



BRUNCH UNTIL 2PM

SHARING BREAKFAST FOR 2; SUNNY SIDE UP EGGS, FETA, HALLOUMI, HUMMUS, OLIVES, TOMATO, CUCUMBER, BÖREK, ZUCCHINI FRITTERS, SUCUK, HONEY, BUTTER, PITA 16.99PP
AVO ON TOAST SCRAMBLED EGGS, POMEGRANATE SAUCE, SEEDS (V) 14
EGGS ON ZUCCHINI FRITTERS FETA, SPRING ONIONS, AVOCADO, GREENS (V) 14
BREAKFAST QUESADILLA BEEF PASTRAMI, CHEDDAR, SCRAMBLED EGGS 14
SHAKSUKA EGG, TOMATO, PEPPER, ONION, HERBS (GF)(V) 12.9
SALTY FRENCH TOAST CREAMY HERB CHEESE, ROCKET, PROSCIUTTO, CAPERS 14.5
ADD ONS; HALLOUMI, MUSHROOM, BACON, SMOKED SALMON, FETA, SAUSAGE, EGG 3

MEZZES EACH MEZZE 7.5

ORGANIC MIXED OLIVES (GF)(VG) 3.5
HUMMUS (VG)(GF) **ADD SUCUK** 3
BABAGANOUSH (GF)(V)
SELECTION OF 3 MEZZES FROM ABOVE, PITA BREAD (V) 18.5

TZATZIKI (GF)(V)
LABNEH with herby Za'atar (V)
TABBOULEH (VG)

SMALL SHARING PLATES

PLAIN PITA (VG) 3.5
BUTTERED ZA'ATAR PITA (V) 4.5
BUREK - FILO PASTRY, FETA, HONEY, PISTACHIO, SESAME, NIGELLA SEEDS (V) 7.9
DOLMA - VINE LEAVES HERBS, STUFFED RICE, RASPBERRY SORBET (GF)(VG) 8
ARANCINI ARBORIO RICE, KIMCHI, MOZZARELLA, PARMIGIANA (V) 9.5
PADRON PEPPERS (GF)(VG) 7.5
HALLOUMI CHEESE HONEY, PISTACHIO (V) 8.9
PATATAS BRAVAS AIOLI, SPICY SAUCE (VG) 8.9
ZUCCHINI FRITTERS FETA, MOZZARELLA, SPRING ONION, DILL, SEEDS (V) 8.9
GRILLED CAULIFLOWER TAHINI YOGURT SAUCE, SESAME, PUMPKIN, TURMERIC, POMEGRANATE (V) 9.5
GRILLED AUBERGINE FETA CREAM, CHILLI SAUCE, ALMOND FLAKES, CHICKPEAS, ARUGULA, CHIVES (V) 10.5
PANCO CALAMARI WITH TARTAR SAUCE 9.9
KING PRAWNS BUTTER SAUCE, HERBS, GARLIC 10.5 **ADD SUCUK** 3
SLICED LAMB ROLL PICKLED RED CABBAGE, SRIRACHA MAYO 11.5
MEATBALLS TZATZIKI, GRILLED ONION, GARLIC, TOMATO, HERBS (GF) 9.9

BIG SHARING PLATES

ALATURCO 12 HOURS SLOW COOKED LAMB, SMOKED CHEESY AUBERGINE PUREE, TZATZIKI 18.5
MARINATED GRILLED CHICKEN SUMMER STYLE BULGUR PILAV, HALLOUMI, GREENS (GF) 15.5
ROASTED SALMON POTOTA, GREEN LENTILS SALAD (GF) 17.5
TRUFFLE GNOCCHI CREAMY MUSHROOMS, PARMIGIANA (V) 15

SALADS

QUINOA FATTOUSH CUCUMBER, TOMATO, MINT, BELL PEPPER (GF)(VG) 12.5
PEACH SUMMER SALAD MIXED LEAVES, TOMATO, CRANBERRIES, CHICKPEAS, SEEDS (GF)(V) 12.5
WATERMELON SALAD, FETA, MINT, ARUGULA (GF)(V) 10
MINI GREEK CHERRY TOMATO, CUCUMBER, RED ONIONS, FETA, SUMAC (GF)(V) 7.5
ADD ONS; CHICKEN, PRAWNS, HALLOUMI 5.9

DESSERTS

CHEFS SPECIAL PISTACHIO FILLED PASTRY (V) 8.5
PISTACHIO HALVA PARFAIT GRAPE MOLASES, TAHINI (V) 8

- (V) Vegetarian (VG) Vegan (GF) Gluten Free

- Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff before placing your order.
- A discretionary optional service charge of 12.5% will be added to your bill.



