

STARTERS

- OLIVE & FETA 9**
Marinated olives & feta cheese, served with fresh bread and garnish

NACHOS 10
Tortilla chips, jalapenos topped with melted cheese served with dips

BOREK 10
Deep fried filo pastry filled with feta, mozzarella, spinach, and parsley, served with house dip and garnish

CREAMY GARLIC MUSHROOM 10
Sautéed mushroom cooked with garlic and creamy white sauce, served with bread and garnish

CHEESY PEPPER 10
Deep fried Jalapeno filled with soft cheese and covered with a crispy nacho breadcrumb, served with house dip, bread and garnish

MOZZARELLA STICKS 10
Crispy breaded sticks filled with mozzarella cheese served with bread and garnish

HOUMOUS 9
Chickpeas, tahini, lemon, olive oil, garlic, served with bread and garnish

GRILLED HALLOUMI 10
Grilled traditional halloumi cheese, served with bread and garnish

HALLOUMI CARROZZA 10.5
Deep fried breadcrumb halloumi, served with dip, bread and garnish

FALAFEL 10
Chickpeas rissoles, houmous, served with bread and garnish

GOAT CHEESE 10.5
Oven baked goat cheese topped with honey and pistachio, onion chutney, served with bread and garnish

HALLOUMI FRIES 10.5
Halloumi with roasted vegetables and herbs. Served with bread and garnish
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- MEATBALL 10.5**
Grilled meatballs cooked in house red sauce. Served with bread and garnish

***KING PRAWN 11.5**
Pan fried royal prawns, cooked with white wine sauce, onion, garlic butter, served with bread and garnish

***CALAMARI 10.5**
Deep Fried squid rings served with tartar sauce, bread and garnish

SUJUK 10
Grilled Mediterranean style chorizo. Served with bread and garnish

***HOT MEZZE SHARING PLATTER FOR TWO 27**
Halloumi, Borek, Sujuk, Calamari, Houmous, Falafel and Homemade Dips, served with fresh bread and garnish

PASTA

- FUSILLI ARRABBIATA 16**
Fusilli pasta cooked with neapolitan sauce, chilli, onion, olive oil and basil

FUSILLI CHICKEN PESTO 17
Fusilli pasta cooked with chicken, garlic, onion, mushroom and creamy pesto sauce

FUSILLI KING PRAWN 18
Fusilli pasta cooked in a rich white wine, pink creamy sauce. King Prawns, onion, garlic and basil

FUSILLI AMATRICIANA 17
Fusilli pasta cooked with pepperoni, garlic, onion, chilli and neapolitan sauce

SALADS

- GREEK SALAD 17

CHICKEN SALAD 18

HALLOUMI SALAD 18

SIDES

- CHIPS 4.5

RICE 4

CHARGRILLS

- CHICKEN SHISH 19.5**
Tenderly grilled chicken skewers cooked on a chargrill, served with rice, salad and homemade dip

LAMB SHISH 20.5
Tenderly grilled lamb skewers cooked on a chargrill, served with rice, salad and homemade dip

KEFTÉDES 19.5
Homemade meatballs baked in an oven with rich tomato sauce, herbs, topped with melted cheese, served with rice, salad and homemade dip

LAMB CHOPS 21
Chargrilled, marinated lamb chops, served with rice, salad and homemade dip

CHICKEN SUPREME 20
Chargrilled chicken breast, mushroom, herbs cooked in creamy white wine sauce, served with rice and salad

***SIRLOIN STEAK 31.5**
10oz chargrilled sirloin steak, served with chips, salad and optional pepper sauce

CHICKEN STEAK 19.5
Chargrilled chicken steak topped with mushroom, olives, garlic, and house red sauce, served with chips and salad

BBQ CHICKEN 19.5
Chargrilled chicken breast cooked with BBQ sauce, served with salad and chips

GRILLED KOFTE 19.5
Chargrilled meatballs on a bed of grilled flatbread. Served with chips, salad and homemade dip

***MIX GRILL 26**
Chargrilled, marinated, chicken shish, lamb shish, kofta, lamb chop, served with rice, salad and homemade dip

CHICKEN & LAMB SHISH 22
Chargrilled, marinated chicken and lamb shish, served with rice, salad and homemade dip

***GRILL SHARE PLATTER FOR TWO 47**
Chargrilled, marinated, chicken shish, lamb shish , kofta, lamb chops, Adana (mince meat on skewer), served with rice, salad and homemade dip

VEGETARIAN

VEG BEYTI 20.5
Halloumi, falafel, houmous, grated cheese, and mixed roasted vegetables wrapped in a tortilla, topped with house red sauce, drizzled with butter, served with chips, salad and homemade dip

MEDI VEG QUESADILLA 20.5
Giant tortilla grilled and stuffed with falafel, halloumi, spinach, pesto, jalapenos, house red sauce and grated cheese, served with salad, chips and dip

IMAM BYALDI 20.5
Oven cooked aubergine filled with roasted Mediterranean vegetables, pesto, and spinach, topped with melted cheese, served with rice, salad and homemade dip

FAJITAS

CHICKEN HALLOUMI FAJITA 20
Diced chicken cooked with halloumi, onion, garlic, mushroom, pepper, fajita spice, served with a tortilla wrap and dips

LAMB HALLOUMI FAJITA 21
Diced lamb cooked with halloumi, onion, garlic, mushroom, pepper, fajita spice, served with a tortilla wrap and dips

KING PRAWN HALLOUMI FAJITA 21.5
King Prawns cooked with halloumi, onion, garlic, mushroom, pepper, fajita spice, served with a tortilla wrap and dips
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- 2 Course Meal - £23**
Sunday – Thursday

Food items labelled with a (*) sign are not included in any offer

2-course offer excludes special days inc bank holidays.

