

NIBBLES

share the Mediterranean way

SPICY RED PEPPER FETA DIP WITH FLAT BREAD (V)	3.95
HUMMUS WITH FLAT BREAD (V)	3.95
BABBA GAËNOUSH 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	6.15
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 & chillis	
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	8.45
DONER	7.95
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

CHICKEN SOUVLAKI (GF)	5.95	CYPRIT LAMB CHOPS (GF)	9.95
grilled skewered Greek marinated chicken, tzatziki		grilled marinated lamb chops, tzatziki	
FETA MELENIA (V)	5.95	PRAWN SOUVLAKI (GF)	8.95
Greek feta in filo pastry, chilli honey & sesame seeds		grilled king prawns, in turmeric, garlic, lemon chilli & sumac yoghurt	
EJJE KOUSSA (V)	5.25	JOOJEH CHICKEN KEBAB (GF)	5.95
Lebanese zucchini & cheese fritters, sumac yoghurt		skewered grilled minced chicken, turmeric, sumac, lemon & onion paste, mustard yoghurt	
KEFTEDES	5.95	ADANA KEBABI	5.95
traditional Greek meatballs, creamy garlic tzatziki		skewered ground lamb, hot smoked paprika, very hot pepper puree, onion & garlic kebab, harissa yoghurt	
SOUTZOUKAKIA	5.95	HALLOUMI & VEGETABLE KEBABI (V) (GF)	5.95
traditional Greek meatballs in a rich oregano tomato sauce		grilled marinated halloumi & vegetable kebab with tzatziki	
XIFIAS LEMONATOS (GF)	9.75	DJAJ PICKZ	5.95
lemon pepper grilled swordfish with anchovy, kalamata olive & caper butter		Moroccan herb & lemon chicken fillets, mustard yoghurt	
SPICED BAKALIAROS TIGANIA	6.95	CYPRIT REVITHIA (V) (GF)	5.50
salt cod, potato, dill & lime fritters with harissa honey sauce		chickpea, green pepper, red chilli and tomatoes	
PATATES BASTISI (V) (GF)	4.95	BIFTEKIA GEMISTA	6.35
baby potatoes, tomatoes, garlic, Aleppo chilli, olives, cumin with Turkish style Peynir cheese		Greek herbed burgers with warm feta filling, tzatziki	
STIFADO LACHANIKON (GF) (V)	4.95	FALAFEL (V)	4.95
peppers, courgettes, sweet potato, garlic, greek honey & mixed herb stew		ground chickpeas, bell pepper, garlic & Lebanese spices, golden fried & served with a harissa yoghurt	
LIPSI MUSSELS	5.95	SPANAKOPITA FILO PARCELS (V)	5.25
Shetland mussels laced with mustard & ouzo flavoured sauce. Turkish baker bread.		spinach, garlic & feta pastries, golden fried with tzatziki.	
YALANTZI DOLMADES (GF) (V)	4.95	STIFADO THALASSINON (GF)	6.75
vine leaves stuffed with rice, baby aubergines, zucchini, onion, garlic peppers & herbs, tzatziki		clams, prawns, mussels & calamari poached in a tomato, fennel & red chilli sauce.	
MOUSSAKA	4.95	GREEK LEMON CHICKEN (GF)	6.25
layered Kefalotiri béchamel, roasted aubergine & herbed minced lamb		roast chicken thighs, oregano, lemon & garlic with mustard yoghurt	
LOUKANIKO (GF)	6.50	KALAMARAKIA	6.50
a different choice of sausage from season to season served with mustard yoghurt sauce. please ask your server for today's sausage.		lightly dusted baby calamari, crispy fried with tzatziki.	
GRILLED HALLOUMI SALAD (GF) (V)	5.95	PIPERIES GEMISTES (V) (GF)	4.95
grilled halloumi, peppers, cucumber, tomato, rocket leaves and red onion with sumac dressing		roast pepper stuffed with rice, courgette, aubergine, red onion, mint & topped with feta.	
GREEK SALAD (GF) (V)	4.95	LAMB STIFADO (GF)	6.75
Kalamata olives, peppers, cucumber, tomato, red onion & feta with olive oil		braised lamb, pearl onions, garlic, rosemary, cinnamon & red wine stew.	
GAVROS MARINATOS (GF)	3.95	DAKOS (V)	4.95
white anchovy fillets, baby capers, kalamata olives, parsley, tomatoes & lemon		chopped tomatoes, oregano, feta & kalamata olives on dried bread.	
		PRAWN FLOGERES	6.95
		prawns, garlic & dill wrapped in filo pastry golden fried with tzatziki.	

