

Express Lunch

1 Main Course £8.50

2 Course Lunch £9.50

3 Course Lunch £11.50

valid Mon-Fri 12pm - 4pm

STARTERS

HUMUS VG V GF N

Chickpea purée with tahini, lemon juice, olive oil & garlic

TABULE VG V

Chopped parsley, spring onions, mint, red pepper, tomato, cracked wheat & lemon

TZANTZIKI V GF

Chopped cucumber & mint in a plain yoghurt dressing with a hint of garlic & dill

BAKLA V GF

Broad beans, peppers, parsley, dill marinated in olive oil, herbs & lemon juice served with yoghurt

SMOKED AUBERGINE DIP (PATLICAN EZME) V GF

Grilled aubergine mixed with yoghurt, tahini, garlic & olive oil

PATLICAN SOSLU VG V GF

Fried aubergine in a special garlic tomato sauce

KISIR VG V

Mixture of cracked wheat parsley, tomato paste, cucumber, tomatoes, lemon juice drizzled with olive oil

DOLMADES VG V GF N

Vine leaves stuffed with rice, onion, pine kernels, blackcurrent, cinnamon, cooked with olive oil served with lemon

TOMATO & FETA SALAD VG V GF

Variety of tomatoes, red onion & feta cheese

TARAMOSALATA GF

Cod roe with olive oil and lemon juice

GIANT BEANS (GIGANDES) VG V GF

Slow roasted giant beans in tomato and dill

LENTIL SOUP VG V GF

Freshly prepared wholesome soup, served with bread

FALAFEL V GF

Deep fried chickpeas, broad beans, onion, garlic, coriander, parsley, spices & flour served with humus

BOREK V

Handmade fried pastry filled with fetta cheese, parsley, spinach & herbs

KÖFTE V GF

A light blend minced lamb grilled over charcoal served with home-made chilli sauce

PASTOURMA GF V

Hand-made spicy Cyprus style sausage mixed with beef and lamb char grilled

LOUKANIKA GF

Hand made cyprus style pork sausage with coriander and red wine

BBQ CHICKEN WINGS GF

Served with home-made chilli sauce tomato & cucumber

CHICKEN BEYTI V GF

Skewered blend of spicy minced chicken, onion, parsley & garlic. Served with rice & salad

KALAMARI

Served with Tabule and Tartare sauce

PRAWNS (KARIDES) GF

Prawns sauteed in garlic, white wine & spicy tomato sauce



VG: Vegan V: Vegetarian
GF: Gluten Free N: Nuts S: Spicy

MAIN COURSES

ADANA (KOFTE) \ GF

Skewered, blend of minced lamb with onion, parsley & paprika. Served with rice & salad

FISH OF THE DAY

Fillet of charcoal grilled fish served with chips and salad

BONELESS CHICKEN THIGH GF

Charcoal cooked, marinated in olive oil, lemon oregano. Served with chips & salad

CHICKEN SHISH GF

Tenderized lean chunks of chicken. Served with rice & salad

CHICKEN BEYTI \ GF

Skewered blend of spicy minced chicken, onion, parsley & garlic. Served with rice & salad

BBQ CHICKEN WINGS GF

Marinated chicken wings served with home-made chilli sauce. Served with rice & salad

CREAMY CHICKEN GF

Grilled chicken breast topped with creamy white wine, mushrooms and garlic sauce, served with vegetables and mash potatoes

PORK SOUVLAKI GF

Cubes of pork skewered, seasoned and grilled over charcoal. Served with rice & salad

FREE RANGE BELLY PORK GF

Marinated in olive oil/lemon juice/oregano. Served with chips and salad, slowly cooked on the charcoal

MEAT MOUSAKKA GF

Minced lamb, aubergine, potatoes, onion, peppers, topped with delicious cheese, béchamel sauce, baked and served with rice

BEEF STIFADO GF

Slow stewed beef cooked in red wine and shallots, served with rice & salad

LAMB'S LIVER GF

Pan-fried diced lamb liver sauteed and served with rice & salad

PRAWN LINGUINE PASTA

Made with special Mediterranean flavours

MUSHROOM & CREAM LINGUINI

KALAMARI

Served with Tartare sauce, and served with chips and salad

İMAM BAYILDI VG V GF N

STUFFED PEPPERS V GF

Stuffed Turkish green peppers with rice, spinach, feta cheese, onions, mint, tomatoe, herbs and olive oil, served with yoghurt & salad

DOLMADES V N

Vine leaves stuffed with a delicious mixture of rice, onions and herbs cooked with olive oil, served with salad & yoghurt

MOUSSAKA V

Aubergines, courgettes, carrots, green peppers, potatoes and chickpeas, topped with delicious cheese sauce, baked and served with rice

HALLOUMI SALAD V GF

Mixed salad with grilled halloumi cheese, lemon juice, olive oil and pomegranate sauce dressing

CHICKEN SALAD GF

Mixed salad with grilled chicken, lemon juice, olive oil and pomegranate sauce dressing

GREEK SALAD

Chunks of tomato, cucumber, onion, feta, campari, olives, and



ALLERGY ADVICE

Please check with your server

as our foods contain or may contain 14 allergens:

Gluten, crustaceans, egg, fish, soya beans, milk, peanuts, celery (and celeriac), nuts, mustard, sesame, sulphur dioxide, molluscs & lupin

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