

menu

SAUTE SPECIAL FIXED MENU £40 PP

A SELECTION OF OUR HOUSE FAVOURITE COLD
MEZES SERVED WITH WARM PITA

HUMUS
CACIK (TZATZIKI)
BABA GANOUSH

STARTER - MAIN - DESSERT

SEASONAL FRUIT PLATTER

STARTERS

GRILLED HALLOUMI (G/F)

Chargrilled sliced halloumi cheese served with mixed salad leaves

CREAMY GARLIC MUSHROOMS

Sauteed creamy mushrooms tossed in extra virgin oil roasted garlic & mozzarella
(contains double cream)

VELVET BEEF CARPACCIO

Tender slices of paper thin raw beef delicately dressed with homemade Worcester
sauce, garlic & mayonnaise

THE OCTOPUS AFFAIR

Fire kissed grilled octopus served with salad leaves & a drizzle of olive oil

VOLCANO DYNAMITE PRAWNS

Crispy tempura prawns deep fried with a creamy sriracha-mayo dynamite sauce

CHICKEN LIVER

Tender chicken liver pan-seared with onions, garlic & parsley finished with a drizzle of oil

CHICKEN LOLLIPOPS

Golden fried succulent chicken tenders coated in house-made oyster sauce & honey
BBQ glaze



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MAIN COURSE

CHICKEN SCHNITZEL SUPREME

Chicken cutlets served with creamy mushroom sauce. Served with chips & salad

CHICKEN SHISH

Chargrilled marinated cubes of chicken breast. Served with rice & salad

LAMB SHANK ROYALE

Slow-cooked tender lamb shank. Served with herb mash potato & gravy

SUNFIRE KING PRAWNS (5 pieces)

Succulent grilled king prawns sauteed in our house special pink sauce (includes double cream) mushrooms, butter & garlic. Served with baby spinach, broccoli, cauliflower, asparagus & baby potatoes

SALMON FILLET (G/F)

Grilled salmon with chickpeas, spinach, green beans broccoli & baby potatoes. Served with house made pink sauce (includes fresh tomato sauce & double cream)

HEARTY LAMB RIGATONI

Slow cooked lamb pulled and stewed in a rich tomato sauce, onions and garlic, tossed with rigatoni pasta and finished with a sprinkle of mozzarella

MEDITERRANEAN VEGETABLE SAUTE

A vibrant mix of broccoli, asparagus, spinach, cauliflower & white onions pan fried with garlic and olive oil. Served with baby potatoes

DESSERTS

Tiramisu with vanilla ice cream

Mono dark chocolate profiterole cake with vanilla ice cream

Homemade baklava with vanilla ice cream

Pistachio dream cake

