

PROWSE

menu

HOT DRINKS

AMERICANO	4
CAFFEE LATTE	4
RISTRETTO	4
CAPPUCCINO	4
FLAT WHITE	4
EXPRESSO	4
LATTE MACCHIATO	4
TEA	4
HOT CHOCOLATE	4

SOFT DRINKS

PEPSI	2.5
DEIT PEPSI	2.5
TANGO ORANGE	2.5
LEMONADE	2.5
STILL WATER	1.5
SODA WATER	1.5
SLIMLINE TONIC WATER	2.5
TONIC WATER	2.5

JUICES

Orange / Cranberry / Apple / Pineapple / Blackcurrant



PROWSE

BEERS

EFES DRAFT 500 ml 5.0% ABV	6
A mediterranean rafrefshing Turkish beer	
BITBURGER 330 ml 4.8% ABV	5
Premium pills. The most poured in Germany	
ASAHI 330 ml 5.2% ABV	5
Japans number one premium beer. Rewnowned for its clean. Chips and refreshing taste	
ASAHI AND BITBURGER	26
MIXED BUCKET OF 6 BEERS	

ASAHI AND BITBURGER	40
MIXED BUCKET OF 10 BEERS	

BUCKET OF 6 DRAFT EFES	31
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BUCKET OF 10 DRAFT EFES	48
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PERONI GLUTEN FREE	4.50
330 ml 5.0% ABV Italy's most iconic beer. Refreshing with a clean finish	

HEINEKEN ALCOHOL FREE 330 ml	3.95
Refreshing fruity with fresh malt notes	

ALE

DOOM BAR 500 ml 4.30% ABV	6
English ale with deep amber with notes of spicy hops and sweet roasted malt	

CIDER

KOPPARBERG PREMIUM	6
STRAWBERRY AND LIME	
500 ml 4.0% ABV Fruity swedish cider with strawberry and lime	

SPIRITS

GIN	SINGLE 25 ml	DOUBLE 50 ml
GORDONS LONDOR DRY	4	6
GORDONS PINK GIN	4.5	6.5
GORDONS MEDITERRANEAN ORANGE	4.5	6.5
WHITLEY NEILL RASPBERRY	4.5	6.5
WHITLEY NEILL RHUBARD AND GINGER	4.5	6.5
HENDRICKS	6.5	8.5

VODKA	SINGLE 25 ml	DOUBLE 50 ml
ABSOLUT BLUE	4	6
CIROC ULTRA-PREMIUM	6.5	8.5
GREY GOOSE	7	9

RUM	SINGLE 25 ml	DOUBLE 50 ml
BACARDI	4	6
CAPTAIN MORGAN SPICED	4	6
CAPTAIN MORGAN DARK	4	6
KRAKEN BLACK SPICED	5	7
HAVANA CLUP 3	6	8

WHISKEY	SINGLE 25 ml	DOUBLE 50 ml
SOUTHERN COMFORT	4	6
FAMOUS GROUSE	5	7
JACK DANIEL'S	6	8
JAMESON	6	8

VERMOUTH	SINGLE 25 ml	DOUBLE 50 ml
MARTINI EXTRA DRY	4	6
MARTINI ROSSO	4	6

COGNAC	SINGLE 25 ml	DOUBLE 50 ml
COURVOISIER	7	9



PROWSE

Mediterranean
&
Turkish
Cuisine

LIQUERS	SINGLE 25 ml	DOUBLE 50 ml
BAILEYS	4	6
TIA MARIA	4	6
DISARONNO	4	6
MALIBU	4	6
ARCHERS	4	6
PORT	4	6
CHAMBORD	4	6
COINTREAU	4	6
APEROL	4	6

