Starters		Grills	
Grilled Halloumi V Grilled halloumi slices with fresh tomato, red onion	7.5	Grilled Chicken Shish G-F/DF Olive oil lemon juice mustard marinated chunks of tender chicken breast cooked over a	16.5
Crispy Squid Rings Panko coated crispy squid rings served with tartar sauce and wage of	8	grill served with fluffy basmati rice and mix salad	
lemon  Mozzarella Stick V  Golden and crispy garlic flavored melted mozzarella stick with onion	6.5	Grilled Lamb Chops G-F/DF Succulent lamb chops marinated in blend of gallic oregano and olive oil then grilled to perfection served with chips and mix salad	20.5
chutney		Pera Mix G-F	21.5
Arancini Spinaci V Crispy golden risotto balls filled with spinach and melted mozzarella	7.5	Combination of 2 pieces lamb chops and 4 pieces chicken shish served with fluffy basmati rice and mix salad	J
served with tomato basil and garlic mayo		Peppercorn Chicken	19.5
Feta Borek V Golden, flaky rolls are filled with creamy feta cheese and fresh herb	7.5	Grilled chicken shish pieces served with creamy sautéed spinach, sautéed potato and creamy peppercorn sauce	
wrapped in delicate phyllo pastry		Grilled Salmon Fillet G-F	20.5
Grilled Beef Sausage Premium cuts of beef seasoned with a	7.5	Fresh salmon fillet lightly seasoned with herb and spices grilled to perfections	
bland of garlic and paprika ser <mark>ved with</mark> fresh tomato and red onion		served with sautéed potato and creamy sautéed spinach	
Prawn Tempura  Perfectly light butter coated crispy	7.5		
prawns served with tartar sauce		SET MENU £30 Per Person minimum for 2 people	`
Hummus and Falafel V-G	T <sup>7.5</sup> EL	Three sharing starters:	
Creamy hummus topped with two crunchy falafel served with warm pita		Hummus / Tzatziki / Aubergine Shaks	
Hummus V-G Blended chickpeas, tahini, fresh lemon juice, hint of garlic and	6.5 since 2	Choose your own main from Grills, Vegetar Burgers or Schnitzels. * Schnitzels and Burgers are served with side	•
olive oil served with warm pita		Set Menu	
Aubergine Shakshuka V-G A hearty and aromatic fried aubergine,	6.5	Side Salads	
pepper and onion in rich spiced tomato		Greek Salad V/G-F	
sauce served with warm pita		Crispy cucumber, juicy tomato, bell pepper,	5.5
Tzatziki V / G-F Crispy cucumber, Greek yogurt, mint and	6.5	red onion, olives, creamy feta cheese,	
garlic combination adds a cool and zesty		dressed in tangy olive oil vinegared  Caesar Salad V	
flavor any dishes served with warm pita		Crispy romaine lettuce tossed in rich and	5.5
Vegetarian Specials		creamy caesar dressings with crunchy crouton and freshly grated parmesan	
Veggie Musakka V / G-F Layer of roasted aubergine, potato, bell	16.5	Pink Coleslaw V / G-F	4.5
pepper, chickpea topped with béchamel sauce served with fluffy basmati rice and		Shredded red cabbage, carrot, red onion fresh herb with tangy mayonnaise and lemon juice	
salad  Puttor Poons V.C./C.F.		Mixed Salad G-F / D-F	4.5
Butter Beans V-G / G-F Freshly cooked with sweet chili, fresh	15.5	Mixed leaves, tomato, crunchy cucumber,	1.0
tomato and mixed bell pepper served with fluffy basmati rice and mix salad		sliced red onion with olive oil and lemon dressing	

V-G Vegan G-F Gluten Free
D-F Dairy Free V Vegetarian

## Schnitzels Burgers Classic Chicken Schnitzel Chicken Schnitzel Burger 14.5 11.5 Breaded chicken breast fried to golden perfections Double layered chicken schnitzel served in with lemon wedge and garlic butter and side of brioche bun with lettuce, tomato, cucumber garlic mayo and sweet chili pickles, burger relish and onion chutney Traditional Pork Schnitzel Beef Combo Burger 14.5 12.5 Breaded and pan-fried pork loin with lemon Hand crafted Scottish beef patty topped with wedge and garlic butter smoky BBQ sauce and sliced of bacon, melted mozzarella cheese garlic mayo served in brioche bun with lettuce, tomato. cucumber pickle Seabass Schnitzel 18.5 Seabass Schnitzel Burger Breaded and fried to perfection juicy seabass 11.5 Double layered seabass schnitzel served in fillet with lemon wage, garlic butter and side tartar sauce and sweet chili brioche bun with lettuce, tomato, cucumber pickles, burger relish and red onion chutney Austrian Veal Schnitzel 18.5 Pork Schnitzel Burger Traditional Austrian breaded and fried veal 11.5 schnitzel, served with lemon wage garlic butter, Double layered pork schnitzel served in side of mustard mayo sauce and cranberry sauce brioche bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney Iberian Schnitzel 22.5 Crispy pork schnitzel topped with mozzarella cheese Tower Burger 13.5 and chorizo sliced and baked in oven till cheese are Combination of Pork and Chicken schnitzel bubbly served with side peppercorn sauce layered on top of it served in brioche bun with lettuce, tomato, cucumber pickle, burger relish Napolitano Schnitzel 20.5 and onion chutney Golden colored thin sliced whole chicken breast schnitzel baked with mozzarella cheese topped with Aubergine Burger 11.5 fresh tomato sauce served with lemon wage, garlic Double layered aubergine slices served in brioche butter, side smoky BBQ sauce and garlic mayo bun with lettuce, tomato, cucumber pickle, burger relish and onion chutney Holstein Schnitzel 22.5 Veal schnitzel topped with a fried egg, anchovies, Halloumi Schnitzel Burger 12.5 capers served with lemon wage garlic butter and Double layered fried halloumi schnitzel side of mustard mayo and peri peri sauce served in brioche bun with lettuce, tomato, cucumber pickles, burger relish and onion Greek Schnitzel 20.5 chutney Breaded and perfectly golden fried seabass fillet topped with Greek feta salad served with side tartar Sides and Dips sauce Chips 4.95 Halloumi Schnitzel V 12.5 Creamy Sautéed Spinach 3.95 Golden crusted fried, crispy halloumi cheese **Sweet Potato Chips** served with lemon wage and mixed crispy garden 4.95 Sautéed Potato salad 4.45 Aubergine Schnitzel V-G Creamy Mash Potato 4.45 12.5 Crispy outside, juicy inside, breaded aubergine Basmati Rice 3.95 slices fried to golden brown served with lemon Jalapeno Pickles 1.95 wage, mixed crispy garden salad and side of Beef Gravy 1.95 tomato basil sauce Peppercorn Sauce 1.95 Portabella Mushroom Schnitzel 12.5 Basket of Pitta 1.95 Marinated meaty large breaded portabellas fried to perfection served with lemon wage and mixed crispy

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garden salad