EAST & WEST SIDES

GREEK SKINNY FRIES, OREGANO & SEA SALT (V)	2.25	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)	4.15	TAZA FLAT BREAD (V)	1.95
TABBOULEH (V)	3.50		

DESSERTS

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

- EFES** golden in colour & lightly sweet. 5% ... 5.25/2.70 half pint
DELPHI a light, crisp refreshing lager. 4% 4.15/2.15 half pint

BOTTLES

- VOLKAN WHITE** 5.25
VOLKAN GREY 5.25
VOLKAN BLACK 5.25
 volcanic wheat beer flavoured with citrus, giving a sharp, dry, earthy & sweet flavour. 5%

- KEO** Cyprus' local beer. gold in colour, unique in taste, this pilsner with a thick head is the ideal accompaniment to mezze dishes 4.55

- MYTHOS** 3.95
 one of the best Greek beers with a rich foam, bright blonde colour & a pleasant refreshing taste. 4.7%

- BREWDOG VAGABOND GLUTEN FREE** 4.95
 a classic American pale ale with tangs of citrus & tropical fruits with a light caramel malt base.

- HEINEKEN 0%** 2.95

CIDER

- ANGRY ORCHARD (GF) 5%** 5.25

COCKTAILS

- LEMON MERINGUE PIE** 7.95
 like a slice of the famous pie, combining limoncello, cariel vanilla vodka, frangelico and topped with creamy toasted meringue

- AFTER LATE** 7.65
 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 a classic fuses pomegranate & basil together with Matusalem 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
 a reenergised classic – Colorado Tin Cup bourbon, orange zest and maple syrup complimented by a hickory wood smoke

- PEAR & FIG MARTINI** 8.95
 boozy & boujee – Xante pear cognac, crème de figue, vermouth & citrus. Stirred over ice, served straight up

- SOLERNO RUM PUNCH** 8.25
 a long drink for a long summer's day. Solerno Blood Orange liqueur, Kraken rum, coconut & fresh pineapple juice. shaken & served in a sling.

- HIBISCUS NEGRONI** 9.95
 our East Med twist on a cocktail classic, Gin Mare mixed with Oscar 697 Vermouth, Campari and a touch of Hibiscus liqueur

- MEZCAL MULE** 8.95
 smokier than a basement Jazz bar. Creyente Mezcal, Fever Tree Ginger beer, fresh lime and finished with bitters

- SALTED CARAMEL ESPRESSO MARTINI** 8.25
 a decadent drink for you delectation. Cariel Vanilla vodka, freshly ground espresso and kablua salted caramel liqueur

GIN PERFECT SERVES

- PUERTO DE INDIAS STRAWBERRY GIN** 8.95
 cinnamon bark, with Fever Tree Light Tonic fresh strawberries & ice

- LARIOS ROSE** 8.95
 paired with Fever Tree Sicilian Lemon Tonic & fresh strawberries

- GABRIEL BOUDIER SAFFRON GIN** 8.95
 combined with Fever Tree Aromatic Tonic, a dash of orange bitters & an orange tweek ice orb

- GIN MARE** 8.95
 paired with blueberry ice orbs, served with Fever Tree Light Tonic & garnished with a sprig of rosemary

SPIRITS

WHISKY

- GLENFARCLAS** 4.05
AUCHENTOSHAN 4.20
MACHRIE MOOR 4.25

BOURBON

- TIN CUP** 2.90

MEZCAL

- CREYENTE MEZCAL** 4.50

GIN

- LARIOS** 2.85
LARIOS ROSE 2.85
PUERTO DE INDIAS STRAWBERRY GIN 3.85
KINRARA 3.95
GABRIEL BOUDIER SAFFRON GIN 3.95
GIN MARE 4.15

RUM

- KRAKEN** 2.50
WESTER 3.20
MATUSALEM 3.20

VODKA

- KOSKENKORVA** 2.55
DANVA BISON 2.65
CARIEL VANILLA 3.00

LIQUEURS

- ARRAN GOLD (50ml)** 3.85
FRANGELICO 2.15
XANTE PEAR 3.65
SOLERNO BLOOD ORANGE 3.55
GRAPPA 3.45
YENI RAKI (35ml) 3.85
OUZO 3.65
METAXA 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
FEVER TREE MEDITERRANEAN TONIC 2.25
FEVER TREE LIGHT TONIC 2.00
FEVER TREE AROMATIC TONIC 2.00
FEVER TREE SICILIAN LEMON TONIC 2.00
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

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.

- CALUNGHETTA 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 & finish.

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

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

- CASTILLO DE MONJARDIN CHARDONNAY** 25.95
 (Spain) upfront & intense aromas of green apple, the mouthfeel is powerful with well balanced hints of acidity and sweetness

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

ROSE

- VIGNOBLE DU SUD ROSÉ 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 sauvignon

- 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.

- GOYENECHEA MALBEC (Argentina)** 24.50
 ruby-red with purple highlights, a hint of spice on the nose with a smooth & fruity finish.

SPARKLING

- PROSECCO - COL BRIOSIO** 4.75 glass 25.95 bottle
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

DRINKS