

EXOTIC
MEDITERRANEAN



À LA CARTE MENU



ALLERGEN INFO



A discretionary service charge of 10% will be added to all bills for groups of 6 and above.



COLD STARTERS

VEG STICKS (V)	3.9
MIXED OLIVES Marinated with fresh herbs and spices	4.9
TARAMA (A) Smoked cod-roe, garlic and lemon	4.9
HUMMOUS (A) (V) Chickpeas, garlic, tahini and lemon	4.9
CACIK (A) (V) Strained yoghurt, garlic, cucumber and dill	4.9
EGGPLANT RATATOUILLE (V) Fresh tomato sauce, onions and mix peppers	4.9
BEETROOT DIP (A) (V) Roasted beetroot puree, yoghurt, nigella seeds, cumin and hazelnut	4.9
BABA GANOUSH (A) (V) Smoked eggplant, tahini, garlic, lemon, pomegranate and cumin	4.9
KISIR (A) (V) Bulgur, parsley, mix peppers, celery, fresh mint and pomegranate molasses	4.9
CHEF'S SELECTION OF 5 DIPS	13.9

SIDES

HAND CUT CHIPS	3.9
SWEET POTATO FRIES	3.9
RICE OR BULGUR (A)	2.9
BBQ ONIONS	3.9
BBQ MUSHROOMS	3.9
MISO PADRON PEPPERS (A)	4.5
SAUTÉED SEASONAL VEG	4.9
CREAMY MUSHROOMS (A)	5.7
BULLET CHILLIES	4
SAUTÉED SPINACH	4.5

HOT STARTERS

LOLLIPOP GOAT'S CHEESE (A) (V) Panko coated, fried on a base of honey, beetroot and balsamic puree	6.9
HALLOUMI (A) (V) Grilled and drizzle with basil sauce	5.9
SUCUK Spicy beef sausage, grilled and drizzled with orange and honey glaze	5.5
LAMB LIVER (A) Sautéed with shallots, cumin and parsley	6.9
HUMMOUS AWARMA (A) Sautéed mince lamb with butter, lebanese 5 spices and pine nuts	5.9
CALAMARI FRITTERS (A) Coated with semolina flour, sumac and mint aioli	7.5
OCTOPUS (A) Charcoal grilled, mix herbs, yoghurt sauce and preserved lemon dressing	7.9
KING PRAWN SAGANAKI (A) Sautéed in fresh tomato sauce, ouzo, feta, chilli, fennel seed and fried breadcrumbs	7.9
PULLED LAMB (SIGNATURE DISH) Slow cooked lamb with crispy simit bread, drizzled with tahini sauce	7.2
LAH - MA - JUN (A) Marinated minced lamb on flat bread	5
GARLIC PRAWNS (A) Fresh garlic, butter and parsley	7.5
BOREK (A) (V) Spinach, feta rolled filo pastry with charred pepper sauce	6
TUNA TARTARE (A) Fresh tuna, red chillies, hint of garlic, ginger, lime and avocado sorbet	8.2

FROM THE CHARCOAL

All served with rice and salad.

LAMB SHISH (A) Marinated tender lamb cubes	16.9
CHICKEN SHISH (A) Marinated tender chicken breast cubes	14.9
MIX SHISH (A) Selection of 2 lamb, chicken or adana	15.9
ADANA Spiced minced lamb with fresh herbs	13.5
LAMB CHOPS (A) Seasoned and drizzled with fresh oregano butter	18.5
LAMB RIBS Seasoned and drizzled with fresh oregano butter	14.9
CHICKEN WINGS (A) Marinated with mix spices	12.5
SOIREE MIX GRILL (A) Lamb, chicken, adana, lamb chop (1) and chicken wings	19.5

HOUSE SPECIALS

BLACKENED COD (A) Baked in banana leaf with soy, miso, mirin, yuzu aioli and pickled broccoli marrow	16.9
TUNA STEAK (A) (SIGNATURE DISH) Marinated with honey, soya, grilled miso, aubergines, sticky rice, chilli, spring onion and daikon	19.9
TENDER FILLET OF LAMB (A) Charred eggplant, yogurt, sautéed mix peppers, tomato and black butter	18.9
BEYTI (A) Minced chicken with spices fresh herbs, garlic, wrapped in lavash over yoghurt sauce and butter	14

STEAKS

All served with hand cut chips, flat mushroom, micro watercress and peppercorn sauce.

SIRLOIN (12oz)	23.9
RIB EYE (12oz)	24.9
FILLET (10oz)	26.9

VEGETARIAN

CHARCOAL GRILLED VEG (V) Eggplant, onions, peppers, zucchini, mushroom marinated with olive oil and pomegranate molasses	11.5
BEETROOT FETA BURGER (A) (V) Homemade burger with beetroot, feta, spring onions, brioche bun, cacik dip and sweet potato fries	11.5
VEG MOUSAKKA (V) Layer's of eggplant, zucchini, mix peppers, mushrooms, potatoes and creamy bechamel sauce	11.5

FISH

SEABASS FILLET (A) Charcoal grilled, served with sautéed cherry tomatoes, capers, garlic, thyme and hand cut chips	18.9
MIX FISH KEBAB Salmon, monkfish, king prawn marinated in olive oil, lemon, thyme, charcoal grilled and mix salad	19
OCTOPUS (A) Charcoal grilled served with garlic potato mash and dehydrated tomato chips	18.5
KING PRAWNS (A) Marinated in garlic, chilli, lime, honey, coriander chargrill quinoa and coconut sauce	19.9
MONK FISH (A) Seasoned and charcoal grilled with salad and fish sauce	20.9

SALADS

GREEK SALAD (A) (V) Beef tomato, cucumbers, red onion, green peppers, feta, black olives. Dressed with olive oil and red wine vinegar	5.9
SHEPHERD'S SALAD Tomatoes, cucumber, parsley, red onions, dressed with olive oil, pomegranate molasses and sumac	4.9
EZME Finely chopped parsley, tomatoes, onions, chillies, mix herbs and dressed with olive oil and pomegranate molasses	5.9

(A) Allergens. (V) Vegetarian. More info about the allergens on the back.



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