

COLD STARTERS

HUMMUS <i>v</i>	6.9
<i>Chickpea puree, tahini, lemon and garlic.</i>	
CACIK <i>v</i>	6.9
<i>Creamy yoghurt, cucumber, mint, and garlic.</i>	
BABA GANOUSH <i>v</i>	6.9
<i>Smoked aubergine, tahini, strained yoghurt, hint of garlic and olive oil topped with fresh pomegranate.</i>	
BEETROOT <i>v n</i>	6.9
<i>Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and topped with walnut.</i>	
PATLICAN SOSLU <i>v</i>	6.9
<i>Pieces of deep-fried aubergine, in a fresh tomato sauce.</i>	
KISIR <i>v</i>	6.9
<i>Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.</i>	
VINE LEAVES	6.9
<i>Stuffed vine leaves with rice and herbs.</i>	
EZME SALAD <i>v</i>	7.9
<i>Freshly chopped tomato salad with onions, parsley & herbs.</i>	
AVOCADO AND PRAWN COCKTAIL	8.9
<i>Avocado, baby prawns, and our classic Marie Rose sauce.</i>	
OLIVES <i>v</i>	6
<i>A bowl of marinated green jumbo olives.</i>	
VEG STICKS	4
ZAVI MIXED MEZE	S 15.9 – L 22.9
<i>Hummus, Beetroot Tarator, Vine Leaves, Kisir, Patlican Soslu and Cacik.</i>	
EXTRA BREAD	2.5

VEGETARIAN DISHES

HELLIM & VEG	17.9
<i>Grilled hellim, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce.</i>	
VEGETABLE MOUSSAKA	17.9
<i>Layers of potatoes, aubergine, courgette, mix vegetables, topped with light béchamel sauce, served with salad.</i>	
STUFFED PORTABELLO MUSHROOM	17.9
<i>Stuffed Portobello mushroom topped with mixed vegetables, and mozzarella cheese served with mashed potato.</i>	

HOT STARTERS

SPICY STIR-FRIED OCTOPUS	10.9
<i>Chopped octopus, garlic, chilli, cherry tomatoes, peppers, onion and fresh mango in garlic butter sauce.</i>	
ROASTED GOAT'S CHEESE & WALNUT <i>v n</i>	9.9
<i>Honey glazed goat cheese, oven roasted beetroot, walnuts, and a balsamic reduction.</i>	
GRILLED KING PRAWNS	11.9
<i>Headless Pacific king prawns with garlic butter sauce served on a bed of basmati rice</i>	
SAGANAKI CHEESE <i>v</i>	9.9
<i>Pan fried flaming Cypriot cheese with brandy.</i>	
FILO PARCELS <i>v</i>	8.9
<i>Feta cheese and spinach wrapped in filo pastry.</i>	
CRISPY BATTERED KING PRAWNS	11.9
<i>With sweet chilli sauce.</i>	
DEEP-FRIED CALAMARI	10.9
<i>Fresh calamari with tartar sauce.</i>	
GRILLED HELLIM CHEESE <i>v</i>	9.9
<i>With mixed leaves, cherry tomatoes and a basil oil dressing.</i>	
HELLIM SUCUK	9.9
<i>Grilled Cyprus cheese and spicy sausage.</i>	

SALADS

TRADITIONAL GREEK SALAD <i>v</i>	13.5
<i>With mixed herbs, cucumber, cherry tomatoes, peppers, red onion topped with feta cheese, marinated olives & fresh lemon.</i>	
CHICKEN & AVOCADO SALAD	17.9
<i>Marinated chicken, mixed leaves, cherry tomatoes, peppers with pomegranate dressing.</i>	
FRUITY GOAT CHEESE SALAD <i>v n</i>	16.5
<i>Mixed leaves, roasted beetroot, avocado, dry cranberry, dry apricot, orange, tossed walnut, and pomegranate sauce.</i>	
GRILLED HELLIM SALAD <i>v</i>	15.5
<i>Mixed leaves with cherry tomatoes, cucumber, avocado, red onion, balsamic glaze, olive oil and pomegranate sauce.</i>	

