

STARTERS

BRUSCHETTA 9
Ripe tomaotoes, fresh basil, garlic, extra virgin olive oil, balsalmic vinegar, salt and bread

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

NACHOS 10
Tortilla chips, jalapenos topped with melted nacho 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

HALLOUMI FRIES 10.5
Halloumi with roasted vegetables and herbs. Served with bread and garnish

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 mild chilli, white wine pink creamy 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

CHICKEN LIVERS 9.5
Seasoned chicken livers with onion, cumin, garlic and a rich red wine sauce, served with bread and garnish

HARISSA CHICKEN WINGS 9.5
Chicken wings with harissa sauce, 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

BURGERS

CLASSIC CHEESE BURGER 14.5
6oz beef patty, american cheese, mild chilli, shredded lettuce & tomato, house burger sauce, served with chips

CHICKEN BURGER 14.5
Grilled chicken, mild chilli, shredded lettuce & tomato, house burger sauce, served with chips

GYROS

All served with chips

CHICKEN GYROS 13.5
KOFTA GYROS 13.5

LAMB GYROS 14.5
HALLOUMI FALAFEL GYROS 14.5

SIDES

RICE 4
CHIPS 4.5
CHIPS & CHEESE 5.5
CHIPS & SWEET CHILLI 5.5

CHIPS & CAJUN 5.5
CHIPS & ROSEMARY SEA SALT 5.5
CHIPS & HARISSA 5.5

(Note: Upgrade the chips included with any main to one of oursignature chips options for £1)

SALADS

GREEK SALAD 13
HALLOUMI SALAD 15

CHICKEN SALAD 15
CHICKEN CAESAR SALAD 15

CHARGRILLS

CHICKEN SHISH 20
Tenderly grilled chicken skewers cooked on a chargrill, served with rice, salad and homemade dip

LAMB SHISH 21
Tenderly grilled lamb skewers cooked on a chargrill, served with rice, salad and homemade dip

KEFTÉDES 20
Homemade meatballs baked in an oven with rich tomato sauce, herbs, topped with melted cheese, served with rice, salad and homemade dip

LAMB CHOPS 22
Chargrilled, marinated lamb chops, served with rice, salad and homemade dip

CHICKEN SUPREME 20.5
Chargrilled chicken breast, mushroom, herbs cooked in creamy white wine sauce, served with rice and salad

***SIRLOIN STEAK 28.5**
10oz chargrilled sirloin steak, served with chips, flame mushroom, tomato and pepper corn sauce

CHICKEN STEAK 20
Chargrilled chicken steak topped with mushroom, olives, garlic, and house red sauce, served with chips and salad

BBQ CHICKEN 20
Chargrilled chicken breast cooked with BBQ sauce, served with salad and chips

GRILLED KOFTE 20
Chargrilled meatballs on a bed of grilled flatbread. Served with chips, salad and homemade dip

***MIX GRILL 27**
Chargrilled, marinated, chicken shish, lamb shish, kofta, lamb chop, chicken wings, served with rice, salad and homemade dip

CHICKEN & LAMB SHISH 23
Chargrilled, marinated chicken and lamb shish, served with rice, salad and homemade dip

***GRILL SHARE PLATTER FOR TWO 49**
Chargrilled, marinated, chicken shish, lamb shish , kofta, lamb chops, chicken wings, Adana (mince meat on skewer), served with rice, salad and homemade dip

PASTA

PENNE ARRABBIATA 14
Penne pasta cooked with neapolitan sauce, chilli, onion, olive oil and basil

LINGUINE BOLOGNESE 14.5
Linguine pasta cooked with bolognese

CHICKEN & CHORIZO PASTA 15.5
Penne pasta cooked with pepperoni, garlic, onion, chilli and neopolitan sauce

CREAMY CHICKEN PASTA 15.5
Penne pasta cooked with chicken, garlic, onion, mushroom and creamy sauce

KING PRAWN LINGUINE 15.5
Linguine pasta cooked with Royal king prawns with pink creamy white wine sauce.

***SEA FOOD LINGUINE 17**
Linguine pasta cooked with salmon, royal king prawns with creamy white wine sauce.

VEGETARIAN

VEG BEYTI 21
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 21
Giant tortilla grilled and stuffed with falafel, halloumi, spinach, pesto, jalapenos, house red sauce and grated cheese, served with salad, chips and dip

VEG CASSEROLE 21
Oven cooked seasonal vegetables adn halloumi cooked with house red sauce, Served with rice salad and homemade dip

KIDS (ALL SERVED WITH CHIPS)

BBQ CHICKEN 10
CHICKEN SHISH 10
CHICKEN NUGGETS 10

MARGHERITA PIZZA 10
BOLOGNESE PASTA 10

ALL DAY EVERY DAY

2 Course Meal - £23

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

2-course offer excludes special days inc bank holidays.