SHOTS	
SIERRA TEQUILA	4
SAMBUCA	4
TEQUILA ROSE	4
RAKI	4
JÄGERMEISTER	4

Mediterranean
&
Turkish
Cuisine



PROWSE

COCKTAILS

WOO WOO HOOLIE HOO	9.5
Absolut vodka, archers, cranberry juice and fresh lime	
LYCHEENI	9.5
Absolut vodka, kwai feh lychee liqueur and lychee juice	
COSMOPOLITAN	9.5
Citrus vodka, shaken with cointreau, cranberry and lime juice	
APEROL SPRITZ	9.5
Refreshing aperol, topped with proseccoand soda	
FROZEN STRAWBERRY OR KIWI DAIQURI	9.5
Bacardi, fresh strawberries or kiwi, lime juice and syrup	
PINK GIN SPRITZ	9.5
Gordon's pink gin, prosecco and lemonade	
MOJITO	9.5
Bacardi, fresh lime, mint and topped with soda	
EXPRESSO MARTINI	9.5
Absolut vodka and kahlua shaken with cold brew coffee and syrup	
PORN STAR MARTINI	9.5
Absolut vanilla vodka, passoa liqueur, puree and syrup served with a shot of prosecco	
PINA COLADA	9.5
Bacardi and malibu shaken with pineapple juice and creamy coconut milk	
MARGARITA	9.5
Sierra tequila, cointreau, lime and salt	
MOCKTAILS	9.5
Any cocktail without alcohol	

WHITE WINE

MARCEL HUBERT DRY FRENCH
WHITE HOUSE WINE

Brigth and aromatic with peach citrus and passion fruit flovours. Prowse recomends this with chicken, salads and white fish

SMALL GLASS 125 ml: 6 BOOTLE 750 ml: 22
LARGE GLASS 250 ml: 8

PREVIATA PINOT GRIGIO ITALIAN
DELLE VENEZIE DRY

SUITABLE FOR VEGAN AND VEGETARIANS
Crispy and fruity with a long refreshing finish. Prowse recommends this with chicken, white fish or creamy pasta dishes

SMALL GLASS 125 ml: 7 BOOTLE 750 ml: 24
LARGE GLASS 250 ml: 9

JACK RABBIT PINOT ITALIAN
GRIGIO DRY

Dry and crispy with flavours of fresh apple. Prowse recommends this whatever the occasion

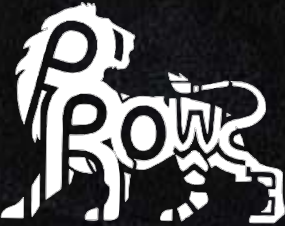
SMALL GLASS 125 ml: 8 BOOTLE 750 ml: 28
LARGE GLASS 250 ml: 10

JACK RABBIT SAUVIGNON CHILEAN
BLANC

Fresh and crispy with delicious flavours of lime and peach. Prowse recommends this whatever occasion

SMALL GLASS 125 ml: 10 BOOTLE 750 ml: 34
LARGE GLASS 250 ml: 12

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&
Turkish
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PROWSE

ROSE WINE

MARCEL HUBERT MEDIUM FRENCH
HOUSE WINE

A delicate rose combining lively summer berry aromas a sweet tangy flavour of raspberry and strawberry fruits. Prowse recommends this with salad or barbecued meats

SMALL GLASS 125 ml: 6 BOOTLE 750 ml: 22
LARGE GLASS 250 ml: 8

PREVIATA BLUSH PINOT ITALIAN
GRIGIO DELLE VENEZIE DRY

SUITABLE FOR VEGAN AND VEGETARIANS
Fruity and refreshing with flavours of apricot, peach and strawberries. Prowse recommends this with chicken, fish or meat dishes

SMALL GLASS 125 ml: 7 BOOTLE 750 ml: 24
LARGE GLASS 250 ml: 9

JACK RABBIT WHITE CALIFORNIAN
ZINFADEL ROSE

This Californian drop with berry, peach and floral flavours in a wine with a good balance of tartness and sweetness. Prowse recommends this with fruit or on its own

SMALL GLASS 125 ml: 8 BOOTLE 750 ml: 28
LARGE GLASS 250 ml: 10

FLEURS DE PRAIRIE COTES FRENCH
DE PROVENCE MEDIUM

A lovely french delicate rose with hints of berries and citrus with vibrant notes of pink grapefruit. Prowse recommends this with shellfish, seafood, fish and fruit

SMALL GLASS 125 ml: 10 BOOTLE 750 ml: 34
LARGE GLASS 250 ml: 12

RED WINE

MARCEL HUBERT MERLOT FRENCH
HOUSE WINE

Fillet with soft fruit and smooth tannins; this is a classic southern french red that delivers. Prowse recommends this with pasta and meat dishes

SMALL GLASS 125 ml: 6 BOOTLE 750 ml: 22
LARGE GLASS 250 ml: 8

SAN ANDRES CABERNET CHILEAN
SAUVIGNON MEDIUM

SUITABLE FOR VEGANS AND VEGETARIANS
A soft mellow sauvignon with dark fruit aromas. Ripe fruity flavours of blackcurrant and plum with a delicate hint of spice. Prowse recommends this lamb, stews or roasted vegetables

