

Lunch Menu

2 COURSE MEAL - MONDAY TO THURSDAY £15.00 STARTERS

Crispy Calamari G,F £9.95
Fried calamari, served with lemon & garlic dipping sauce

Goat Cheese Salad N,D £7.95
Pistachio-crusted goat cheese, mint, spring onion & citrus dressing

Tomato Bruschetta G £7.95
Toasted sourdough with marinated, tomato, garlic & basil

Grilled Courgettes with mint & lemon £6.95
Charred courgette ribbons dressed in fresh mint, olive oil & lemon

Marinated mix olives £3.50

Garlic bread G £5.00

Cheesy garlic bread G,D. £6.00

Cheesy garlic bread and nduja D,G £7.00

Ezme salad £6.00
Finely chopped tomato, onion, parsley & chilli with pomegranate molasses

Sigara Borek G,D £8.00
Crispy hand-rolled pastries with feta and spinach & dipping sauce

Grilled Sucuk £7.00
Turkish sausage with garlic, paprika, & warm spices

Grilled Halloumi D £7.00
Seared Cypriot cheese with olive oil, lemon & herbs

Lahmacun G £8.00
Turkish flatbread baked with minced lamb, peppers, tomato & warm spices

Herb Falafel SE,SUL £7.00
Golden chickpea fritters with garlic, cumin, parsley & coriander

Hummus G,SE £6.00
Chickpea puree with tahini, lemon & garlic served with warm flatbread, crispy chickpeas & smoked paprika oil

Hummus with Kawarma Skewer G,SE,SUL £9.00
Creamy tahini hummus topped with crispy chicken

Babaganoush SE,G £7.00
Smoked aubergine puree with tahini, garlic & lemon served with warm flatbread & olive oil

Cacik D,G £5.00
Creamy yogurt with cucumber, garlic, mint & Olive oil, cool, tangy and herb-freshy

Labneh with Za'atar & Herb Oil G,D,SE £6.00
Thick strained yougurt topped with za'atar, sumac & vibrant green herb oil, creamy, tangy & bold. served with warm flatbread

Garlic Mushroom G,D £9.00
Mushroom in garlic butter with melted cheese

MAINS

PIZZA

Margherita G,D
San Marzano tomato, mozzarella, parmesan, olive oil & fresh basil

Capricciosa G,D
Tomato, mozzarella, ham, salami, mushrooms, artichokes, olives & parmesan

Diavola G,D
Tomato, mozzarella, spicy salami & basil

Ortolana G,D
Mozzarella, grilled vegetables, parmesan, basil & olive oil

Calzone G,D
Folded pizza with ricotta, mozzarella, Napoli salami, parmesan & basil

Ham & Mushroom G,D
Mozzarella, cooked ham, mushroom, parmesan, basil & olive oil

GRILL

Adana kofte(Lamb or Chicken)
Spiced minced meat skewer, hand-shaped and grilled over open flame. Choose Lamb or Chicken

Chicken Wings
Marinated and flame-grilled until crisp and smoky

Chicken Shish
Chargrilled marinated chicken breast skewer

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PASTA

Gnocchi with Clams & Courgettes **G,SUL**

Potato gnocchi tossed with clams, courgettes, garlic & chilli

Spaghetti with Tomato & Basil **G**

Cherry tomatoes, garlic & olive oil

Spaghetti Carbonara **G,E,D,SUL**

Classic Roman carbonara with pancetta, egg yolk & pecorino add Truffle +£7.00

Lasagne alla Bolognese **G.E.D**

Layers of pasta with minced meat and rich tomato sauce, finished with béchamel and cheese.

SEAFOOD

Grilled Seabass **D**

Fillet of seabass with lemon butter sauce, grilled courgette & mint

Hake in Mediterranean Sauce **F,SUL**

Poached hake fillet in a cherry tomato, olive & herb sauce

Seafood shish **F**

1 Monkfish, 1 salmon & 2 prawns served with rice & salad

Chicken Milanese **G.E.D**

Crispy pan-fried breaded chicken breast, served with fresh lemon.

SIDES

Tomato Mozzarella Salad D	£5.95
Mixed leaf salad	£5.00
Green salad	£5.00
Rocket and Parmesan salad	£5.95
with balsamic glaze D	
French Fries	£5.00
Truffle and Parmesan fries D	£7.00
Sauteed broccoli	£5.00
Steamed spinach	£5.00
Deep fried courgette D,G	£6.00
Roast potato D	£5.00
Mediterranean style dip	£4.95
Olive oil, balsamic, sundried tomato, olives, parmesan, lemon, parsley	

DESSERT

Afogato **D** £7.00

Vanilla ice cream, whipped cream & hot espresso with your choice of amaretto or baileys

Tiramisu **D,G** £7.00

Classic Italia layered dessert with mascarpone, espresso & sponge

Coconut panna Cotta £7.00

Creamy panna cotta with a mixed berry compote

Torta caprese **D,N** £7.00

Flourless chocolate & almond cake with whipped orange mascarpone

Lemon polenta cake **D,N** £7.00

lemon polenta sponge with white chocolate ice cream & lemon curd

Baklava **G,D,N** £7.00

pistachio-filled filo pastry, soaked in honey syrup served with ice cream

Basque Vanilla & pistachio cheesecake **G,D,N** £7.00

served with pouring cream

Ice cream & Sorbet selection

ice cream - vanilla, chocolate, white chocolate, pistachio

sorbet - lemon, mango, strawberry, raspberry

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

G-Gluten, D-Dairy, E-Eggs, N-Nuts, So-Soya, F-Fish, CR-Crustacean, Mo-Mollusc, MU-Mustard, SE-Sesame, SUL-Sulphites, CE-Celery, L- Lupin