FAJITAS

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

LAMB HALLOUMI FAJITA 21.5
Diced lamb cooked with halloumi, onion, garlic, mushroom, pepper, fajita spice, served with a tortilla wrap and dips

KING PRAWN HALLOUMI FAJITA 22
King Prawns cooked with halloumi, onion, garlic, mushroom, pepper, fajita spice, served with a tortilla wrap and dips

HOUSE SPECIAL

SPICY CHICKEN MARTABAC 20.5
Chicken, mushroom, and onion cooked with Mediterranean style spicy martabac sauce, served with rice, salad and homemade dip

SPICY LAMB MARTABAC 21.5
Lamb, mushroom, and onion cooked with Mediterranean style spicy martabac sauce, served with rice, salad and homemade dip

CHICKEN CASSEROLE 20.5
Slow oven cooked chicken, spinach, seasonal vegetables cooked with house red sauce, served with rice, salad and homemade dip (Add halloumi extra £2)

LAMB CASSEROLE 21.5
Slow oven cooked lamb, spinach, seasonal vegetables cooked with house red sauce, served with rice, salad and homemade dip. (Add halloumi extra £2)

CHICKEN ANATOLIAN 21.5
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 20.5
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 21.5
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 22.5
Sautéed chicken with creamy mushrooms and herbs, cooked in a brandy, french mustard, red wine jus sauce, served with rice and salad

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

BOSPHORUS 22
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 20.5
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 22
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

ADANA BEYTI 21
Chargrilled Adana (minced meat on a skewer), wrapped with spinach and cheese in a tortilla, topped with house red sauce, drizzled with butter, served with chips, salad and homemade dip

MOUSSAKA 20.5
A layer of aubergine, courgette, potatoes, carrot and minced meat. Topped with creamy be-chamel sauce and cheese. Served with salad and rice.

***BEEF STIFADO 25**
Slow cooked beef stew with onion in a rich tomato and red wine sauce, served with rice

SEA FOOD

SEA BASS 22
Sea Bass fillets cooked in white wine sauce, served with chips and salad

SEA BASS & FETA 23
Sea bass fillets stuffed with feta and spinach, served with chips and salad

***SEA BASS & KING PRAWN 24**
Sea bass fillets cooked with tiger king prawn, butter, and rich creamy mustard white wine sauce, served with chips and salad

SALMON 22.5
Chargrilled salmon cooked with white wine creamy sauce. Served with flamed vegetables and chips.

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

FRESH DIPS & MEZZE			
WHIPPED FETA WITH HONEY & PISTACHIO			4.5
CLASSIC HOUMOUS WITH OLIVE OIL & ZAATAR			4.5
SMOKY BABA GANOUSH			4.5
TZATZIKI WITH OLIVE OIL, GARLIC & DILL			4.5
WARM BREAD & CRUDITES			4.5

WHITE WINE			
	175ml	250ml	Bottle
Pinot Grigio	8	9	24
<i>Elegant, dry pinot grigio with apple fruit aromas, floral lift in the mouth and a clean finish.</i>			
Chardonnay	9	10	26
<i>Citrus aromas, melon, and white peach flavours with a hint of oak on the palate.</i>			
Sauvignon Blanc, Marlborough	10	11.5	30
<i>Marlborough sauvignon blanc is fresh and pure. This wine is vibrant and has an intense fruit flavour and aroma.</i>			

RED WINE			
	175ml	250ml	Bottle
Merlot	8	9	24
<i>A classic dark, fruity red with a soft grain tannis</i>			
Shiraz	9	10	27
<i>Lifted Berry and spice plum aromas, with red fruits, pepper and mocha oak on the palate.</i>			
Malbec	9	10	29
<i>Well balanced, with sweet tannins and a velvety finish, Malbec is ideal with meats, chicken, and tomato dishes.</i>			
Rioja	---	---	30.5
<i>Intense red cherry, distinguished aroma full of vibrant, powerful notes of red fruit enriched by subtle hints of vanilla and spices.</i>			

ROSE WINE			
	175ml	250ml	Bottle
Pinot Grigio Blush	8	9	24
<i>Fresh and summery with a bright finish.</i>			
Zinfandel Rose	9	10	27
<i>Mouth-watering Berry flavours with a hint of candy.</i>			

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

BUBBLES & CHAMPAGNES		
Mini Bottle Prosecco	12	
Prosecco	28	
Prosecco Rose	28	
Moët & Chandon Champagne	110	

DRAUGHT BEER		
Efes	1/2	Pint
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	
Fresh Pineapple Juice	4	6	
Soda	3.5	4.5	
Soda & Lime Cordial	3.5	4.5	
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 14.5

Borek, Sujuk and Halloumi

Chicken Gyros 13.5

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

Lamb Gyros 14.5

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

Kofta Gyros 13.5

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

Chicken Wrap 14.5

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

Lamb Wrap 15.5

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

Halloumi & Falafel Wrap 14.5

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

Greek Salad 13

Chicken Salad 15

Halloumi Salad 15

Chicken Caesar Salad 15