

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

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| 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 |
| ARTICHOKES (A) (V) Peas, carrots, potatoes, celery, lemon and olive oil | 4.9 |
| CHEF'S SELECTION OF 5 DIPS | 13.9 |

SIDES

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| 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 |
| BULLET CHILLIES | 4 |
| SAUTÉED SPINACH | 4.5 |

HOT STARTERS

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| GRILLED GOAT'S CHEESE (A) (V) Mix leaves, beetroot, balsamic, honey and walnuts | 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 |
| CHICKEN LIVER (A) Sautéed diced chicken liver with butter, herbs and red onion | 5.9 |
| 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 |
| MOULES MARINIÈRE MUSSELS (A) Cream, garlic, onions, white wine, parsley and butter | 7.5 |
| 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 sweet chilli sauce | 6 |
| MUCVER (A) (V) Crispy courgette, fritters with mint yoghurt | 5 |
| FALAFEL (A) (V) Tahini sauce and served with salad | 5.5 |
| CREAMY MUSHROOMS (A) Grilled mushroom filled with cheese and butter | 5.7 |

FROM THE CHARCOAL

All served with rice or fries and salad

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| 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 |
| SOIRÉE MIX GRILL (A) Lamb, chicken, adana, lamb chop (1) and chicken wings | 19.5 |
| GRILLED BABY CHICKEN (A) Served with homemade chips and salad | 14.5 |

HOUSE SPECIALS

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| ISKENDER Grilled lamb, chicken and adana kofte with yogurt and tomato sauce served on a bed of crispy homemade pide bread cubes | 16.9 |
| BLACKENED COD (A) Baked in banana leaf with soy, miso, mirin, yuzu aioli and pickled broccoli marrow | 16.9 |
| KLEFTICO (A) Slowly cooked lamb, carrots, potato, celery and special sauce | 14.9 |
| GRILLED SALMON (A) Served with mash potato and mix vegetables | 16.5 |
| 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.

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| RIB EYE (12oz) | 24.9 |
| FILLET (10oz) | 26.9 |

VEGETARIAN & VEGAN

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| CHARCOAL GRILLED VEG (V) (VG) Eggplant, onions, peppers, zucchini, mushroom marinated with olive oil and pomegranate molasses | 11.5 |
| FALAFEL BURGER (A) (V) (VG) Tahini sauce and served with chips and salad | 11.5 |
| MOUSSAKA (V) (VG) Layers of aubergine, carrots, potatoes, courgette, peppers, vegan bechamel sauce, vegan cheese and served with salad | 11.5 |
| ROAST CAULIFLOWER (V) (VG) Chickpeas, mix spice, vegan bechamel and vegan cheese | 11.5 |

FISH

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| WHOLE SEA BASS OR FILLETED (A) With hand cut chips, salad, olive oil, lemon and oregano dressing | 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 |

SALADS

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| GREEK SALAD (A) (V) Beef tomato, cucumbers, red onion, green peppers, feta, black olives. Dressed with olive oil and red wine vinegar | 5.9 |
| EZME (V) (VG) Finely chopped parsley, tomatoes, onions, chillies, mix herbs and dressed with olive oil and pomegranate molasses | 5.9 |
| GREEN SALAD (V) (VG) Mix leaves, cucumber, avocado, pomegranate, lemon and olive oil | 5.9 |

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

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