COCKTAILS

- Lychie Martini** *vodka, lychie, Vermouth, pink rose* 10.9
- Strawberry Daiquiri** *strawberry, rum, lime* 9.9
- Elderflower Collins** *gin, elderflower, lemon, soda* 12
- Negroni** *gin, martini rosso, Campari* 12.9
- Dark and Stormy** *cuban spiced rum, lime, ginger beer, cinnamon* 11.9
- Passionfruit Margarita** *tequila blanco, cointreau, lime, passionfruit* 10.9
- Hendrick's Mule** *hendrick's, St germain, cucumber, mint, lime* 10.9
- Espresso Martini** *vodka, freshly brewed coffee, Tia Maria* 10.9
- Watermelon Martini** *vodka, citrus, watermelon* 10.9
- Amaretto Sour** *amaretto Disaronno, citrus, egg white, sugar* 11.9
- Chambord Bramble** *gin, lemon, Chambord* 10.9
- Pink Gin Spritz** *Pink gin, lemonade prosecco* 9.9
- Hurricane** *Dark Rum, white rum, passionfruit* 10.9
- Frose** *dry rose, strawberries lemon* 10.9
- Woo Woo** *vodka, strawberry, cranberry* 9.9
- Spicy Margarita** *tequila, triple sec, lime, spice* 11.9
- Raspberry Mojito** *raspberry, lime, rum, mint* 10.9
- Pimm's Jug** 22

SPRITZ

- Candy Blood Orange Spritz 9.8 Hugo Spritz 9.8
- Aperol Spritz 9 Campari Spritz 9

RED

| | 125ml | 175ml | Bottle |
|---|-------|-------|--------|
| Malbec, Lunaris by Callia, San Juan | 8.4 | 10.4 | 32 |
| Cotes du Rhone Rouge, Secret de Famille, Paul Jaboulet Aine, France | 8.8 | 10.8 | 34 |
| Tempranillo and Garnacha, Viña Real, Rioja Crianza, Spain | 9 | 11 | 35 |
| Merlot, Tekena, Central Valley | 7.9 | 9.9 | 30 |
| Tempranillo Organic, Raimat Pirinenca, Spain | 9.3 | 11.3 | 36 |

WHITE

| | | | |
|--|------|------|----|
| Sauvignon Blanc, Vidal, Marlborough, New Zealand | 10.5 | 12.5 | 40 |
| Chenin Blanc, Kleine Zalze Cellar Selection Bush Vines, South Africa | 8.2 | 10.2 | 31 |
| Chardonnay, Dashwood, Marlborough, New Zealand | 9.3 | 11.3 | 36 |
| Gavi di Gavi, Toledana, Domini Villa Lanata, Italy | 12 | 14 | 45 |
| Pinot Grigio, Vinuva, IGT Terre Sicily, Italy | 7.9 | 9.9 | 30 |
| Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France | 9.5 | 11.5 | 37 |

ROSE

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| Portillo Malbec Rosé, Uco Valley, Mendoza, Argentina | 9.1 | 11.1 | 35 |
| Pinot Grigio Blush, Parini, Venice, Italy | 8.2 | 10.2 | 31 |

SPARKLING

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| Prosecco Extra Dry | 7.8 | 33 |
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BEER

Our selection changes weekly

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| Efes 6 | Efes Draft Lager 8 | Kopparberg Cider 6 |
| Brewdog IPA 6.5 | Birra Moretti 6 | Estrella Galicia 7 |

SOFT & HOT DRINKS

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|--|-------------------------------------|
| Juices 3.5 ; <i>Apple / Orange / Cranberry</i> | Homemade Lemonade 4 |
| Coke / Coke Zero / Sprite / Ginger Ale / Ginger Beer 3.5 | Strawberry Lemonade 4 |
| Small Still/Sparkling Water 2.5 | Large Still/Sparkling Water 4 |
| Herbal Teas 3 | Americano 3 |
| Espresso 2.8 / Mocha 3.5 / Affogato 4.5 | Cappuccino / Latte / Flat White 3.2 |