

Express Lunch

1 Main Course £8.95

2 Course Lunch £9.95 (Starter & Main)

3 Course Lunch £12.95 (2 Starters & 1 Main)

valid Mon-Fri 12pm - 2pm

STARTERS

HUMUS VG V GF N

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

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

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

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 coriendar and red wine

CHICKEN BEYTI V GF

Skewered blend of spicy minced chicken, onion, parsley & garlic

KALAMARI

Served with Tartare sauce

PRAWNS (KARIDES) GF

Prawns sauteed in garlic, white wine & spicy tomato sauce

GRILLED FLAT MUSHROOMS V GF

Charcoal cooked with olive oil / lemon juice / garlic



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

BONELESS CHICKEN THIGH GF

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

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 rice 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

KALAMARI

Served with Tartare sauce, and served with chips and salad

STUFFED PEPPERS GF

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

MOUSSAKA

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

HALLOUMI SALAD 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 GF

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




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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