

NIBBLES

share the Mediterranean way

SPICY RED PEPPER FETA DIP WITH FLAT BREAD (V)	3.95
HUMMUS WITH FLAT BREAD (V)	3.95
BABBA GANOUSH WITH FLAT BREAD (V)	3.95
TZATZIKI WITH FLAT BREAD (V)	3.95
KALAMATA OLIVES (GF)(V)	2.95

PIDE

Turkish Middle Eastern Pizza

SAMSUN	5.95
classic Turkish pide with minced lamb, garlic, tomato & pepper	
ANATOLIA	6.95
minced lamb, tomato, roasted green peppers, Peynir style cheese	
MARRAKESH	7.95
spiced cinnamon tomato sauce, Marquez north African sausage, & herbed goat cheese	
BIRSEN ALCELER (V)	6.95
charred courgettes, tomatoes, walnuts & feta cheese	
ISKENDER KEBABI	6.95
doner meat, tomato sauce, garlic cream & chilli's	
CAPPADOCIA (V)	£6.50
tender spinach & crumbled feta cheese	

AVAILABLE 12NOON TO 4PM

GYROS

toasted Greek flatbread
tzatziki, fries, onions & tomatoes

CHICKEN SOUVLAKI	7.95
LAMB	8.25
HALLOUMI (V)	7.95

KEBABS

Middle eastern & Mediterranean

all our kebabs are served in lavash style tortilla flat bread with garlic cream, piyaz salad, pickled turnip with a side of Turkish chilli sauce.

ADANA KEBABI	7.95
ground lamb, hot smoked paprika, hot pepper puree, onion & garlic	
LEBANESE KAFTE KEBAB	7.95
ground beef, Aleppo pepper, allspice, sun dried tomato, mint, cumin, coriander & cinnamon	
CHICKEN SOUVLAKI KEBAB	7.95
grilled chicken with olive oil, lemon & oregano	
DONER	7.95
spiced garlic lamb & beef, cooked on a spit with traditional Turkish spices	
JOOJEH CHICKEN KEBAB	7.95
grilled minced chicken, turmeric, sumac, lemon & onion paste	
BUKHARON FALAFEL (V)	6.95
ground chickpeas, bell pepper, garlic & Lebanese spices, hummus, golden fried & served with schug sauce	

MEZZE PLATES

Smaller dishes of the Eastern Mediterranean

PROUSOS MIZA	6.95
black swine salami, Serrano ham, barrel aged feta, kalamata olives, Turkish baker bread.	
CHICKEN SOUVLAKI (GF)	5.95
grilled skewered Greek marinated chicken, tzatziki	
FETA MELENIA (V)	5.95
Greek feta in filo pastry, chilli honey & sesame seeds.	
EJJE KOUSSA (V)	4.95
Lebanese zucchini & cheese fritters, sumac yoghurt	
KEFTEDES	5.95
traditional Greek meatballs, creamy garlic tzatziki	
SOUTZOUKAKIA	5.95
traditional Greek meatballs in a rich oregano tomato sauce	
XIFIAS LEMONATOS (GF)	9.00
lemon pepper grilled swordfish with anchovy, kalamata olive & caper butter	
SPICED BAKALIAROS TIGANIA	6.50
salt cod, potato, dill & lime fritters with harissa honey sauce	
OTTOMAN LAMB BOREK	5.95
harissa & pine nut lamb filo pastries, golden fried, harissa yoghurt	
GHALIEH MAHI (GF)	8.95
Southern Iranian monkfish, coriander & tamarind stew	
PATATES BASTISI (V) (GF)	4.95
baby potatoes, tomatoes, garlic, Aleppo chilli, olives, cumin with Turkish style Peynir cheese	
PERSIAN TAGINE (GF) (V)	4.95
spiced vegetable tagine	
MOROCCAN CHICKEN TAGINE	6.95
classic tagine of chicken thigh, eastern spice, chickpeas, honey & apricots	
LIPSI MUSSELS	4.95
Shetland mussels laced with mustard and ouzo flavoured sauce. Turkish baker bread.	
YALANTZI DOLMADES (GF) (V)	4.95
vine leaves stuffed with rice, baby aubergines, zucchini, onion, garlic peppers & herbs, tzatziki	
BUKHARON FALAFEL (V)	4.95
ground chickpeas, bell pepper, garlic & Lebanese spices, golden fried & served with a hot schug sauce	

