

# LUNCH MENU

Served from 12pm

Drink Menu on  
the other side

## APPETIZER

### OLIVES (VG) • £4

Marinated pitted olives.

### BREAD & OLIVE OIL • £4.5

Homemade sourdough bread with olive oil, balsamic vinegar and herbs.

### HUMMUS (VG) • £6.5

Blend of chickpeas, tahini, and a hint of garlic with olive oil and tomato & onion relish.

### BEETROOT KISIR (VG) • £6.5

Beetroot, cracked wheat, tomato, spring onions, parsley, fresh mint, and peppers.

### BABAGANUSH (V) • £7.5

A smokey-flavored puree of aubergine, garlic, yoghurt, and tahini served with seasoned sauteed chickpeas with chilli butter.

### BURRATA SALAD (V) • £10.5

Cherry tomato, avocado, basil, seasonal fruit, nuts with balsamic sauce.

### PADRON PEPPERS (VG) • £5

Sea salted fried peppers.

### GRILLED HALLOUMI (V) • £6.5

Grilled halloumi served with sweet chilli.

### CROQUETTES (V) • £7.5

Deep fried mushroom croquettes with blue cheese s/w aioli.

### COURGETTE CAKE (V) • £7

Zucchini fritter, spring onion, parsley, dill, egg and flour, fried in oil served with dill yoghurt.

### CHORIZO AL VINO • £7.5

Spanish chorizo in red wine sauce.

### KING PRAWN • £9

Sauteed king prawn with chilli butter & garlic.

### CALAMARI • £7.5

Crispy fried calamari with tartare sauce.

### ANCHOS MARINARA • £7

Marinated fillet anchovies, caramelised onions on toasted sourdough bread.

### SHARING MEZE BOARD • £16.5

Humus, babaganoush, beetroot kisir, courgette cake, falafel.

## MAIN COURSE

### IZGARA KOFTE • £16.5

Beef and lamb mixed grilled meatballs served with with rice & salad.

### POLLO ALLA MILANESE • £16.5

Pan-fried chicken breast in seasoned breadcrumbs, served with spaghetti in a Napoli sauce.

### ISKENDER • £18

Grilled cubes of lamb, chicken and kofte with fresh tomato sauce, served on a bed of pitta bread topped with yoghurt & butter sauce.

### SALMON • £17

Baked salmon fillet served with mashed potato and sauteed creamy spinach.

### GRILLED GOAT CHEESE SALAD (V) • £12.5

Mixed leaf salad, roasted walnut, avocado, apple, cherry tomato, olive oil, and balsamic served with toasted homemade sourdough bread.

### PLANT BASED BOWL (VG) • £14

Deep-fried chickpeas, onions, coriander, parsley, and fresh herbs served with beetroot burnt aubergine hummus, salad, and pitta bread.

## WRAPS

### AVOCADO & HALLOUMI WRAP (V) • £10

With hummus, sun-dried tomato, and mixed leafs s/w potato wedges.

### GRILLED CHICKEN WRAP • £11.5

With mixed leaves, tomato, melted mature cheese, and dill mustard mayo s/w potato wedges.

## SIDE

### POTATO WEDGES • £4.5

### FRENCH FRIES WITH PARMESAN CHEESE & TRUFFLE OIL • £4.9

### SWEET POTATO • £4.5

### TOMATO, ONION, ROCKET SALAD • £6

### CAPRESE SALAD • £7.5

Tomato, fresh mozzarella, basil

### SAUTEED SPINACH • £4

2 COURSE  
LUNCH MEAL  
£21