

SET MENU A £37.95 pp

INCLUDES UNLIMITED DRINKS FOR 2 HOURS

(All food from SET MENU B)

+ Red, White, and Rose House Wine

+ House Cocktails

+ Beers

+ Prosecco

+ Soft Drinks

MINIMUM 2 PEOPLE

SET MENU B £26.95 pp

6 COLD MEZZE to share

Hummus, Tabule, Tzatziki,
Gigandes, Aubergines, Kisir

+ 2 HOT MEZZE to share

Falafel, Borek

+ 1 MAIN COURSE pp

+ 1 DESSERT pp

Baklava and Ice-Cream

MINIMUM 2 PEOPLE

SET MENU C £15.95 pp

6 COLD MEZZE to share

Hummus, Tabule, Tzatziki,
Gigandes, Aubergines, Kisir

+ 6 HOT MEZZE to share

Falafel, Borek, Halloumi, Kofte,
Prawns, Kalamari

+ 1 DESSERT pp

Baklava and Ice-Cream

-VEGETARIAN OPTION AVAILABLE-

MINIMUM 2 PEOPLE

COLD MEZE (STARTERS)

MIXED GREEK OLIVES VG V GF £3.95

The finest hand picked marinated

green & black olives

HUMMUS VG V GF N £4.95 each

Chickpea purée with tahini, lemon juice,

olive oil & garlic

TABULE VG V

Chopped parsley, spring onions, mint, red pepper, tomato,

cracked wheat & lemon

TZATZIKI V GF

Chopped cucumber & mint in a plain yoghurt dressing with a

hint of garlic & dill

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

TOMATO & FETA SALAD VG V GF

Variety of tomatoes, red onion & feta cheese

TARAMOSALATA V

Cod roe with olive oil and lemon juice

GIANT BEANS (GIGANDES) VG V GF

Slow roasted giant beans in tomato and dill

HOT MEZE (STARTERS)

LENTIL SOUP VG V GF £4.95

Freshly prepared wholesome soup, served with bread

DOLMADES VG V GF

Vine leaves stuffed with rice, onion, cinnamon, cooked with

olive oil served with lemon

FALAFEL VG V GF £4.95

Deep fried chickpeas, broad beans, onion, garlic,

coriander, parsley, spices & flour served with humus

GRILLED FLAT MUSHROOM V GF £4.95

Charcoal cooked with Olive Oil/Lemon Juice/Garlic

GRILLED VEGETABLES V GF £5.95

Mixed mediterranean pan fried vegetable

FETA BAKE V GF (allow 15 minutes) £6.45

Oven baked feta cheese with Chilli, olive oil, oregano

BOREK V £5.45

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

HALLOUMI V GF £5.50

Chargrilled Cypriot cheese served with tomato & cucumber

KÖFTE (LAMB OR CHICKEN) V GF £5.95

A light blend minced lamb or chicken grilled over charcoal

served with home-made chilli sauce

LAMBS LIVER £5.95

Pan-fried diced lamb liver sauteed and served with cumin

PASTOURMA GF V £5.45

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

LOUKANIKA GF £4.95

Hand made cyprus style pork sausage with coriendar
and red wine

BBQ CHICKEN WINGS GF £5.25

Served with home-made chilli sauce

SUCCUK AND HALLOUMI V GF £6.95

Grilled spicy Turkish sausages with halloumi served with
tomato & cucumber

KALAMARI £5.95

Served with Tabule and Tartare sauce

PRAWNS (KARIDES) GF £5.95

Prawns sauteed in garlic, white wine & spicy tomato sauce

OR Deep fried crispy prawns with a sweet chilli dip

OCTOPUS GF £8.95

Charcoal cooked in olive oil/lemon juice - oregano

CHARCOAL COOKED SPECIALITIES

MIXED BBQ GF £17.45

Mixed barbecue consisting of Lamb Shish 2 pieces,

Lamb-chop 1 piece, Chicken Shish 2 pieces, 1 Chicken Beyti.

Served with rice & salad

BONELESS CHICKEN THIGH GF £11.95

Charcoal cooked, marinated in olive oil, lemon, oregano.

Served with rice and salad

CHICKEN SHISH GF £12.45

Tenderized lean chunks of chicken. Served with rice & salad

CHICKEN BEYTI V GF £11.95

Skewered blend of spicy minced chicken, onion, parsley &

garlic. Served with rice & salad

BBQ CHICKEN WINGS GF (allow 20 minutes) £11.45

Marinated chicken wings served with home-made chilli sauce.