SMALL GLASS 125 ml: 7 BOOTLE 750 ml: 24
LARGE GLASS 250 ml: 9

JACK RABBIT SHIRAZ CHILEAN
MEDIUM

This drop is rich and spicy with flavours of blackberries, raspberries and violet balanced with sweet vanilla, intense and lively. Prowse recommends this to enjoy whatever the occasion

SMALL GLASS 125 ml: 8 BOOTLE 750 ml: 28
LARGE GLASS 250 ml: 10

JACK RABBIT SIGNATURE ARGENTINIAN
COLLECTION MALBEC

Opulent plum and blackberry flavours, rounded off with a hint of cocoa and vanilla. Medium bodied with soft tannins and a long lasting finish. Prouse recommends this with meat and fish dishes.

SMALL GLASS 125 ml: 10 BOOTLE 750 ml: 34
LARGE GLASS 250 ml: 12



PROWSE

PROSECCO

WHITE PROSECCO VINO ITALIAN
SPUMANTE EXTRA DRY

SUITABLE FOR VEGAN AND VEGETARIANS
This north of Italy prosecco has a delicate lemon fruit note and a refreshing lively style with fine bubbles. Prowse recommends this served chilled and enjoy with olives and meats

BOOTLE 750 ml: 28 SMALL GLASS 125 ml: 8
BOOTLE LARGE 1,5 L: 40

ROSE PROSECCO DRY

SUITABLE FOR VEGETARIANS
A refreshing rose with delicious notes of citrus, rose and strawberry. Prowse recommends this with fish and seafood dishes

GLASS FLUTE: 9 BOOTLE 750 ml: 29

CHAMPAGNE BY BOTTLE ONLY

MOET AND CHANDON 70
IMPERIAL BRUT CHAMPAGNE FRENCH

A fresh crispy palate that reveals white fresh fruits of apple, pear and white peach. Lemon citrus fruit and lime blossom floral notes with hints of brioche and fresh nuts. Prowse recommends this with fish and fresh fruits

MOET AND CHANDON 80
ROSE IMPERIAL CHAMPAGNE FRENCH

Intense aromas of fresh red summer berries with floral notes and a light peppery touch, prrowse recommends with shellfish, red meats and fruit

BULLINGER SPECIAL CUVÉE 90
CHAMPAGNE FRENCH

Dry white with a subtle combination of structure, length and vivacity. Bubbles like velvet with pear, brioche and spicy aromas and notes of fresh walnut. Prowse recommends this as a perfect accompaniment with canapes

LAURENT - PERRIER ROSE 110
CHAMPAGNE FRENCH

SUITABLE FOR VEGANS AND VEGETARIANS
One of the most iconic of all champagnes. Multi award winning. A highly expressive bouquet and delicious raspberry and wild cherry flavours. Prowse recommends this high end rose with fish, lamb and summer fruits.

HOT STARTERS

GARLIC BREAD	With cheese	6.5
TOMATO SOUP	✓	7.5
HUMMUS WITH LAB		8.5
Small pieces of seasoned cubed lamb served over hummus		
MITTI KOFTE	🥩	7.5
Fried lamb meatballs served in a mild spiced tomato sauce topped with cheese		
HALLOMI CHEESE	✓🥩	7.5
Grilled and sliced cypriot cheese served with salad garnish		
GARLIC MUSHROOMS WITH CHEESE	✓🥩	8
Closed cup mushrooms with garlic and topped with mozzarella cheese		
HALLOUMI FRIES	✓🥩	7.5
Cypriot cheese lightly fried in batter served with burger sauce		
MUSKA BOREGI	🥩	7.5
A deep-fried filo pastry filled with feta cheese, fresh dill, parsley and spinach		
CALAMARI	🥩	9.5
Fresh battered squid with tartare sauce		
GARLIC PRAWNS	🥩	9
King prawns, pan fried with tomato, cream and garlic in butter sauce		
SAUTEED PRAWNS	🥩	10.5
Seasoned king prawns pan fried with tomato cream and garlic butter sauce		
TEMPURA PRAWNS		9
Tiger prawns deep fried in panko crumbs & sweet chilli		
FALAFEL	✓	8
Chickpeas, fresh herbs and spices		
SUCUK		7.5
Grilled slices of spicy Turkish sausage served with salad		
FRESH SCOTTISH MUSSELS	🥩	10.5
Cooked in garli, onion and creamy tomato white wine sauce		
HOT MEZE PLATTER FOR TWO	🥩	20
Falafel, muska böregi, sucuk, hallomi and calamari		
COURGETTE FRITTES	🥩	7
Crispy courgette in panko, served with yoghurt min sauce		