GRILLS

All grills are served with rice and side salad

ADANA KOFTE	21.5
<i>Minced lamb with herbs and spices on skewers.</i>	
CHICKEN AND LAMB SHISH	22.9
<i>Marinated chicken and lamb, grilled to delight on a skewer.</i>	
LAMB SHISH	26.9
<i>Marinated chunks of lamb grilled to delight on a skewer.</i>	
LAMB CHOPS	27.9
<i>Tender marinated and char-grilled.</i>	
CHICKEN SHISH	21.5
<i>Marinated chunks of chicken breast, grilled to delight on a skewer.</i>	
CHICKEN BEYTI	21.5
<i>Minced chicken with garlic and herbs rolled with bread served with rice yogurt and tomato sauce topped with clarified butter.</i>	
LAMB BEYTI	21.5
<i>Minced lamb with garlic and herbs rolled with bread served with rice yogurt and tomato sauce topped with clarified butter.</i>	
CHICKEN DELIGHT	20.9
<i>Marinated chicken thighs on the bone, grilled to delight on a skewer.</i>	
CHICKEN WINGS	19.5
<i>Marinated chicken wings.</i>	
ZAVI MIXED GRILL	26.5
<i>An assortment of chicken shish, lamb shish, Adana, chicken wings, and a lamb chop.</i>	

SPECIALS

KLEFTIKO	21.9
<i>Slow roasted lamb shank, served on a bed of mash potato, cooked mushrooms and tomato and red wine sauce.</i>	
GRILLED SPICY CHICKEN	21.9
<i>Grilled spicy chicken breast with shallot and creamy mushroom sauce, served with vegetables.</i>	
ISKENDER	23.5
<i>Minced lamb, lamb cubes, chicken cubes, tomato sauce, yogurt, toasted bread and black butter, served with salad.</i>	
MEAT MOUSSAKA	20.9
<i>Layers of potatoes, aubergine, courgette, mix vegetables and minced lamb, topped with light béchamel sauce, served with salad.</i>	
SPICY LAMB SAUTÉ	20.9
<i>Cooked with mixed vegetables, spices and served with rice.</i>	
DUCK BREAST WITH ORANGE SAUCE	22.9
<i>Crispy pan-fried Barbary Duck Breast. Served with orange sauce, mash potato and steamed fresh asparagus.</i>	

SEAFOOD

LOBSTER THERMIDOR (whole)	69
<i>Freshly prepared Lobster, flamed in brandy with creamy white wine sauce, herbs and mushroom.</i>	
LOBSTER IN GARLIC BUTTER (whole)	69
<i>Freshly prepared lobster cooked with garlic butter, mushroom, parsley, lemon, white wine sauce.</i>	
SALMON FILLET WITH ASPARAGUS	23.9
<i>Served with mash potato, grilled asparagus and lemon butter parsley sauce.</i>	
KING PRAWNS GARLIC BUTTER	26.9
<i>Large king prawns cooked with garlic butter sauce. Served on a bed of basmati rice.</i>	
SPICY SEAFOOD SAUTÉ	26.9
<i>King prawn, monk fish, salmon and octopus Cooked with vegetables in a fresh spicy garlic tomato sauce, served with rice.</i>	
CHAR-GRILLED WHOLE SEABASS	24.5
<i>Char-grilled sea bass served with mixed leaves salad and chips.</i>	
OCEAN GRILL	29.5
<i>Marinated King prawns, Salmon and Monk fish skewered & char-grilled, served with chips and salad.</i>	

SCOTCH BEEF STEAKS

Our steaks are Prime Scotch Beef aged for 30 days and served with steak cut chips, portobello mushroom and tomatoes.

FILLET MIGNON 8oz	35.9
<i>This steak cut from the centre of the fillet and trimmed off all fat, this is the most tender steak.</i>	
RIB EYE 10oz	31.9
<i>This steak cut from the rib of beef, this marbling fat produces intense flavour.</i>	
FILLET AU POIVRE 8oz	37.9
<i>Fillet steak pan – fried with crushed peppercorns, cream and flamed with brandy.</i>	
CHOICE OF SAUCE	3.9
<i>Peppercorn Sauce / Diane Sauce</i>	

SIDE DISHES

SAUTÉ SPINACH WITH PINE KERNELS <i>v n</i>	5
STEAMED MIXED VEGETABLES	5.5
PAN-FRIED GARLIC MUSHROOMS <i>v</i>	5.5
BASMATI RICE <i>v</i>	4
MASHED POTATOES <i>v</i>	4
SAUTÉED NEW POTATOES <i>v</i>	5.5
STEAK CUT CHIPS <i>v</i>	5