

LUNCH MENU

Served from 12pm

APPETIZER

OLIVES (VG) • £4

Marinated pitted olives.

BREAD & OLIVE OIL • £4.5

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

HUMMUS (VG) • £6.9

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) • £7.9

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

BURRATA SALAD (V) • £12

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

PADRON PEPPERS (VG) • £5.5

Sea salted fried peppers.

GRILLED HALLOUMI (V) • £6.5

Grilled halloumi served with sweet chilli.

CROQUETTES (V) • £8

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 • £9.9

Sauteed king prawn with chilli butter & garlic.

CALAMARI • £8

Crispy fried calamari with tartare sauce.

ANCHOS MARINARA • £7

Marinated fillet anchovies and caramelised onions on toasted sourdough bread.

SHARING MEZE BOARD • £18

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

MAIN COURSE

IZGARA KOFTE • £17.9

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

POLLO ALLA MILANESE • £18

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

ISKENDER • £19.5

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

SALMON • £18.5

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

GRILLED GOAT CHEESE SALAD (V) • £13.9

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

PLANT-BASED BOWL (VG) • £14.9

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

WRAPS

AVOCADO & HALLOUMI WRAP (V) • £11.5

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

GRILLED CHICKEN WRAP • £12.5

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 • £6.5

CAPRESE SALAD • £8

Tomato, fresh mozzarella, basil

SAUTEED SPINACH • £4

**2 COURSE
LUNCH MEAL
£23.5**