COLD STARTERS

All starters are served with warm Turkish bread and dips		
OLIVES	✓	4.5
Fresh Turkish pitted olives in olive oil		
HUMMUS	✓	6.5
Chickpeas blended with tahini, lemon, juice and garlic		
SHAKSUKA	✓	6.5
Pan fried aubergine, pepper, garlic and onion in a rich tomato sauce		
TZATZIKI	✓	6.5
Yoghurt, cucumber, olive oil, mint, dill, garlic, lemon juice and salt		
COLD MEZE PLATTER FOR TWO	✓🥩	18
Hummus, tzatziki, yaprak sarma, baba ganoush and shaksuka and olives		

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA	✓🥩	17
Aubergine, potatoes, green peppers, tomatoes, onions, carrot, mushrrom with a bechamel sauce oven baked and served with rice		
FALAFEL	✓	16
Deep fried chickpeas and broad beans served with hummus, chips and salad		
HALLOUMI	✓🥩	16
Grilled halloumi cheese with hummus, served with chips and salad		



PROWSE

🥛	✓	🥜
Contains Dairy	Vegetarian	Contains Nuts

Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free
A 10% Surcharge May Be Added

SPECIALITES

KLEFTIKO		21
Slow cooked lamb shank with potatoes, carrots, celery in a rich tomato sauce		
OTTOMAN GUVEC	Chicken 20 Lamb 22	
Choose from diced lamb or chicken, cooked in a clay dish with mushroom, aubergine, courgettes, onions, tomatoes, peppers, garlic, and herbs in our special tomato sauce and served with rice		
LAMB MOUSSAKA	🥩	20
Layers of minced lamb, aubergine, courgettes, potatoes, bechamel sauce, topped with cheddar cheese and served with our special tomato sauce served with rice and salad		
KOTOPOLO CORFU	🥩	20
Chicken breast stuffed with onions, pepper, spinach, feta cheese and cooked in a creamy tomato sauce served with rice		
CREAMY GARLIC CHICKEN	🥩	20
Pan fried chicken breast with mushrooms, onions, peppers, garlic and cream sauce served with rice		
LAMB SHANK	🥩	21
Slow roasted leg of lamb on the bone with a hint of mint served with creamy buttered mash, vegetables of the day and a meaty gravy		
CHICKEN PLANK	🥩	21
Supreme breast of chicken served with creamy buttered mash, vegetables of the day and your choice of sauce		
SPICY CHICKEN	🥩	21
Chicken breast with rose harissa, cream and served with chips and salad		
PROWSE LAM SPECIAL		22
Mash potatoes slices of lam on top coming with thickened. Crambery, red wine, rosemary and thyme		

STEAKS

All served with chips and vegetables		
FILLET 280 G		32
Tender fillet (recommended medium to rare)		
SURF AND TURF 280 G		35
Fillet steak with king prawns (recommended medium to rare)		
RIB EYE 280 G		29
The rib eye is a boneless steak from the rib section		

SAUCES

PEPPERCORN	✓🥩	4
Cream, black peppercorns, onions, tomatoes and brandy		
BLUE CHEESE	✓🥩	4
Requefort, cream, mayonnaise and Worcestershire sauce		
MUSHROOM	✓🥩	4
Mushroom, cream, onion, garlic and Turkish spices		
DIANE	🥩	4
Mushroom, dijon mustard, cognac, cream and worcestershire sauce		
PROWSE	🥩	4
Prawns, red and green peppers, cream and Turkish spices		



PROWSE

🥛	✓	🥜
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CHARCOAL GRILL

CHICKEN SHISH	20.5
Cubed marinated chicken breast on skewers served with rice and salad	
LAMB SHISH	22
Cubed marinated lamb on skewers served with rice and salad	
ADANA KOFTE	20
Minced lamb with herbs and spices on skewers served with rice and salad	
LAMB CHOPS	24
Grilled on the BBQ and served with rice and salad	
MIXED GRILL	26
Lamb shish, chicken shish, Adana kofte and chicken wings, served with rice and salad	
ISKENDER	Chicken 20 Lamb 22
Fresh bread, rich tomato sauce, yoghurt and salted butter served with rice	
BEYTI SARMA	Chicken 20 Lamb 22
Tortilla bread with mozzarella cheese, yogurt and butter with a rich tomato sauce	
MIXED PLATTER FOR TWO	57
Lamb shish, chicken shis, Adana kofte, chicken wings, and lamb chops served with rice and salad	

