice.

## SIZZLERS

Your choice of sizzler with mixed peppers, onions and fajita spices, served on a sizzling platter with rice. All options are gluten-free.

### Chicken Sizzler 19

### Beef Sizzler 20

### King Prawn Sizzler 23

## PASTA

### Dolce Blush Steak Tagliatelle 18

Creamy sliced beef steak with herbs and garlic, topped with Parmesan cheese.

### King Prawn Linguine 20

Chopped chilli, king prawns, olive oil, cooked in wine, garlic and parsley, topped with Parmesan cheese.

### Tagliatelle Bolognese 18

Our homemade Bolognese with tomato sauce and beef mince, topped with Parmesan cheese.

### Penne Arrabbiata 14

Our homemade pink sauce with chilli, garlic and olive oil, topped with Parmesan cheese.

## VEGETARIAN DISHES

### Papos Veggie (V) (GF) 15

Mediterranean vegetables, carrot, onions, courgette and aubergine with homemade tomato sauce, served with rice.

### Halloumi Sizzler (V) (GF) 20

Peppers, onions and fajita spices, served on a sizzling platter with rice.

### Veggie Moussaka 17

Oven-baked layers of aubergine, courgette, potato, peppers and tomato sauce, topped with creamy béchamel sauce and cheese. Served with salad.

### Creamy Garlic Halloumi Skewers (V) (GF) 18

Grilled halloumi skewers with aubergine, courgette, peppers and mushrooms, topped with creamy garlic sauce. Served with rice.

