

Starters

Grilled Halloumi V	7.5
Grilled halloumi slices with fresh tomato, red onion	
Crispy Squid Rings	8
Panko coated crispy squid rings served with tartar sauce and wedge of lemon	
Mozzarella Stick V	6.5
Golden and crispy garlic flavored melted mozzarella stick with onion chutney	
Arancini Spinaci V	7.5
Crispy golden risotto balls filled with spinach and melted mozzarella served with tomato basil and garlic mayo	
Feta Borek V	7.5
Golden, flaky rolls are filled with creamy feta cheese and fresh herb wrapped in delicate phyllo pastry	
Grilled Beef Sausage	7.5
Premium cuts of beef seasoned with a blend of garlic and paprika served with fresh tomato and red onion	
Prawn Tempura	7.5
Perfectly light butter coated crispy prawns served with tartar sauce	
Hummus and Falafel V-G	7.5
Creamy hummus topped with two crunchy falafel served with warm pita	
Hummus V-G	6.5
Blended chickpeas, tahini, fresh lemon juice, hint of garlic and olive oil served with warm pita	
Aubergine Shakshuka V-G	6.5
A hearty and aromatic fried aubergine, pepper and onion in rich spiced tomato sauce served with warm pita	
Tzatziki V/G-F	6.5
Crispy cucumber, Greek yogurt, mint and garlic combination adds a cool and zesty flavor any dishes served with warm pita	

Vegetarian Specials

Veggie Musakka V/G-F	16.5
Layer of roasted aubergine, potato, bell pepper, chickpea topped with béchamel sauce served with fluffy basmati rice and salad	
Butter Beans V-G/G-F	15.5
Freshly cooked with sweet chili, fresh tomato and mixed bell pepper served with fluffy basmati rice and mix salad	

Grills

Grilled Chicken Shish G-F/DF	16.5
Olive oil lemon juice mustard marinated chunks of tender chicken breast cooked over a grill served with fluffy basmati rice and mix salad	
Grilled Lamb Chops G-F/DF	20.5
Succulent lamb chops marinated in blend of gallic oregano and olive oil then grilled to perfection served with chips and mix salad	
Pera Mix G-F	21.5
Combination of 2 pieces lamb chops and 4 pieces chicken shish served with fluffy basmati rice and mix salad	
Peppercorn Chicken	19.5
Grilled chicken shish pieces served with creamy sautéed spinach, sautéed potato and creamy peppercorn sauce	
Grilled Salmon Fillet G-F	20.5
Fresh salmon fillet lightly seasoned with herb and spices grilled to perfection served with sautéed potato and creamy sautéed spinach	

SET MENU £30 Per Person

minimum for 2 people

Three sharing starters:

Hummus / Tzatziki / Aubergine Shakshuka

Choose your own main from Grills, Vegetarian Specials, Burgers or Schnitzels.

* Schnitzels and Burgers are served with side chips on the Set Menu

Side Salads

Greek Salad V/G-F	5.5
Crispy cucumber, juicy tomato, bell pepper, red onion, olives, creamy feta cheese, dressed in tangy olive oil vinegared	
Caesar Salad V	5.5
Crispy romaine lettuce tossed in rich and creamy caesar dressings with crunchy crouton and freshly grated parmesan	
Pink Coleslaw V/G-F	4.5
Shredded red cabbage, carrot, red onion fresh herb with tangy mayonnaise and lemon juice	
Mixed Salad G-F/D-F	4.5
Mixed leaves, tomato, crunchy cucumber, sliced red onion with olive oil and lemon dressing	

V-G Vegan **G-F** Gluten Free

D-F Dairy Free **V** Vegetarian

Please ask member of the team for allergen advise.

A discretionary service charge of 10% will be added to your bill.

Schnitzels

Classic Chicken Schnitzel Breaded chicken breast fried to golden perfections with lemon wedge and garlic butter and side of garlic mayo and sweet chili	14.5
Traditional Pork Schnitzel Breaded and pan-fried pork loin with lemon wedge and garlic butter smoky BBQ sauce and garlic mayo	14.5
Seabass Schnitzel Breaded and fried to perfection juicy seabass fillet with lemon wage, garlic butter and side tartar sauce and sweet chili	18.5
Austrian Veal Schnitzel Traditional Austrian breaded and fried veal schnitzel, served with lemon wage garlic butter, side of mustard mayo sauce and cranberry sauce	18.5
Iberian Schnitzel Crispy pork schnitzel topped with mozzarella cheese and chorizo sliced and baked in oven till cheese are bubbly served with side peppercorn sauce	22.5
Napolitano Schnitzel Golden colored thin sliced whole chicken breast schnitzel baked with mozzarella cheese topped with fresh tomato sauce served with lemon wage, garlic butter, side smoky BBQ sauce and garlic mayo	20.5
Holstein Schnitzel Veal schnitzel topped with a fried egg, anchovies, capers served with lemon wage garlic butter and side of mustard mayo and peri peri sauce	22.5
Greek Schnitzel Breaded and perfectly golden fried seabass fillet topped with Greek feta salad served with side tartar sauce	20.5
Halloumi Schnitzel V Golden crusted fried, crispy halloumi cheese served with lemon wage and mixed crispy garden salad	12.5
Aubergine Schnitzel V-G Crispy outside, juicy inside, breaded aubergine slices fried to golden brown served with lemon wage, mixed crispy garden salad and side of tomato basil sauce	12.5
Portabella Mushroom Schnitzel V-G Marinated meaty large breaded portabellas fried to perfection served with lemon wage and mixed crispy garden salad	12.5

