LUNCH MENU

MONDAY - FRIDAY: 11.30AM - 15.30PM

Enjoy our freshly prepared Mediterranean lunch with a choice of starter and main course

AVAILABLE MONDAY TO FRIDAY

11.30AM - 15.30PM

2 COURSE LUNCH • 14.9

Starters

MIXED OLIVES (VG) Marinated black and green olives.

TARAMA (G)(S) Puréed cod roe, extra virgin olive oil and lemon juice.

HUMUS (V) A creamy blend of chickpeas, tahini, garlic and lemon juice.

CACIK (V) Strained yoghurt with cucumber, garlic, mint and olive oil.

SHAKSHUKA (VG) Grilled aubergine, peppers & potatoes cooked in homemade tomato sauce & herbs.

BABAGANOUSH (V) Smoked aubergine, roasted red peppers, tahini, yoghurt, garlic, parsley, dill & olive oil.

PINK BEETROOT (V) Yoghurt with marinated beetroot, tahini, garlic & black pepper.

GRILLED HALLOUMI (D) Grilled halloumi cheese.

SUCUK Grilled spicy garlic beef sucuk.

FILO PARCELS (G)(D) Homemade crispy filo pastry filled with mixed cheese, parsley, mint & dill.

CALAMARI (G)(D) Crispy fried calamari served with homemade tartar sauce & fresh lemon.

FALAFEL (V)(G) Homemade falafel served on a bed of hummus.

CREAMY MUSHROOM (D) Sautéed mushrooms in a creamy Parmesan sauce with melted mozzarella cheese.

Charcoal Grill

CHICKEN SHISH Prime cuts of marinated chicken breast, grilled on a skewer and served with rice & salad.

LAMB RIBS Seasoned lamb spare ribs, charcoal grilled and served with rice and salad.

ADANA Seasoned minced lamb with parsley, spices and mixed peppers, grilled on a skewer & served with rice & salad.

CHICKEN KÖFTE Marinated minced chicken with parsley, spices & mixed peppers, grilled on a skewer & served with rice & salad.

CHICKEN WINGS Charcoal-grilled marinated chicken wings, served with rice & salad.

From The Sea

SALMON Charcoal-grilled salmon, seasoned and marinated, served with mashed potato & salad.

SEA BASS Grilled seabass, seasoned & marinated with sea salt, lemon & olive oil, served with mashed potato & salad.

Fresh Salads

GOAT CHEESE SALAD (G)(D) Breaded goat cheese, dried apricot, mixed leaves, honey & dressing.

HELLIM AVOCADO SALAD (V)(D) Grilled halloumi, avocado, mixed leaves, cherry tomatoes, cucumber, onions & pomegranate dressing.

SALMON AVOCADO SALAD Grilled salmon, lettuce, cherry tomatoes, cucumber, avocado, onions & pomegranate dressing.

CAESAR SALAD (D) Marinated grilled chicken, lettuce, tomato, cucumber, croutons, Parmesan cheese & Caesar dressing.

Pasta

SPAGHETTI BOLOGNESE Beef mince in a rich homemade tomato sauce, finished with Parmesan cheese.

SPAGHETTI CARBONARA (D) Bacon, egg yolk, Parmesan cheese, garlic and butter.

Vegetarian

VEGETABLE MOUSSAKA (G)(D) Mixed vegetables, mozzarella cheese, béchamel sauce & homemade tomato sauce, served with salad.

FALAFEL (V)(G) Homemade falafel served on a bed of hummus, with rice and salad.