



## STARTERS

### NACHOS

Tortilla chips with melted cheese topped with homemade salsa, guacamole, sour cream & jalapeños.

### CALAMARI

Fresh squid deep-fried and served with a home-made tartar sauce.

### HALLOUMI

Grilled Cypriot cheese and tomatoes drizzled with fresh basil pesto.

### FALAFEL

Spiced chickpeas, vegetable and herb fritters. Served with Hummus.

### PACHANGA BOREK

Diced Turkish sausage, roasted peppers, tomatoes, cheese and breadcrumbs wrapped in filo pastry and fried until golden brown.

### JALAPEÑO PEPPERS

Cream cheese stuffed jalapeño peppers, breaded & deep fried golden brown. Served with sour cream.

### FILLO PASTRY

Rolled filo pastry filled with feta cheese & parsley. Served with chili jam.

### HUMMUS

Purée chickpeas and tahini with a hint of garlic, lemon juice and extra virgin olive oil. Served with pitta bread.

### BRUSCHETTA FETA

Toasted Sourdough bread topped with tomato, garlic, fresh basil pesto and crushed feta cheese.

### HALLOUMI CROQUETTES

Grated Halloumi mixed with mashed potato, fresh herbs & seasoning. Served with a lightly spiced tomato sauce.

## MAIN COURSES

### FISH OF THE DAY

#### CHICKEN SHISH

Grilled marinated cubes of chicken, served with rice, salad and Tzatziki.

#### MUSAKKA

Layered vegetables topped with a béchamel sauce and served with a mixed salad.

#### PRAWN LINGUINE

King prawns with garlic, chilli and basil in a light tomato sauce.

#### VEGGIE CASSEROLE

**VEGAN**

Celery, parsnip, carrot, peas, onion, spinach & fresh herbs baked in a clay pot and topped with cheese (optional). Served with rice.

#### ARTICHOKE AND MOZZARELLA SALAD

Artichoke hearts, baby spinach, sun-dried tomato, light mozzarella and pan cooked garlic mushroom. Dressed with an extra virgin olive oil and lemon dressing. Served with toasted sourdough bread.

#### KOFTE

Minced lamb blended with herbs & seasoning and grilled. Served with salad, rice & Ezme.

#### PORK FILLET

Pan-fried pork tenderloin, mushrooms, Italian seasoning, Dijon mustard and cream. Served with mashed potatoes and green vegetables.

#### FAJITA CHICKEN

Sizzling platter with onions & peppers served with cheese, freshly made salsa, guacamole, sour cream, salad & tortillas for rolling.

#### PENNE MARTA

Penne with broccoli, mushroom, double cream, parmigiano  
Add chicken or bacon £2.50

#### HALLOUMI, AVOCADO & BEETROOT SALAD

Halloumi, lettuce, baby spinach, beetroot, avocado, mixed seeds, lime juice with a Balsamic vinegar & olive oil dressing. Served with toasted sourdough bread.

## BURGERS

#### WAGYU BEEF BURGER

Grilled homemade Wagyu beef burger in a brioche bun with fresh onions, pickles, lettuce and tomato. Served with chunky chips and coleslaw.  
Add streaky bacon £1.50  
Add Monterey Jack cheese £1.00

#### HALLOUMI BURGER

Grilled halloumi in a Brioche bun with lettuce, tomato and hummus. Served with chunky chips and coleslaw.

#### CHICKEN BURGER

Grilled chicken breast in a brioche bun with fresh onions, lettuce and tomato. Served with chunky chips and coleslaw.  
Add streaky bacon £1.50  
Add Monterey Jack cheese £1.00

#### PULLED PORK BURGER

Confit pork shoulder shredded and served in a Brioche bun with sweet apple mayo & rocket and served with chunky chips and coleslaw.

### VEGETARIAN