SEAFOOD

May contain bones

WHOLE SEA BASS	22
This white fish has a mild sweet flavour and cooked on the grill. Served with chips, rice and salad	
PAN FRIED SALMON	22
Pan fried scottish salmon fillet served with chips, rice and salad	
JUMBO TIGER PRAWNS	22
Grilled with garlic butter and served with chips and salad	
PRAWN CASSEROLE	22
King prawns sauteed with onions, pepper, mushrooms in a tomato sauce served with rice	
BILLY BOYS FISH PLATTER FOR TWO	50
Scottish salmon fillet, monk fish, tiger prawns and calamari served with chips, rice and salad	

PASTA

Gluten free pasta available

SEAFOOD	18
Penne pasta with prawns, mussels and calamari in cream and garlic or tomato and basil	
CARBONARA	14
Spaghetti with bacon, cream, eggs and black pepper	
CHICKEN AND MUSHROOM	14
Penne pasta with sliced chicken breast, mushroom, onions and cream	
SPAGHETTI BOLOGNESE	14
Spaghetti with minced beef, tomatoes, garlic, wine and herbs	
PENNE PICANTE	15
Penne pasta, chicken, spinach, tomato and cream with rose harissa	
PENNE VEGETARIAN	13.5
Penne pasta cooked with mixed vegetables in rich garlic tomato sauce	
PENNE DELA CASA	14.95
Oven baked penne pasta with chicken, pancetta, mushroom and spinach in a creamy parmesan sauce, topped with mozzarella	





Contains Dairy



Vegetarian



Contains Nuts

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SIDES

CHIPS	5
RICE	4
ASPARAGUS	6
CREAMED SPINACH	6
MASH POTATO	5
TURKISH BREAD	3
MIXED OLIVES & FETA	7
GRILLED MUSGROOMS	7

SALADS

GREEN SALAD	9
Lettuce rocket, red onion, cucumber and green olives	
MIXED SALAD	9
Cucumber, tomatoes, onion, parsley, sumac and olive oil	
EZME SALAD	9
Finely chopped tomatoes, onions, sweet peppers, pomegranate sauce and olive oil	
GREEK SALAD	12
Feta cheese served with finely chopped tomatoes, onions, sweet peppers, pomegranate sauce, mixed olives and olive oil	
CHICKEN SALAD	15
Sliced grilled chicken breast serves over mixed Turkish salad	
HALLOUMI SALAD	15
Fried halloumi pieces served over mixed Turkish salad	





Contains Dairy



Vegetarian



Contains Nuts

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CHILDRENS MENU

CHICKEN GOUJONS	9
Chicken breast fingers with chips	
WILLIAM'S SPAGHETTI MEATBALLS	9
Spaghetti with beef meatballs and tomato sauce	
CHICKEN SHISH	10.5
Cubed marinated chicken breast on skewers served with chips	
LILYS TOMATO PASTA	?
Penne pasta with tomato paste, onions and ??????	
FRANKIES FISH FINGER	?
Served with chips	
ALFIE'S SAUSAGE AND CHIPS	9
Grilled slices of spicy Turkish sausage	

DESSERTS

ENGLISH VANILLA CHEESECAKE WITH LOTUS BISCOFF	7
Swirled and topped with delicious lotus biscoff spread and crumb on a crunchy biscuit base served with ice cream	
LUXURY CHOCOLATE FUDGE CAKE	7
Chocolate sponge fillet and decorated with chocolate fudge icing served hot or cold with ice cream	
CHOCOLATE FUDGE BROWNIE	7
Gluten Free Indulgent and dense chocolate brownie with dark and white chocolate chunks served hot or cold with ice cream	
TIRAMISU	7
Coffee wet sponge cake with mascarpone cream and dusted with cocoa powder served with ice cream	
BAKLAVA	7
Layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with honey and served with ice cream	
SELECTION OF ICE CREAMS WITH CHOICE OF SAUCE	7