HOUSE SPECIAL

- SPICY CHICKEN MARTABAC 20**
Chicken, mushroom, and onion cooked with Mediterranean style spicy martabac sauce, served with rice, salad and homemade dip

SPICY LAMB MARTABAC 21
Lamb, mushroom, and onion cooked with Mediterranean style spicy martabac sauce, served with rice, salad and homemade dip

CHICKEN CASSEROLE 20
Slow oven cooked chicken, spinach, seasonal vegetables cooked with house red sauce and topped with melted cheese, served with rice, salad and homemade dip

LAMB CASSEROLE 21
Slow oven cooked lamb, spinach, seasonal vegetables cooked with house red sauce and topped with melted cheese, served with rice, salad and homemade dip

KARNIYARIK 20.5
Oven cooked aubergine filled with mince meat, roasted Mediterranean vegetables, pesto, and spinach, topped with melted cheese, served with rice, salad and homemade dip

CHICKEN ANATOLIAN 21
Chargrilled chicken breast cooked with mixed roast vegetables, topped with goat cheese and house red sauce, served with rice, salad and homemade dip

MEDI CHICKEN QUESADILLA 20
Giant tortilla grilled and stuffed with chicken, spinach, jalapenos, a hint of warming chilli sauce and grated cheese, served with salad, chips and homemade dip

MEDI LAMB QUESADILLA 21
Giant tortilla grilled and stuffed with lamb, spinach, jalapenos, a hint of warming chilli sauce and grated cheese, served with salad, chips and homemade dip

CHICKEN STROGANOFF 22
Sautéed chicken with creamy mushrooms and herbs, cooked in a brandy, french mustard, red wine jus sauce, served with rice and salad

***LAMB STROGANOFF 23.5**
Sautéed lamb with creamy mushrooms and herbs, cooked in a brandy, french mustard, red wine jus sauce, served with rice and salad

MOUSSAKA 20.5
A layer of aubergine, courgette, potatoes, carrot, onion, and minced meat, topped with creamy béchamel sauce and cheese, served with salad and rice

BOSPHORUS 21.5
Chargrilled diced chicken and lamb, spinach, and pesto on a bed of oven cooked aubergine topped with house red sauce and melted cheese, served with rice, salad and homemade dip

CHICKEN BEYTI 20
Chargrilled chicken, wrapped with spinach and cheese in a tortilla, topped with house red sauce, drizzled with butter, served with chips, salad and homemade dip

LAMB BEYTI 21
Chargrilled lamb, wrapped with spinach and cheese in a tortilla, topped with house red sauce, drizzled with butter, served with chips, salad and homemade dip

SEA FOOD

SEA BASS 21.5
Sea Bass fillets cooked in white wine sauce, served with chips and salad

SEA BASS & FETA 22.5
Sea bass fillets stuffed with feta and spinach, served with chips and salad

***SEA BASS & KING PRAWN 23.5**
Sea bass fillets cooked with tiger king prawn, butter, and rich creamy mustard white wine sauce, served with chips and salad

KIDS (ALL SERVED WITH CHIPS)

BBQ CHICKEN 10

CHICKEN SHISH 10

CHICKEN NUGGETS 10

FUSILLI BOLOGNESE 10

MARGHERITA PIZZA 10

Please ask for any Gluten Free and Vegan options.
If you have any food allergies or dietary requirements, please inform a member of staff.

WHITE WINE

	175ml	250ml	Bottle
Pinot Grigio <i>Elegant, dry pinot grigio with apple fruit aromas, floral lift in the mouth and a clean finish.</i>	8	9	23
Chardonnay <i>Citrus aromas, melon, and white peach flavours with a hint of oak on the palate.</i>	9	10	26
Sauvignon Blanc, Marlborough <i>Marlborough sauvignon blanc is fresh and pure. This wine is vibrant and has an intense fruit flavour and aroma.</i>	10	11.5	30
Cankaya (Turkey) <i>Pronounced with fresh white fruit. Mouth-Filling & well balanced.</i>	---	---	31