## SIDES

### Rice 4

### Skinny Fries 4

### Steak-Cut Chips 4

### Peppercorn Sauce 2.50

### Sweet Potato Fries 4

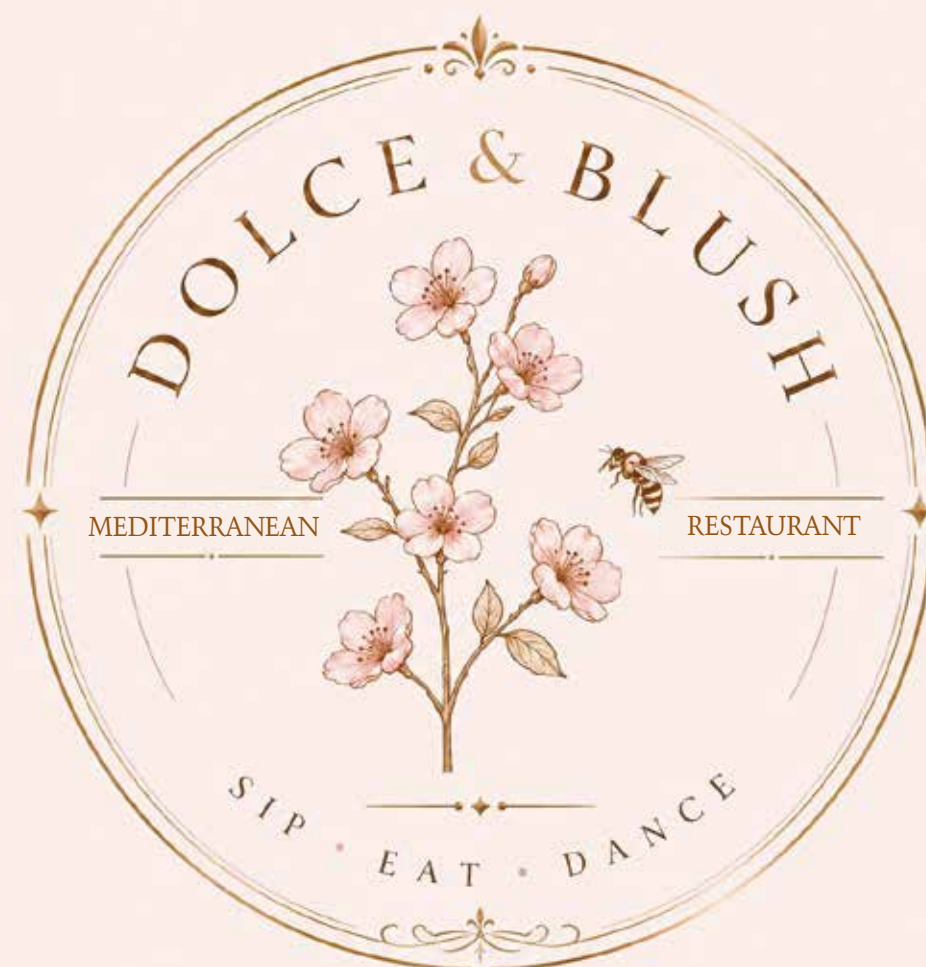
## FAMILY DEAL

### Family Deal for 4 People 95

#### Monday to Thursday, All Day

Mixed Olives, Tzatziki, Hummus, Aubergine Ratatouille

Lamb Chops, Lamb Shish, Lamb Köfte Skewer, Chicken Wings, Chicken Skewer, Sujuk



## À LA CARTE MENU



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# NIBBLES

|                                                                                   |             |
|-----------------------------------------------------------------------------------|-------------|
| <b>Mixed Olives and Feta (V) (GF)</b>                                             | <b>7</b>    |
| A mix of Mediterranean olives and feta cheese, served with warm bread.            |             |
| <b>Bread Basket</b>                                                               | <b>4</b>    |
| <b>Hummus (V) (GF)</b>                                                            | <b>6</b>    |
| Homemade blend of chickpeas, tahini, cumin and olive oil, served with warm bread. |             |
| <b>Tzatziki (V) (GF)</b>                                                          | <b>6</b>    |
| Greek yoghurt, cucumber, garlic and olive oil, served with warm bread.            |             |
| <b>Atom (V) (GF)</b>                                                              | <b>6</b>    |
| Greek yoghurt and red chilli peppers, served with warm bread.                     |             |
| <b>Padron Peppers (V) (GF)</b>                                                    | <b>5.50</b> |
| <b>Burst Tomato and Burrata Cheese (GF)</b>                                       | <b>8.50</b> |
| Cubed tomatoes, garlic, onion and extra virgin olive oil, finished with glaze.    |             |
| <b>Aubergine Ratatouille (V) (GF)</b>                                             | <b>9</b>    |
| A combination of stewed aubergine, peppers, chickpeas and tomato sauce.           |             |
| <b>Prawn Cocktail (GF)</b>                                                        | <b>6.50</b> |
| Cocktail prawns with lettuce, avocado, cocktail sauce and a slice of lemon.       |             |
| <b>Bruschetta with Feta Cheese</b>                                                | <b>6</b>    |
| Cubed tomatoes, onions, garlic and feta, finished with glaze sauce.               |             |

# HOT STARTERS

|                                                                             |             |
|-----------------------------------------------------------------------------|-------------|
| <b>Garlic Bread</b>                                                         | <b>5</b>    |
| <b>Garlic Bread with Tomato</b>                                             | <b>6</b>    |
| <b>Garlic Bread with Cheese</b>                                             | <b>7</b>    |
| <b>Grilled Halloumi (GF)</b>                                                | <b>7.50</b> |
| Served with sweet chilli sauce.                                             |             |
| <b>Turkish Spiced Sujuk (GF)</b>                                            | <b>8</b>    |
| Turkish dry and spicy beef sausage, served with sweet chilli sauce.         |             |
| <b>Creamy Garlic Mushrooms (GF)</b>                                         | <b>7.50</b> |
| <b>Dolce Blush Fried Chicken</b>                                            | <b>8</b>    |
| Crispy deep-fried chicken, panko-coated and served with sweet chilli sauce. |             |
| <b>Peri Peri Chicken Wings (GF)</b>                                         | <b>8</b>    |
| Charcoal-grilled chicken wings with peri peri sauce on the side.            |             |
| <b>Börek</b>                                                                | <b>7.50</b> |
| Feta and spinach wrapped in crispy pastry, served with sweet chilli sauce.  |             |
| <b>Meatballs with Tomato Sauce (GF)</b>                                     | <b>7.50</b> |
| Beef meatballs, tomato sauce and fresh chilli, served with warm bread.      |             |
| <b>Deep-Fried Calamari</b>                                                  | <b>8.50</b> |
| Panko-coated squid, served with tartar sauce.                               |             |
| <b>Tempura Prawns</b>                                                       | <b>9</b>    |
| Panko-coated prawns, served with sweet chilli sauce.                        |             |
| <b>Garlic King Prawns (GF)</b>                                              | <b>9.50</b> |
| Creamy garlic king prawns, served with warm bread.                          |             |

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|----------------------------------------------------------------------------|-----------|
| <b>Dolce Blush Cold Sharing Platter for Two</b>                            | <b>21</b> |
| (Hummus, Tzatziki, Atom, Aubergine Ratatouille)<br>Served with warm bread. |           |
| <b>Dolce Blush Hot Sharing Platter for Two</b>                             | <b>23</b> |
| (Calamari, Sujuk, Halloumi, Tempura Prawns)<br>Served with warm bread.     |           |

