

SMALL PLATES

Order a few plates as starters or make a full table to share.

Mediterranean Olives **VG** **GF** 3.95

Homemade Mediterranean Dips. Served with Flatbread

Garlic Hummus **VG** 4.50

Harissa Hummus **VG** 4.95

Turkish Ezme Salsa **VG** 3.95

Spinach Feta Hummus **V** 4.50

Tzatziki **V** 3.95

Spiced Pumpkin Hummus **VG** 4.75

Padron Peppers **V** 4.50

Spanish Green Padron Peppers served with Cracked Sea Salt

Sweet Potato Falafel **V** 5.75

Served on Harissa Yoghurt and Zhoug

Halloumi Fries **V** **GF** 5.95

Lemon Pepper Sauce and Honey Drizzle, Topped with Sliced Chilli

Patatas Bravas **V** 5.00

Potatoes served with a Smokey Tomato Sauce, Topped with Garlic Aioli

Turkish Lamb Kofte **GF** **H** 7.95

Topped with Tomato Ezme, Mint and Tzaziki

Spanish Pil Pil Prawns 8.95

Olive Oil, Freshly Sliced Chilli and Garlic with Flatbread

Calamari 8.25

Lightly Coated Squid served with Garlic Aioli, Parsley & Chilli

Moroccan Lemon Chicken **GF** **H** 7.75

Preserved Lemon Chicken, Triple Grain Rice Pilaf, Feta & Olive salad

Chicken Shawarma **GF** **H** 7.95

Served with Garlic Yoghurt, Pomegranate Molasses, Fresh Chilli and Parsley

Peri Wings **GF** **H** 7.95

Marinated in Homemade Peri-Peri, Fresh Chilli and Garlic

Carrot Salad **V** **GF** **H** 4.00

Drizzled with a Tahini and Garlic Yoghurt

Beetroot and Orange Salad **VG** **H** 4.00

Freshly Roasted with a Citrus Dressing

Apple, Fennel and Burratta Salad **V** **H** 4.50

Served on a bed of Watercress with Orange Dressing

Spanish Tomato Salad **GF** Ask for **V** 5.95

Heritage Tomatoes, Parma Ham, Manchego & Sumac Onion drizzled with a Mediterranean Dressing

Greek Salad **V** 5.50

Lettuce, Cucumber, Feta, Olives, Onion, Tomato and Mixed Peppers

Green Salad **VG** 4.00

Lettuce, Cucumber, Roasted Artichoke and Peppery Rocket

FLATBREADS

Rosemary Garlic Flatbread **VG** 4.75

Za'atar Flatbread **VG** 4.50

Mozzarella Zhoug Flatbread **V** 5.00

SIDES

Triple Grain Rice Pilaf **V** 4.00

Lebanese Slaw **V** **GF** 4.50

Sweet Potato Fries **V** 5.75

House Fries with Aleppo Seasoning **V** 4.50

Side of Ancient Grain Flatbread **V** 2.50

MEDITERRANEAN BOWLS

Sweet Potato Falafel **V** Ask for **VG** 8.95

Roasted Beetroot, Zhoug, Red Onion, Triple Grain Rice Pilaf, Lettuce, Slaw

Lemon Chicken **H** 9.95

Greek Salad, Carrots, Triple Grain Rice Pilaf, Lettuce, Garlic Hummus & Za'atar Red Onions

Lamb Kofte **H** 9.95

Apple, Fennel, Turkish Ezme & Tzatziki, Triple Grain Rice Pilaf, Lettuce, Slaw

Wild Mushroom **V** 9.95

Crispy Chillies & Onions, Triple Grain Rice Pilaf, Lettuce, Slaw, Feta and Aioli

Calamari **H** 10.50

Greek Salad, Garlic Yoghurt, Triple Grain Rice Pilaf, Slaw

WRAPS

Mushroom and Feta **V** Ask for **VG** 8.95

Smokey Tomato, Lettuce, Lebanese Slaw, Garlic Yoghurt, Crispy Onions

Chicken Shawarma **H** 9.50

Lettuce, Lebanese Slaw, Harissa Yoghurt, Carrots

Peri Chicken **H** 9.75

Homemade Peri-Peri Sauce, Feta, Crispy Onions, Lettuce & Lebanese Slaw

Sweet Potato Falafel **V** 9.00

Pomegranate Seeds, Crispy Onions, Lettuce, Lebanese Slaw, Cucumber & Zhoug

Lamb Kofte **H** 9.75

Garlic Yoghurt, Lettuce, Lebanese Slaw, Turkish Ezme, Tzatziki, Fresh Parsley

PIZZA

Our dough is made fresh daily using ancient grains including Emmer, Spelt & Einkorn giving our dough a unique flavour and a lighter crust. If you have a gluten intolerance, we have a gluten free option available.

Margherita Ask for **VG** 11.00

Buffalo and Grated Mozzarella with Fresh Basil

Turkish Lamb **H** 13.50

Spiced Lamb, Rose Harissa, Guindilla Peppers, Red Cabbage, Tahini drizzle and Fresh Mint

Gallio Green **V** Ask for **VG** 11.50

Olive Oil Base, Wild Mushrooms, Spinach, Mozzarella, Feta and Pumpkin Seeds

Italian Truffle 13.50

Sliced Prosciutto, Buffalo Mozzarella, Wild Rocket, Truffle Oil, Grana Padano Shavings

Meat Charcuterie 13.95

Nduja, Salami, Chorizo, Prosciutto, Piquillo Peppers and Mozzarella

Spanish Chorizo 12.50

Smokey Tomato, Chorizo, Guindilla & Piquillo Peppers, Red Chilli, Mozzarella

Greek Goddess **V** Ask for **VG** 11.25

Olive Oil Base, Oven baked Artichokes, Feta, Mozzarella, Olives, Sundried Tomato and Spinach

Lemon Peri Chicken **H** 13.25

Lemon Chicken, Mozzarella, Padron Peppers, Red Onion and Peri-Peri Drizzle

DIPS

each 1.25

Garlic Aioli **V** **Garlic Yoghurt** **V** **Harissa Yoghurt** **V** **Zhoug**

Green Salsa **VG** **Tahini** **VG** **Turkish Ezme Salsa** **VG**

Homemade Peri-Peri Sauce **VG**

V Vegetarian **VG** Vegan **GF** Gluten Free **H** Halal