

NIBBLES

MIXED OLIVES - 4

Black & green olives, garlic, herbs and extra virgin olive oil (V) (VF)

PADRON PEPPERS WITH SEA SALT - 5

Sweet green peppers served with a drizzle of oil sprinkled with sea salt (V) (VF)

DIPS

Served with warm flat bread

CACIK - 6

Chopped cucumber, yoghurt, mint dill and garlic (V) (VF)

HUMMUS - 6

Mashed chickpeas, tahini, extra virgin olive oil and garlic

EZME - 6

Finely chopped tomatoes, onions, peppers, parsley with pomegranate dressing and extra virgin oil

BETROOT TARTARE - 6

Roasted beetroot, yoghurt, garlic with crushed walnuts (V) (VF) (N)

SMALL PLATES

HALLOUMI & HONEY - 7.5

Sliced halloumi grilled and dressed with sweet honey (V)

SUCUK - 7.5

Pan fried spicy beef sausage with mixed roasted peppers

SIGARA BOREGI - 8

Cigar shaped pastry stuffed with feta cheese, spinach and phyllo dough with a home-made sweet chilli sauce (V)

CALAMARI - 9

Crispy calamari rings served with tartare sauce

GARLIC CHEESY MUSHROOMS - 8

Cheesy garlic infused mushrooms (V)

CYPRriot SAUSAGES (SEFTALI) - 8

Hummus on a bed of flat bread with herb infused sausages

RED VELVET PRAWNS - 10

Red velvet coated prawns served with a ginger, garlic and chilli sauce

BONELESS WINGS - 9

Crispy boneless chicken wings served with spicy mayo

PAN FRIED GARLIC PRAWNS - 10

Pan fried prawn, cooked with garlic butter

WAGU SLIDERS - 11

3 wagu beef sliders with cheese and honey infused caramelised onions

BURATTA - 10

Fresh Murgian whole buratta cheese, served with fresh cherry tomato and extra virgin oil (V)

FALAFEL - 7

Mashed chickpeas, broad beans and fresh vegetable fritta (V) (VF)

SIGNATURES

LAMB SHISH* - 23

Prime cuts of lamb neck filet served with rainbow salad

KING PRAWNS* - 23

Coal fired king prawns served with rainbow salad

LAMB CHOPS - 23

4 best end cut lamb chops served with broccoli and asparagus

SEA BASS - 20

Two fillets of fresh sea bass served with mixed vegetables and roast potatoes

LAMB BEYTI - 19

Lamb kofte wrapped in a hot tortilla bread served on a bed of yoghurt topped with a unique 'M' created tomato sauce

LAMB RIBS - 19

House speciality marinated juicy lamb ribs served with broccoli and asparagus

VEGAN SPECIAL - 17

Falafel on a bed of hummus, broccoli, asparagus and roasted potatoes (VF)

THE CLASSICS

Served with rainbow salad, grilled peppers and on a flat bread

CHICKEN SHISH* - 17.5

Marinated large cubes of coal fired chicken breast

CHICKEN WINGS* - 16

Large chicken wings coated in our special spice blend

CHICKEN THIGHS* - 17

Coal fired boneless chicken thighs

CHICKEN KOFTE* - 17

Hand crafted chicken mince flavoured with herbs and peppers

LAMB KOFTE* - 17

Hand crafted lamb mince flavoured with herbs and peppers

MIXED GRILL* - 24

2pc chicken shish, 2 pc lamb shish, 1 lamb kofte

VEGETABLE SKEWER - 16

Onions, aubergine, peppers and tomatoes (V)

STEAKS & BURGERS

T-BONE (FOR TWO) - 47

A large divine 28 day aged T-Bone steak cooked in butter and sliced, served with chips and a creamy peppercorn sauce

FILET STEAK (225G) - 27

Served with wild mushroom and peppercorn sauce

WAGU BEEF BURGER - 17

Smashed with avocado, tomato salsa and melted cheese

PLATTERS

TASTER FOR TWO - 45

Chicken shish, lamb kofte, 2pc ribs, 2pc lamb chops, bulgur, rice and salad

CHICKEN TASTER (3-4 PEOPLE) - 50

Chicken shish, chicken thighs, chicken wings, chicken kofte, bulgur, rice and salad

THE M TASTER (3-4 PEOPLE) - 75

Chicken shish, lamb shish, lamb kofte, chicken kofte, chicken wings, chicken thighs, lamb ribs and lamb chops served with bulgur, rice and salad

SIDES

PORTION OF FLAT BREAD 1.5

CHIPS OR SWEET POTATO CHIPS - 4.5

MIXED VEGETABLES - 6.5

ROASTED BABY POTATOES - 5

MEDITERRANEAN SALAD - 7.5

CLASSIC MAC & CHEESE - 7

SIGNATURE RAINBOW SALAD - 6

Allergy key: (V) Vegetarian | (VF) Vegan Friendly | (N) Nuts | * Can be made gluten free with no flat bread

Food allergy notice: please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish. If you have any allergies please ask your server for our full allergy list. 12.5% Discretionary service charge.