

## STARTERS

### MIXED OLIVES £6 - V GF

Selection of mixed Mediterranean Olives marinated in Olive Oil and fresh herb dressing

### CHICKEN, HALLOUMI & WALNUT KOFTE £14 - N

Minced Chicken Kofte dressed with a seasoned Tomato & Basil sauce

### SWEET CHILLI CHICKEN WINGS £14

Boneless Chicken wings marinated in a special blend of herbs and spices

### HALLOUMI FRIES £12 - V

Deep fried Cypriot Halloumi sticks that are crisp on the outside and soft on the inside

### GRILLED KING PRAWNS £19 (6 pieces)

Served on a Lettuce leaf with Bang Bang dip

### WELSH LAMB KOFTE £15

Minced Lamb Kofte served on a bed of Hummus & Beetroot spread, accompanied with Minted Chilli Yoghurt dip

### SCALLOPS £16 - GF

Golden brown pan seared Scallops served with Butternut Squash purée and Sage Butter

### BOREK £13 - V

Light and crispy fried Filo pastry filled with Cheese and Spinach served with a Sweet Chilli dip

### GARLIC PRAWNS £29 - GF

Fresh jumbo Prawns pan-fried in a Garlic, Butter and white wine sauce

### CRISPY CALAMARI £16

Tender Squid fried in light breadcrumbs served with Lime Aioli

### MIXED MEZE £25 - N

A sharing platter with Hummus, Tarama, Cacik, Kisir, and Baba Ghanush (recommended for 2 people)

### FALAFEL £13 (V)

Served on a bed of Carrot & Hummus spread & Minted Yoghurt dip

### CHICKEN TERIYAKI £13 (3 skewers)

Grilled Chicken skewers with Teriyaki sauce

## SALADS

Recommended for Sharing

### QUINOA SALAD £14

Sautéed Pepper paste, Cucumbers, Tomatoes, Pomegranate seeds, Walnuts, Watermelon cubes, Spring Onions, Purple Basil, Romaine Lettuce, Lemon sauce & Pomegranate molasses

### BEETROOT SALAD £14

Oven Roasted Beetroot, Goats Cheese Cream, Orange slices, Walnut & fennel dressed with Olive Oil, Lemon & Salt

### GREEK SALAD £13

Vine Tomatoes, Cucumber, Kalamata Olives, Feta Cheese, Onions, Olive Oil, Lemon & Salt

### MERCIMEK SALAD £15

Lentils with Rucola, Kalamata Olives, Cucumber, Tomato, Red Onions, Green Peppers, Orange slices, Walnuts & Grilled Halloumi cheese

## CHARCOAL GRILLED MEAT

Cooked on charcoal grill and served with a side salad. All our grilled meat is served medium rare.

### MIXED SHISH £32

A combination of Chicken and Lamb shish

### LAMB SHISH £30

Succulent cubes of Lamb marinated in a special blend of herbs and spices

### LAMB CHOPS £36

Fine cuts of tender Lamb chops marinated in a special blend of herbs and spices

### LAMB ADANA £24

Minced Lamb combined with a special blend of herbs and spices cooked on a skewer

### CHICKEN ADANA £24

Minced Chicken combined with special blend of herbs and spices cooked on a skewer

### CHICKEN SHISH £26

Succulent cubes of Chicken breast marinated in a special blend of herbs and spices

### GRILLED MIX VEGETABLES WITH HALLOUMI £23 - V N GF

Charcoal grilled mix vegetables with Halloumi served with Romesco sauce

## JOSPER OVEN

Cooked to your preference in a woodfire Josper oven and served with a side salad (+ Go Gold 24k)

### TOMAHAWK STEAK £140 (+ £200)

Dry aged 35 days matured, succulent Steak on the bone. 1400gr

### FILLET OF WAGYU BEEF £90 - GF (+ £100)

Wagyu Beef Steak (recommended medium rare) 400gr

### WAGYU SHISH KEBAB £55 - GF (+ £100)

Succulent A5 Wagyu Beef cubes marinated in a special blend of herbs & spices

### PRIME RIB EYE £38 - GF (+ £100)

28 day aged prime-cut Steak bursting with flavour (recommended medium rare) 700gr

### SIRLOIN £35 - GF (+ £100)

A tender flavour of 28 day aged prime-cut Steak (recommended medium rare) 350gr

### T-BONE £55 - GF (+ £150)

A tender fillet on one side and flavoursome Sirloin on the other (recommended medium rare) 800gr

### FILLET OF BEEF £49 - GF (+ £100)

The most tender cut of prime cut Steak (recommended rare) 300gr

### STEAK SAUCES £3

Peppercorn, Mushroom, Chimichurri

## FRUITS OF THE SEA

### FILLET OF SEABASS £28 - GF

Fillet of Seabass served with Rocket salad & Roast Pepper sauce

### MONKFISH KEBAB £36 - GF

Cubes of Monkfish marinated in a special blend of herbs and spices, served with a side salad

### GARLIC PRAWNS £39 - GF

Fresh Jumbo Prawns, Josper grilled in garlic butter and white wine sauce, served with side salad

### GRILLED SALMON £27 - GF

A grilled fillet of Salmon served with creamy mashed Potatoes, French Beans and Seafood Veloute sauce

### GRILLED LOBSTER £60 - GF

A whole Lobster cooked in Garlic Butter

### MIXED SEAFOOD PLATTER SERVES 2 £140

Half Lobster, Scallops, Crab, Salmon, Seabass, King Prawn, Calamari, Tuna, Mussels & Clams

### CHEF'S TASTING MENU £80 PP

Experience one of Chef Melin's multi course tasting menu

## PASTA

### LOBSTER SPAGHETTI £29

Chunks of tender Lobster cooked in a Tomato sauce, White Wine with Garlic and Chilli

### FRUTTI DI MARE PASTA £31

Mussels, Clams, Prawns, Squid, Salmon cooked in a Tomato and White Wine sauce

### WAGYU BEEF BOLOGNESE £29

Freshly cooked Tagliatelle with Carrots, Onion, Aubergine & minced Wagyu Beef

### CHICKEN & MUSHROOM TAGLIATELLE £26

Ribbon style pasta cooked in a creamy white sauce with Chicken, Mushroom & Broccoli

## SOMETHING DIFFERENT

### LAMB SHANK £32

Slow cooked Lamb shank on a bed of mash Potatoes

### LAMB SAUTE £28

Pan-fried Lamb served with chilli peppers, Tomatoes and Rice

### LAMB MOUSSAKA £27

Slow cooked minced Lamb layered with Aubergine, Potato & a rich Cheese Béchamel served with salad

### CREAMY CHICKEN £27

Pan fried small cubes of Chicken breast with Mushrooms, Onions in a creamy white sauce, served with Rice

## SIDES

### RICE OR BULGUR £5 - V

### GRILLED STEM BROCCOLI £9 - GF V

### GRILLED ASPARAGUS £9 - GF V

### CREAMY MASHED POTATO £6 - GF

### MAC & CHEESE £7

### TRUFFLE & PARMESAN CHIPS £17 - GF

### CREAMY GARLIC MUSHROOMS £10 - GF

### TRIPLE COOKED HAND CUT CHIPS £7 - GF V

### EZME SALAD £13 - GF V

### TRUFFLE MAC & CHEESE £17

GF - NON GLUTEN CONTAINING INGREDIENTS V - VEGETARIAN N - CONTAINS NUTS

A compulsory service charge of 12.5% will added to the table of 4 and more guests.

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, shellfish or fish. Please alert your server if you have any allergies or dietary requirements.