Burgers

Chicken Schnitzel Burger Double layered chicken schnitzel served in brioche bun with lettuce, tomato, cucumber pickles, burger relish and onion chutney	11.5
Beef Combo Burger Hand crafted Scottish beef patty topped with sliced of bacon, melted mozzarella cheese served in brioche bun with lettuce, tomato, cucumber pickle	12.5
Seabass Schnitzel Burger Double layered seabass schnitzel served in brioche bun with lettuce, tomato, cucumber pickles, burger relish and red onion chutney	11.5
Pork Schnitzel Burger Double layered pork schnitzel served in brioche bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney	11.5
Tower Burger Combination of Pork and Chicken schnitzel layered on top of it served in brioche bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney	13.5
Aubergine Burger V Double layered aubergine slices served in brioche bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney	11.5
Halloumi Schnitzel Burger V Double layered fried halloumi schnitzel served in brioche bun with lettuce, tomato, cucumber pickles, burger relish and onion chutney	12.5

Sides and Dips

Chips	4.95
Creamy Sautéed Spinach	3.95
Sweet Potato Chips	4.95
Sautéed Potato	4.45
Creamy Mash Potato	4.45
Basmati Rice	3.95
Jalapeno Pickles	1.95
Beef Gravy	1.95
Peppercorn Sauce	1.95
Basket of Pitta	1.95

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DRINK & DESSERTS

Reds 175ml Bottle

House Red	£6 £22.5
Tempranillo Spain	
Yakut Turkey	£6.5 £24.5
Santa Alegra Merlot Chile	£7 £25.5
Majestic/ Kalecik Karasi Turkey	£7.5 £28.5

Whites

House White	£6 £22.5
Candidato Spain	
Cankaya Turkey	£6.5 £24.5
Majestik Sauvignon Turkey	£7 £25.5
Oganic Pinot Grigio Italy	£7.5 £28.5

Rosé

Mannara Pinot Grigio	£6.5 £24.5
Blush Italy	

Bubbles

Vaporetto Prosecco	£7 £26.5
De Nauroy Champagne Brut	£49

Coffee & Tea

Alternative milks extra 50p

Tea	£2.25
Green Tea	£2.25
Herbal Tea	£2.25
Green Tea, Earl Grey, Camomile, Peppermint, Red Berries, Lemon&Ginger	
Fresh Mint Tea	£2.95
Americano	£2.45
Espresso	£2.45
Latte	£2.95
Cappuccino	£2.95
Chai Latte	£3.25
Hot Chocolate	£3.25
Iced Latte	£3.25
Iced Tea	£3.25

Flavorings extra 50p Vanilla/ Hazelnut/ Caramel

Beers

Efes Draft 500ml	£5.95
Apple Cider 330 ml	£4.95
San Miguel 330ml	£4.95
Budweiser 330 ml	£4.95
Alcohol-free 330 ml	£4.95

Cocktails

Mojito Lime, rum, fresh mint, soda water, crushed ice	£8.95
Aperol spritz Aperol, prosecco, soda water	£8.95
Bellini Peach juice, prosecco	£8.95
Sex on the beach Vodka, Archers, Lemon juice, Cranberry juice, Orange juice	£8.85
Kir Royal Prosecco, Cream de cassis	£8.95
Espresso Martini Vodka, Coffee, Coffee Liquer	£8.95
Margarita Fresh lime juice, tequilla, triplesec	£8.95
Bloody Mary Vodka, Lemon juice, Tomato juice, Tabasco, Worcester sauce	£8.95

Soft Drinks

Coke	£2.5
Diet Coke	£2.5
Fanta	£2.5
7up	£2.5
Orange Juice	£2
Apple Juice	£2
Cranberry Juice	£2
Still Water 330ml	£2
Still Water 750ml	£3.5
Sparkling Water 330ml	£2
Sparkling Water 750ml	£3.5

Shots

Tequila	£4.5
Sambuca	£4.5
Baileys'	£4.5
Amaretto	£4.5
Disaranno	£4.5
Limoncello	£4.5

Spirits

Whiskey Jack Daniels, Jameson, Bell's	50ml with mixer £6.25 £7
Vodka Smirnoff	£6.25 £7
White Rum Bacardi	£6.25 £7
Dark Rum Caribbean Pearl	£6.25 £7
Dry Gin Gordon	£6.25 £7
Yeni Raki	£6.25

SPECIAL OFFER
ALL COCKTAILS
£7

Fresh Juices & Smoothies

Fresh Orange Juice	£3.5
Homemade Lemonade	£3
Strawberry Sunshine Strawberry, mango and banana	£4.5
Tropical Crush Passion fruit, papaya, mango and pineapple	£4.5
Merry Berry Black berry, strawberry, rasperry and banana	£4.5
Groove green Avocado, spinach, pear, mint, green apple and melon	£4.5

Desserts

Baklava with Vanilla Ice Cream Layers of filo pastry, filled with nuts and soaked in honey	£5.5	Chocolate Cookie Pie Layer of crushed cookies filled with cream, topped with chocolate	£6.95	Creme Brulee Custard dessert covered with caramelized sugar	£6.95
Vanilla Ice Cream Two large scoops of ice-cream	£5.5	Apple Pie with Vanilla Ice Cream Layers of apples and cinnamon sugar baked until golden brown	£6.95	Profiteroles (2 pieces) A miniature cream puff with a tasty filling	£5.5

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