LOUKANIKO (GF)	6.50
a different choice of sausage from season to season served with mustard yoghurt sauce. please ask your server for today's sausage.	
GRILLED HALLOUMI SALAD (GF) (V)	5.95
grilled halloumi, peppers, cucumber, tomato, rocket leaves and red onion with sumac dressing	
GREEK SALAD (GF) (V)	4.95
Kalamata olives, peppers, cucumber, tomato, red onion & feta with olive oil	
GAVROS MARINATOS (GF)	3.95
white anchovy fillets, baby capers, kalamata olives, parsley, tomatoes & lemon	
GIGANTES PLAKI (GF) (V)	4.95
baked giant beans, fresh herbs & tomato sauce garnished with feta	
MOSAMA BEDEMJAN (GF) (V)	5.50
classic Persian eggplant & lentil curry	
PEA & FETA BRUSCHETTA (V)	4.95
mashed pea, feta, mint, Aleppo chilli & lemon	
CYPRLOT LAMB CHOPS (GF)	9.95
grilled marinated lamb chops, tzatziki	
KING PRAWN KIBOODEH (GF)	7.95
grilled king prawns in turmeric, ginger, garlic, cumin, methi & sumac yoghurt	
JOOJEH CHICKEN KEBAB (GF)	5.95
skewered grilled minced chicken, turmeric, sumac, lemon & onion paste, mustard yoghurt	
ADANA KEBABI	5.95
skewered ground lamb, hot smoked paprika, very hot pepper puree, onion & garlic kebab, harissa yoghurt	
HALLOUMI & VEGETABLE KEBABI (V) (GF)	5.95
grilled marinated halloumi & vegetable kebab with tzatziki	
DJAJ PICKZ	5.95
Moroccan herb & lemon chicken fillets, mustard yoghurt	
LEBANESE CHICKPEA STEW (V) (GF)	5.50
cumin, za'atar, Aleppo chilli, green peppers & tomato stew	
BIFTEKIA GEMISTA	5.50
Greek herbed burgers with warm feta filling, tzatziki	

EAST & WEST SIDES

GREEK SKINNY FRIES, OREGANO & SEA SALT (V)	1.95	PERSIAN RICE (GF)(V)	2.95
HALLOUMI CUBES (V)	4.95	TURKISH BAKER BREAD (V)	1.95
BARREL AGED FETA WITH CRETE EVOO (GF)(V)	3.95	TAZA FLAT BREAD (V)	1.95
TABBOULEH (V)	3.50		

DESSERTS

TURKISH BAKER MADE BAKLAVA, HONEY ICE CREAM (V)	5.95	PISTACHIO ICE CREAM (V)	3.50
RAVANI CAKE WITH YOGHURT ICE CREAM (V)	5.95	YOGHURT ICE CREAM (V)	3.50
coconut & orange sponge		HONEY ICE CREAM (V)	3.50
CHOCOLATE & GINGER MOUSSE (V)	5.95	POMEGRANATE SORBET (V)	3.50

ALLERGENS: We strive to create a menu with as few allergens present as possible, but due to the very nature of our kitchen, we cannot guarantee that airborne particles have not cross contaminated certain dishes. Every effort is made to minimize the risk but if you have a food allergy or food intolerance & wish to know more about our food or our ingredients please ask a member of staff. Thank you

All our meat is  HALAL (except Salami & Ham) (GF) gluten free, (V) vegetarian

BEER / CIDER

DRAUGHT

DELPHI a light, crisp refreshing lager. 4% abv	3.95
half pint	2.00
EFES	5.05
half pint	2.55
golden in colour & lightly sweet. 5% abv	