RED WINE

	175ml	250ml	Bottle
Merlot <i>A classic dark, fruity red with a soft grain tannis</i>	8	9	23
Shiraz <i>Lifted Berry and spice plum aromas, with red fruits, pepper and mocha oak on the palate.</i>	9	10	27
Malbec <i>Well balanced, with sweet tannins and a velvety finish, Malbec is ideal with meats, chicken, and tomato dishes.</i>	9	10	29
Rioja <i>Intense red cherry, distinguished aroma full of vibrant, powerful notes of red fruit enriched by subtle hints of vanilla and spices.</i>	---	---	30.5
Yakut (Turkey) <i>Ruby Red in appearance with definite cherry and strawberry aromas on the nose. Excellent fruit flavours and ripe tannins contribute to a velvety finish.</i>	---	---	31

ROSE WINE

	175ml	250ml	Bottle
Pinot Grigio Blush <i>Fresh and summery with a bright finish.</i>	8	9	23
Zinfandel Rose <i>Mouth-watering Berry flavours with a hint of candy.</i>	9	10	27

COCKTAILS

Woo Woo <i>Vodka, archers, and cranberry juice.</i>	10
Sex on the beach <i>Vodka, archers, grenadine, orange juice and cranberry juice.</i>	10
Margarita <i>Tequila, Cointreau, fresh lime juice and vanilla syrup.</i>	10.5
Bellini <i>Prosecco and archers.</i>	10
Porn Star Martini <i>Vanilla, vodka, passion fruit purée, passoa, lime, prosecco</i>	10.5
Aperol Spritz <i>Aperol is the famous bright orange Italian aperitivo with a perfect bitter taste and citrus notes</i>	10.5
Blue Hawaii <i>Vodka, blue curaçao, archers, pineapple juice, grenadine, lime and prosseco</i>	11
Mocktail	7

BUBBLES & CHAMPAGNES

Mini Bottle Prosecco	11
Prosecco	27
Prosecco Rose	27
Moët & Chandon Champagne	109

DRAUGHT BEER

	1/2	Pint
Efes	4.5	6.5
Peroni	4.5	6.5
Shandy	4.5	6.5

BOTTLED BEER & CIDER

Mythos	6.5
Corona	6.5
Mix Fruit	7.5
Non Alcoholic Beer	5.5

SPIRITS & BRANDY

	25ml	50ml
Spirits	6	7
<i>* Turkish Raki * Vodka * Gin * Pink Gin * Bacardi * Amaretto * Malibu * Archers * Captain Morgan * Martini (Ext Dry 50ml)</i>		
Brandy	7	8
<i>* Courvoisier V.S*</i>		
<i>Any spirits small bottle mixer add 2 pound</i>		

WHISKEY & LIQUEUR

	25ml	50ml
Whiskey	7	8
<i>* Jameson * Jack Daniels * Glenfiddich</i>		
<i>Any spirits small bottle mixer add 2 pound</i>		
Liqueurs	6	7
<i>* Tia Maria * Sambuca * Baileys (50ml) Cointreau * Tequila * Limoncello * Jägermeister * Kahlua</i>		
<i>Any spirits small bottle mixer add 2 pound</i>		

LIQUEUR COFFEE

Baileys Coffee	9
Irish Coffee	9
Tia Maria Coffee	9
Kahlua Coffee	9
Amaretto Coffee	9
Brandy Coffee	9
Sambuca Coffee	9
Cointreau Coffee	9

SOFT DRINKS

	Regular	Large
Coke / Diet Coke	4	6
Fanta	4	6
Sprite	4	6
Fresh Orange Juice	4	6
Fresh Apple Juice	4	6
Fresh Cranberry Juice	4	6
Soda	4	6
Soda & Lime Cordial	4	6
Slim Line Tonic Water	4	6
Still or Sparkling Water	4	
J20	5	

HOT DRINKS

Tea	4
Turkish Coffee	4
Americano	4
Latte	4
Cappucino	4
Mocha	4
Espresso	4
Hot Chocolate	4

BOTTOMLESS BRUNCH & LUNCH MENU

Only £39 for 90 Mins

Everyday until 4.30pm

DRINKS

Prosecco • Pinot Grigio • Pinot Grigio Rose
Merlot • Draught Efes Beer • Draught Peroni
Soft Drinks • Sex on the Beach
Bellini • Woo Woo

FOOD

Meze Platter 17.5

Borek, Sujuk and Halloumi

Chicken Gyros 17.5

Chicken, roasted vegetables and fresh salad on a bed of Gyros bread spread with tzatziki & houmous. Served with salad and chips

Lamb Gyros 18

Lamb, roasted vegetables, and fresh salad on a bed of Gyros bread spread with tzatziki & houmous. Served with salad and chips

Kofta Gyros 17.5

Meatballs, roasted vegetables, and fresh salad on a bed of Gyros bread, spread with tzatziki and houmous, served with salad and chips

Chicken Wrap 17.5

Chicken, roasted vegetables and cheese. Served with salad and chips

Lamb Wrap 18

Lamb, roasted vegetables, and cheese. Served with salad and chips

Halloumi & Falafel Wrap 17.5

Halloumi, Falafel, roasted vegetables, and cheese. Served with salad and chips

Greek Salad 17

Chicken Salad 18

Halloumi Salad 18