Served with rice & salad

CREAMY CHICKEN GF £12.95

Grilled chicken breast topped with creamy white wine,

mushrooms and garlic sauce, served with grilled vegetables and

rice

CHICKEN COMBO GF £12.45

Chicken Beyti/Chicken Thigh/Chicken Shish. Served with rice

İSKENDER £13.90

Choice of EITHER Minced Lamb, Minced Chicken served on

a bed of bread and yoghurt, with melted butter (optional) and

tomato sauce

LAMB SHISH GF £17.95

Lean, tenderised and marinated chunks of lamb.

Served with rice & salad

LAMB CHOPS GF £16.95

Charcoal cooked. Served with rice & salad

ADANA (KOFTE) V GF £12.95

Skewered, blend of minced lamb with onion,

parsley & paprika. Served with rice & salad

SHEFTALIA GF £11.45

Hand made charcoal grilled Cypriot style sausages made

with mince pork and lamb, onions, parsley.

Served with rice & salad

PORK SOUVLAKI GF £11.95

Cubes of pork skewered, seasoned and grilled over charcoal.

Served with rice & salad

FREE RANGE BELLY PORK GF £11.95

Marinated in olive oil/lemon juice/oregano. Served

with rice and salad, slowly cooked on the charcoal

GREEK FEAST FOR ONE GF £13.45

4 pieces of pork souvlaki, 1 loukaniko, 1 sheftalia, 1 chicken thigh.

served with rice and salad

GEM PLATTER FOR 2 £37.95

Adana 2 skewers

Lamb Shish 4 pcs

Lamb Cutlet 2 pcs

Chicken Thighs 2 pcs

Chicken Shish 4 pcs

Chicken Beyti 2 skewers

Served with rice, bulgar rice & salad

GREEK MEZE £24.95pp minimum 2 people

A wide variety of hot and cold starters followed by
a hot selection of seafood & then a platter of mixed
charcoal grilled meats. served with Greek salad.

SPECIALITIES

GEM SIGNATURE DISH GF £12.95

(GREEK/TURKISH/KURDISH)

Chicken Beyti, Adana and Sheftalia, charcoal cooked,

served with rice and salad.

KLEFTIKO (INCIK) GF £14.95

Oven baked lamb shank served with

mixed salad & potatoes

MEAT MOUSAKKA £11.95

Minced lamb, aubergine, potatoes, onion, peppers,

topped with delicious cheese, béchamel sauce,

baked and served with rice

BEEF STIFADO GF £12.95

Slow stewed beef cooked in red wine and shallots,

served with rice & salad

LAMB'S LIVER £10.95

Pan-fried diced lamb liver sauteed and served

with rice & salad

VG: Vegan V: Vegetarian

GF: Gluten Free N: Nuts V: Spicy

FISH

SEA BASS **GF** £15.95

Charcoal grilled fillet of sea bass, served with chips and salad

MIXED FISH PLATTER FOR 2 £29.95

Kalamari, Octopus, Prawns and Sea-Bass, served with chips and salad

OCTOPUS **GF** £18.95

Char-grilled octopus with oregano, olive oil & lemon dressing, served with chips and salad

KALAMARI £12.95

Served with Tartare sauce, and served with chips and salad

PRAWN LINGUINE PASTA £11.95

Made in a creamy white wine sauce

VEGETARIAN DISHES

İMAM BAYILDI **VG V GF** £12.95

Oven baked aubergine served with a delicious stuffing consisting of green peppers, tomatoes, onions, raisins and parsley, served with rice & salad

STUFFED PEPPERS **V GF** £11.95

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

DOLMADES **VG V GF** £12.45

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

MOUSSAKA **V** £11.95

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

CREAMY MUSHROOM LINGUINE **V** £10.95

Mixed mushrooms in a creamy white wine sauce

FALAFEL **VG V GF** £11.95

Falafel, hummus and grilled vegetables

SALADS

AVOCADO SALAD **V VG GF** £7.95

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

HALLOUMI SALAD **V GF** £8.95

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

CHICKEN SALAD **GF** £9.45

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

GREEK SALAD **V GF** £7.95

Chunks of tomato, cucumber, onion, feta, caper leaves, olives, and green peppers

ÇOBAN SALAD **VG V GF** £4.95

(Shepherd's salad) Tomatoes, cucumber, green & red peppers finely chopped in olive oil and lemon juice

CHICKEN & HALLOUMI SALAD **GF** £10.95

Mixed salad with grilled chicken, halloumi, olive oil and lemon juice

SIDES & SALADS

BREAD £1.50

THICK CUT CHIPS £3.50

RICE £2.95

BULGUR RICE £3.50

1 COURSE KIDS MENU £5.95

Choice of either Chicken Shish
or Chicken Wings,
served with chips or rice and salad.

VG: Vegan **V:** Vegetarian **GF:** Gluten Free **N:** Nuts **🔥:** Spicy



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



Menu

Lunch express menu available
Monday to Friday