BOTTLES

VOLKAN WHITE	4.95
VOLKAN GREY	4.95
VOLKAN BLACK	4.95
volcanic wheat beer flavoured with citron, giving a sharp, dry, earthy & sweet flavour. 5% abv	
FIX	3.90
the first & most historic Greek beer is a premium lager beer that is ideal for any time of the day. 5% abv	
MYTHOS	3.95
one of the best Greek beers with a rich foam, bright blonde colour & a pleasant refreshing taste. 4.7% abv	
HEINEKEN 0% abv	2.95

CIDER

ANGRY ORCHARD (GF) 5% abv	5.25
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COCKTAILS

LEMON MERINGUE PIE	7.95
this lemon meringue martini tastes like a slice of the famous pie, combining limoncello, cariel vanilla vodka, frangelico and topped with creamy toasted meringue.	
AFTER LATE	7.50
the perfect after dinner treat, combining Arran gold liqueur, crème de menthe, chocolate & snapping you back to reality with a vodka punch.	
POMEGRANATE & BASIL MOJITO	7.25
this twist on the classic mojito fuses pomegranate & basil together with matuselem white rum, lime & sugar giving the perfect refreshing drink	
MASTIHA SOUR	7.50
this unique flavour takes you around the Mediterranean with every sip merging mastiha with honey, lemon, sugar & egg white	
SMOKEY OLD FASHIONED	7.50
we have spiced up the old fashioned by bringing in a touch of smoke to our tin cup American whisky & maple syrup blend. be prepared to fall in love with this classic all over again	
PEAR & FIG MARTINI	7.25
Xante pear cognac stirred with creme de figue, lemon & a dash of vermouth. It's bright & spirit forward, slightly sweet and tart from the citrus which allows the pear flavour from the brandy to come shining through	
MEZCAL IN THE MED	8.25
the most unlikely marriage. this concoction of gin, Mezcal Creyente, blueberries, basil & a splash of lime amounts to one intriguing smokey mash of flavours	
SOLERNO RUM PUNCH	7.50
solerno blood orange liqueur paired with kraken spiced rum, chocolate, fresh pineapple juice & finished with the distinct aroma of cinnamon. this cocktail will leave you revived and ready to take on the winter cold	

PERFECT SERVES

GIN MARE paired with orange marmalade, orange bitters & an orange tweek ice orb	8.95
GIN MARE paired with rosemary ice orb	8.95
GIN MARE paired with thyme ice orb	8.95
GIN MARE paired with Blueberries & thyme ice orb	8.95
all served with fevertree tonic	

WINE

WHITE

SENSO TREBBIANO (Italy)					
125ml	175ml	500ml	btl	1ltr	
2.95	4.05	11.35	16.85	22.25	
this dry white wine has a straw yellow colour. with a delicate apple aroma & a clean, crisp finish.					

CA'LUNGHETTA PINOT GRIGIO (Italy)

125ml	175ml	500ml	btl	1ltr	
3.35	4.65	12.85	18.95	24.95	
fuller in the mouth than most Italian pinot grigio. this has good weight, minerality & stone fruit flavours on the palate & inish.					

PICPOUL DE PINET (France)	25.95
light & delicate in style with a hint of peaches & apricots on the finish.	

BERONIA RUEDA VERDEJO (Spain)	24.95
full, fruity & dry with a long finish.	

CAMPILLO RIOJA (Spain)	28.25
smooth with a touch of acidity.	

HERCULES SAVVATIANO DRY WHITE (Greece)	21.50
crystal clear in colour, made of the roditis & savvatiانو grape varieties gives this wine a fresh flowery flavour	

ROSE

VIGNOBLE DU SUD ROSE SYRAH (France)					
125ml	175ml	500ml	btl	1ltr	
2.95	4.25	11.45	16.95	22.40	
attractive pink in colour with a fresh aromatic bouquet. It is light & dry with a lovely crisp fruitiness..					

