



TABLE MENU



Starters

SMOKED SALMON CRAYFISH timbale with avocado tomato basil concassee	G/F - £9
CHARGRILLED CHICKEN PATE with Turkish bread and gherkins	£7
PEELED KING PRAWN COCKTAIL melon and marie rose sauce	G/F - £9
FRESH CRAB MEAT beetroot and avocado stack	G/F - £9
(V) SOUP OF THE DAY Please ask your waiter	G/D/F - £7
LOBSTER SOUP Fresh lobster soup blended with cream	G/F - £8
OCTOPUS pan-fried, potato tortilla, chilli pineapple salsa	G/D/F - £10
KING SCALLOPS with smoked eggplant puree	G/F - £10
KING PRAWNS Pan-fried, garlic butter, white wine, tomato cream sauce	G/F - £12
CALAMARI deep-fried, pickled red cabbage, saffron aioli	£9
(V) WARM SALAD of artichoke halloumi beetroot and aubergine puree	G/F - £7
(V) SIGARA BOREK filo pastry filled with baby spinach, red peppers, dry mix herbs, sweet chilli sauce	£8
(V) FALAFEL mature cheddar cheese sundried tomato ball with sweet chilli sauce	G/F - £9
(V) HALLOUMI CHEESE pan-fried cherry tomato basil and pine nut	G/F (contains nut) - £8
HUMUS KAVURMA (choice of lamb or chicken)- Pureed chickpeas with tahini, garlic, and lemon juice with diced lamb or chicken	G/F - £10
(V) GARLIC MUSHROOM - Freshly cooked baby mushrooms with garlic butter in white wine cream sauce, glazed with cheddar cheese	G/F - £10
(V) HUMMUS Seasonal blended chickpeas with tahini, lemon juice, garlic and olive oil, served with bread	G/D/F - £8
TARAMA Blended cod roes with onion, lemon and vegetable oil, served with bread	D/F - £8
(V) CACIK Strained yoghurt, cucumber, mint, dill, garlic topped with olive oil, served with bread	G/F - £8





House Specials

CHICKEN OR LAMB SAUTE with rice (spicy option available) - Chicken or lamb cubes, olive oil, onion, garlic, red and green peppers cooked in tomato sauce, served with rice	G-D/F £17.50
MOROCCAN LAMB SHANK with mush potato	G/F - £19.50
RIB-EYE STEAK with garlic butter, sauté potato and vegetables	G/F - £28.50
DUCK BREAST with gratin potato, red wine jus, and braised red cabbage	G/F - £20.50

Seafood

SALMON FILLET with crayfish cream sauce and chive mash potato	G/F - £21.50
KING PRAWNS and calamari linguini pasta in light white wine, cherry tomato sauce	D/F - £18.50
SEABASS fillet with vegetables ratatouille	£19.50
CHARGRILLED SWORDFISH KEBAB with mix salad	£19.50
FISH PLATTER - Pan-fried Seabass, salmon, king prawns, scallops and calamari sautéed potato and seasonal vegetables	£26.50
DOVER SOLE MEUNIERE - Grilled whole Dover sole, lemon butter and parsley sauce; served with sautéed potato and seasonal vegetables	£29.50
LOBSTER THERMIDOR – DOA (Ask your waiter) – Whole lobster thermidor with sauteed potato and vegetables	G/F - Medium £35, Large £40

Chargrills



CHICKEN WINGS (spicy option available) - Marinated chicken wings, chargrilled. Served with salad	£17.50
CHICKEN SHISH - Marinated cubes of chicken breast chargrilled on a skewer. Served with salad	£19.50
LAMB SHISH - Marinated cubes of tender lamb, chargrilled, served with salad	£22.50
LAMB CHOPS (3pcs) - Chargrilled tender lamb chops seasoned and served with salad	£23.50
MIXED SHISH – A combination of lamb and chicken shish. Served with salad	£21.50
MIXED GRILL - A selection of chicken shish, lamb shish, lamb chop, and chicken wings. Served with salad	£24.50



Vegetarian Dishes

GNOCCHI POTATO in tomato cream sauce, parmesan flakes and homemade pesto (contain nut)	£17.50
VEGETABLE MOUSSAKA Layers of potatoes, bechamel sauce, aubergine, courgette, bell peppers served with salad	£17.50
BAKED VEGETABLE mix peppers courgette baby mushroom green beans in tomato sauce, goat cheese and caramelised red onion	£17.50
VEGETARIAN PLATTER	£25
Meal for 2 – 2 pieces of falafel, 2 pieces of sigara borek, 2 pieces of halloumi, 2 pieces of vegetable moussaka. Served with salad	

Side Dishes

Avocado, tomato, red onion salad	G-D/F - £5
Zucchini deep-fried breaded courgette	D/F £5
Ezme salad	£5
Chips	£5
Rice	£5
Bullet chilli	£5
Grilled veg	£5
Saute potato	£5
Green beans	£5
Broccoli	£5
Bread	£2

10% service charge will be added on the bills

**FOOD ALLERGIES AND INTOLERANCE: Please speak to our staff about the ingredients
in your meal, when making your order.**

