

VALENTINE'S SET MENU

£36 PER PERSON | 3 COURSES

+£5 per person for a Welcome Glass of Prosecco or Zero Proof

ON ARRIVAL

Hummus & Freshly Baked Flatbread (v, ask for gf or vg)

STARTERS

Croquetas

Crispy golden bites filled with creamy potato & a trio of melted cheeses (v)

Lamb Kofte Meatballs

Cooked in a rich smoked paprika & tomato sauce, finished with a sprinkling of za'atar

Shell on Tiger Prawns PREMIUM - £2

Pan-fried in garlic & chilli oil (gf)

Shorba

Red lentils with carrot, tomato, onion, garlic & a hint of chilli, finished with a drizzle of tahini (v, gf ask for vg)

Truffle Batatas

Tossed in truffle oil, grated halloumi & za'atar (v)

Calamari PREMIUM + £2

Lightly coated squid with turmeric aioli & sliced chilli

MAINS

Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado served with rice pilaf (ask for gf)

Saffron Seafood Stew

Saffron-infused creamy broth with white fish, mussels, tiger prawn, garlic, chilli, onions & a homemade pita bread (ask for gf)

Chicken Shawarma Platter PREMIUM + £3 FOR TWO TO SHARE

Rice pilaf, slaw, cherry tomatoes, harissa yoghurt, pink pickled onions, mini pickles & turkish chilli

Mushroom Pizza

With our signature dough, olive oil base, mozzarella, mushroom, feta & aleppo pepper (v, ask for gf or vg)

Sesame Coated Falafel Pilaf Bowl

Greek style salad & lebanese slaw, rice pilaf, tzatziki, pistachio, walnuts & dried fruits (v, ask for gf or vg)

DESSERT

Baklava

Classic sweet honey, crusted nuts in filo pastry served with vanilla ice cream, sprinkled with dried rose petals (v)

Berry Cheesecake

Vanilla cheesecake with berries, berry coulis (v)

Leila Cake

Homemade vanilla sponge cake with whipped cream, honey, crumbled pistachios, walnuts & dried fruits (v)

Greek Style Doughnuts

Topped with pistachio, walnuts & honey (v)



Please let us know of any allergies. Scan QR for allergen info. Service charge applies.

*Our beef, lamb & chicken is halal

v = vegetarian vg = vegan