RED

LA DOUTELLE CABERNET SAUVIGNON (France)					
125ml	175ml	500ml	btl	1ltr	
3.15	4.25	11.95	17.95	23.25	
deep purple in colour with plum fruit aromas, backed by blackcurrant flavours.					

COSMINA PINOT NOIR (Romania)					
125ml	175ml	500ml	btl	1ltr	
3.75	5.05	14.05	20.95	27.45	
dark, rich & potent with layers of black cherry, raspberry & cinnamon.					

MUREDA ORGANIC MERLOT (Spain)	21.45
from organic vineyards in Spain. with young coupage syrah, tempranillo, merlot & cabernet savignon	

HERCULES AGIORGITIKO DRY RED (Greece)	21.50
a bright red with exquisite flavours of red fruits, principally cherries & blueberries. a rich body of earthy scents.	

SPARKLING

PROSECCO - COL BRIOSO 4.75 glass	25.95bottle
CHAMPAGNE - LAURENT PERRIER	59.95

PORT

KOPKE FINE WHITE (75ml)	3.25
KOPKE RUBY (75ml)	3.25

MOCKTAILS

APPLE & GINGER NOJITO	4.95
apple juice, basil, gomme, fresh lime, ginger beer	
MEZZICOLADA	4.95
pineapple juice, orange juice, coconut syrup, grenadine	
LEMON BERRY BURST	4.95
Blueberries, fresh still lemonade, Greek forest syrup, fresh mint	
SPICED APPLE MERINGUE PIE	4.95
Apple Juice, caramel syrup, cinnamon syrup, topped with Italian meringue	
HOMEMADE FRESH STILL LEMONADE	3.45
HOMEMADE PEACH ICED TEA	3.45

SPIRITS

WHISKY

GLENFARCLAS	4.05
AUCHENTOSHAN	4.20
MACHRIE MOORE	4.25

BOURBON

TIN CUP	2.90
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MEZCAL

CREYENTE MEZCAL	4.50
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GIN

LARIOS	2.10
GIN MARE	3.25

RUM

KRAKEN	2.50
WESTER	3.20
MATUSELEM	3.20

VODKA

KOSKENKORVA	2.35
DANVA BISON	2.65
CARIEL VANILLA	3.00

LIQUEURS

ARRAN GOLD (50ml)	3.65
FRANGELICO	2.05
XANTE PEAR	3.35
SOLERNO BLOOD ORANGE	3.55
GRAPPA	3.45
YENI RAKI (35ml)	3.85
OZUO	3.65
MATAXA	2.95

SOFT DRINKS

PEPSI	dash 0.85	1/2 pt 1.80	pt 2.80
PEPSI MAX	dash 0.85	1/2 pt 1.80	pt 2.80
LEMONADE	dash 0.85	1/2 pt 1.80	pt 2.80
TANGO	dash 0.85	1/2 pt 1.80	pt 2.80
IRN BRU			btl 2.80
DIET IRN BRU			btl 2.80
MEDITERRANEAN TONIC			2.50
LIGHT TONIC			2.50
DASH SODA			0.35
POMEGRANATE	dash 0.65	glass 2.00	
CRANBERRY	dash 0.65	glass 2.00	
APPLE	dash 0.65	glass 2.00	
PINEAPPLE	dash 0.65	glass 2.00	
ORANGE JUICE	dash 0.65	glass 2.00	
GINGER BEER			2.20

EPSA

Greece's no 1 soft drink.

EPSA SOUR CHERRY	btl 2.95
EPSA BLOOD ORANGE	btl 2.95

HOT DRINKS

AMERICANO	1.95
CAPPUCCINO	1.95
LATTE	1.95
FLAT WHITE	1.95
ESPRESSO	single 1.50 double 1.95
MACCHIATO	single 1.50 double 1.95
HOT CHOCOLATE	2.50
TEAS	
BREAKFAST	1.75
GREEN	1.75
PEPPERMINT	1.75

DRINKS