Mon – Friday 12 pm £19.95
2 course mid week menu

COLD STARTERS

All starters are served with warm Turkish bread and dips

OLIVES

Fresh Turkish pitted olives in olive oil

HUMMUS

Chickpeas blended with tahini, lemon, juice and garlic

SHAKSUKA

Pan fried aubergine, pepper, garlic and onion in a rich tomato sauce

TZATZIKI

Yoghurt, cucumber, olive oil, mint, dill, garlic, lemon juice and salt

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA

Aubergine, potatoes, green peppers, tomatoes, onions, carrot, mushrrom with a bechamel sauce oven baked and served with rice

FALAFEL

Deep fried chickpeas and broad beans served with hummus, chips and salad

HALLOUMI

Grilled halloumi cheese with hummus, served with chips and salad

HOT STARTERS

TOMATO SOUP

HUMMUS WITH LAB

Small pieces of seasoned cubed lamb served over hummus

MITTI KOFTE

Fried lamb meatballs served in a mild spiced tomato sauce topped with cheese

HALLOMI CHEESE

Grilled and sliced cyriot cheese served with salad garnish

GARLIC MUSHROOMS WITH CHEESE

Closed cup mushrooms with garlic and topped with mozzarella cheese

HALLOUMI FRIES

Cyriot cheese lightly fried in batter served with burger sauce

MUSKA BOREGI

A deep-fried filo pastry filled with feta cheese, fresh dill, parsley and spinach

CALAMARI

Fresh battered squid with tartare sauce

FALAFEL

Chickpeas, fresh herbs and spices

SUCUK

Grilled slices of spicy Turkish sausage served with salad

COURGETTE FRITTES

Crispy courgette in panko, served with yoghurt min sauce



PROWSE

CHARCOAL GRILL

CHICKEN SHISH

Cubed marinated chicken breast on skewers served with rice and salad

LAMB SHISH

Cubed marinated lamb on skewers served with rice and salad

ADANA KOFTE

Minced lamb with herbs and spices on skewers served with rice and salad

ISKENDER

Fresh bread, rich tomato sauce, yoghurt and salted butter served with rice

BEYTI SARMA

Tortilla bread with mozzarella cheese, yogurt and butter with a rich tomato sauce

PASTA

Gluten free pasta available

SEAFOOD

Penne pasta with prawns, mussels and calamari in cream and garlic or tomato and basil

CARBONARA

Spaghetti with bacon, cream, eggs and black pepper

CHICKEN AND MUSHROOM

Penne pasta with sliced chicken breast, mushroom, onions and cream

SPAGHETTI BOLOGNESE

Spaghetti with minced beef, tomatoes, garlic, wine and herbs

PENNE PICANTE

Penne pasta, chicken, spinach, tomato and cream with rose harissa

PENNE VEGETARIAN

Penne pasta cooked with mixed vegetables in rich garlic tomato sauce



PROWSE

SPECIALITES

OTTOMAN GUEVC

Choose from diced lamb or chicken, cooked in a clay dish with mushrrom, aubergine, courgettes, onions, tomatoes, peppers, garlic, and herbs in our special tomato sauce and served with rice

LAMB MOUSSAKA

Layers of minced lamb, aubergine, courgettes, potatoes, bechamel sauce, topped with cheddar cheese and served with our special tomato sauce served with rice and salad

KOTOPOL CORFU

Chicken breast stuffed with onions, pepper, spinach, feta cheese and cooked in a creamy tomato sauce served with rice

CREAMY GARLIC CHICKEN

Pan fried chicken breast with mushrooms, onions, peppers, garlic and cream sauce served with rice

CHICKEN PLANK

Supreme breast of chicken served with creamy buttered mash, vegetables of the day and your choice of sauce

SPICY CHICKEN

Chicken breast with rose harissa, cream and served with chips and salad

SALADS

GREEN SALAD

Lettuce rocket, red onion, cucumber and green olives

MIXED SALAD

Cucumber, tomatoes, onion, parsley, sumac and olive oil

EZME SALAD

Finely chopped tomatoes, onions, sweet peppers, pomegranate sauce and olive oil

GREEK SALAD

Feta cheese served with finely chopped tomatoes, onions, sweet peppers, pomegranate sauce, mixed olives and olive oil

CHICKEN SALAD

Sliced grilled chicken breast serves over mixed Turkish salad

HALLOUMI SALAD

Fried halloumi pieces served over mixed Turkish salad



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