



## BRUNCH MENU

### COCKTAILS

#### Lady Floss - 8.5

Pink Gin, Raspberry Liquor & Lemonade

#### Pornstar Martini - 9

Vanilla Vodka, Passion Fruit Liqueur & Passion Fruit

#### Mojo - 12

Wray & Nephew, Coconut Rum, Passion Fruit Liquor,  
Passion Fruit, Orange & Pineapple

#### Frozen Strawberry Daiquiri - 9

Rum, Fresh Strawberries & Fresh Lime,  
Vodka, Peach Liquor, Orange & Pineapple

#### Mai Tai - 8

Spiced Rum, Orange Liquor, Strawberry Liquor & Orange

#### Passion Fruit Mojito - 9

Rum, Fresh Mint, Fresh Lime & Passion Fruit

#### Elderflower Martini - 8.5

Gin, Vodka, Elderflower Liquor & Fresh Lemon

#### 1453 - 10

Jack Daniels, Courvoisier, Disaronno & Dash of Coke

#### Tropical T - 8.5

Vodka, Passion Fruit Liquor, Peach Liquor,  
Orange, Pineapple, Cranberry & Triple Sec

#### Strawberry Mojito - 8.5

Strawberries, Rum, Fresh Mint & Fresh Lime

#### Tequila Colada - 8

Malibu, Tequila & Pineapple

#### Woowoo - 8

Vodka, Peach Liquor, Fresh Lime & Cranberry

#### Sun Kissed - 7.5

Vodka, Peach Liquor, Orange & Pineapple

#### Cosmopolitan - 8.5

Citrus Vodka, Orange Liquor,  
Fresh Lime & Cranberry

#### Long Island - 10

Vodka, Tequila, Rum, Gin,  
Triple Sec & Dash of Coke

#### Angel's Delight - 8.5

Gin, Fresh Cream, Triple Sec & Strawberries

#### Pina Colada - 8.5

White Rum, Malibu, Fresh Cream & Pineapple

#### Mojito - 8

Rum, Fresh Mint & Fresh Lime

#### Espresso Martini - 8.5

Vodka, Coffee Liquor & Double Espresso Shot

#### Margarita - 8.5

Silver Patron, Triple Sec, Sweet & Sour

### MOCKTAILS

#### Mojito - 5.5

Classic / Passion Fruit / Strawberry

#### Pina Colada - 5.5

#### Frozen Strawberry Daiquiri - 6

#### Tropical Island - 5.5



## BRUNCH MENU

### STARTERS

#### Hummus

Mashed chickpeas blended with tahini, olive oil and lemon (V)

#### Cacik

Creamy garlic yoghurt with cucumber and touch of mint (V/D)

#### Ezme

Chopped fresh tomatoes, peppers, onion, garlic and parsley (V)

#### Tarama

Smoked cod roe mousse

#### Halloumi

Grilled Cyprus halloumi (V/D)

#### Borek

Filo pasty with cheese and baby spinach (V/D/G)

#### Sujuk

Grilled Turkish sausage

#### Calarni

Battered crispy fresh squid (G)

#### Falafel

Deep fried crispy mashed chickpeas (V)

#### Garlic Mushroom

Pan fried creamy mushroom with garlic and cheese (V/D)

#### Chicken Wings **NEW**

Flat chicken wings grilled and served with red pepper mayo

### GRILLS

#### Chicken Shish

Marinated, cubed and skewered finest chicken breast with rice and salad

#### Chicken Kofte

Minced chicken with spices & herbs with rice and salad (G)

#### Chicken Beyti

Minced chicken with spices and herbs wrapped in tortilla, served with bulgur, yogurt and tomato sauce (G/D)

#### Chicken Wings **NEW**

Flat wings marinated and grilled, served with rice and salad

#### Lamb Shish

Marinated, cubed and skewered finest lamb fillet with rice and salad

#### Lamb Kofte (Adana)

Minced lamb with spices & herbs with rice and salad

#### Lamb Ribs **NEW**

Trimmed best end ribs grilled, served with rice & salad

#### Lamb Beyti

Minced lamb with spices wrapped in tortilla, served with bulgur, yogurt & tomato sauce (G/D)

#### Tiger King Prawns

Jumbo prawns peeled and grilled, served with rice and salad

#### Halloumi Shish

Halloumi, onions and peppers served with rice and salad (V/D)

#### Mixed Shish

2pcs lamb shish, 2pcs chicken shish, served with rice and salad

All products are homemade daily on sight. For food allergies and intolerances please speak to a member of staff about your requirements.

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

V - vegetarian, D - contains dairy, G - contains gluten, N - contains nuts. Please note fish may contain bones.

All beef products are 100 day corn fed & 28 day matured. A discretionary service charge of 12.5% may be added to your bill.