# CHARCOAL GRILL

|                                                                                                                                                                   |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Grilled Chicken Breast (GF)</b>                                                                                                                                | <b>17</b> |
| Two slices of marinated grilled chicken breast, served with tzatziki, rice and salad, finished with tomato sauce.                                                 |           |
| <b>Grilled Chicken Wings (GF)</b>                                                                                                                                 | <b>16</b> |
| Marinated chicken wings cooked on the charcoal grill, served with tzatziki, rice and salad.                                                                       |           |
| <b>Chicken Skewers (GF)</b>                                                                                                                                       | <b>18</b> |
| Chicken breast marinated with a blend of herbs and Turkish spices, served with tzatziki, rice and salad.                                                          |           |
| <b>Peri Peri Chicken Skewers (GF)</b>                                                                                                                             | <b>18</b> |
| Chicken breast marinated with a blend of herbs and peri peri sauce, served with rice and salad.                                                                   |           |
| <b>Lamb Skewers (GF)</b>                                                                                                                                          | <b>20</b> |
| Marinated lamb grilled over charcoal and served on skewers with tzatziki, rice and salad.                                                                         |           |
| <b>Mixed Skewers (GF)</b>                                                                                                                                         | <b>18</b> |
| Half portion of lamb and chicken cooked over charcoal, served with tzatziki, rice and salad.                                                                      |           |
| <b>Lamb Chops (GF)</b>                                                                                                                                            | <b>22</b> |
| Specially marinated charcoal-grilled lamb chops, served with tzatziki, rice and salad.                                                                            |           |
| <b>Sarma Beyti</b>                                                                                                                                                | <b>19</b> |
| Marinated minced lamb köfte, grilled and wrapped in cheese with lavash bread, topped with garlic yoghurt. Served with rice and salad, finished with tomato sauce. |           |
| <b>Lamb Köfte Skewers (GF)</b>                                                                                                                                    | <b>18</b> |
| Marinated minced lamb köfte cooked over charcoal, served with tzatziki, rice and salad.                                                                           |           |

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|-------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Dolce Blush Special Mixed Grill for One (GF)</b>                                                               | <b>26</b> |
| (Lamb Skewer, Chicken Skewer, Chicken Wings, Lamb Köfte Skewer) (GF) Served with tzatziki, rice and salad.        |           |
| <b>Dolce Blush Special Mixed Grill for Two (GF)</b>                                                               | <b>49</b> |
| (Lamb Chops, Lamb Skewer, Chicken Skewer, Chicken Wings, Lamb Köfte Skewer) Served with tzatziki, rice and salad. |           |

# STEAK

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|------------------------------------------------------------------------------------------|-----------|
| <b>Ribeye Steak (GF)</b>                                                                 | <b>25</b> |
| Served with chips, grilled tomato, tender broccoli and rosemary, finished with sea salt. |           |
| <b>Sirloin Steak (GF)</b>                                                                | <b>25</b> |
| Served with chips, grilled tomato, tender broccoli and rosemary, finished with sea salt. |           |

# BURGERS

|                                                        |              |
|--------------------------------------------------------|--------------|
| <b>Grilled Fillet Chicken Burger</b>                   | <b>15</b>    |
| With lettuce, tomato, gherkins, chips and onion rings. |              |
| <b>Cheesy Beef Burger 9oz</b>                          | <b>16</b>    |
| With lettuce, tomato, gherkins, chips and onion rings. |              |
| <b>Halloumi Burger</b>                                 | <b>12.50</b> |
| With lettuce, tomato, gherkins, chips and onion rings. |              |
| <b>Halloumi Sujuk Burger</b>                           | <b>13.50</b> |
| With lettuce, tomato, gherkins, chips and onion rings. |              |
| <b>Veggie Burger (V)</b>                               | <b>15</b>    |
| With lettuce, tomato, gherkins, chips and onion rings. |              |

# SEAFOOD

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|-----------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>Grilled Salmon (GF)</b>                                                                                                                    | <b>22</b>         |
| Fresh salmon with dauphinoise potatoes au gratin, tender broccoli, carrot and a slice of lemon.                                               |                   |
| <b>Fillet Sea Bass (GF)</b>                                                                                                                   | <b>20</b>         |
| Fresh sea bass with dauphinoise potatoes au gratin, tender broccoli, carrot and a slice of lemon.                                             |                   |
| <b>Seafood Platter (GF)</b>                                                                                                                   | <b>24 for One</b> |
| (Sea Bass, Salmon, Calamari, King Prawns)<br>Fresh seafood with dauphinoise potatoes au gratin, tender broccoli, carrot and a slice of lemon. |                   |

Please inform your server of any allergies or dietary requirements before ordering.  
**V = Vegetarian | GF = Gluten-Free**