

COLD STARTERS

HUMMUS (v) Chickpea puree, tahini, lemon and garlic.	5
TARAMA SALATA Fresh cod roe dip beaten with olive oil and lemon.	5
CACIK (v) Creamy yoghurt, cucumber, mint, dill and garlic.	5
STUFFED VINE LEAVES (v) (n) Filling of rice, pine kernels, sweet spices and fresh herbs.	5
BABA GANOUSH (v) Smoked aubergine, garlic, tahini, strained yoghurt and olive oil topped with fresh pomegranate.	5.5
BEETROOT (v) Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and walnut.	5
PATLICAN SOSLU (v) Pieces of deep-fried aubergine, in a fresh garlic tomato sauce.	5.5
KISIR (v) Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.	5
EZME SALAD (v) Freshly chopped tomato salad with onions & herbs.	5.5
AVOCADO AND PRAWN COCKTAIL Avocado, prawns, mixed leaves and our classic Marie Rose sauce.	7
MIXED OLIVES (v) A bowl of marinated mixed jumbo olives.	3.5
THE PIVAZ MIXED MEZE Hummus, Kisir, Beetroot Tarator, Stuffed Vine Leaves, Patlican Soslu and Cacik.	18

SALADS

TRADITIONAL GREEK SALAD (v) With mixed herbs, cucumber, cherry tomatoes, peppers, red onion topped with feta cheese, marinated olives & fresh lemon.	7.5
PRAWN AVOCADO SALAD Marinated prawns, mixed leaves, rockets, cherry tomatoes, cucumber and onions with olive oil and dressing.	9.95
CHICKEN & AVOCADO SALAD Marinated chicken, mixed leaves, rockets, cherry tomatoes, peppers with pomegranate dressing.	8.95
FRUITY GOAT CHEESE SALAD (n) Mixed leaves, roasted beet, avocado, dry cranberry, dry apricot, orange, tossed walnut, and pomegranate sauce.	8.95
GRILLED HALLOUMI SALAD Mixed leaves with cherry tomatoes, cucumber, red onion, balsamic glaze, olive oil and pomegranate sauce.	8.95

HOT STARTERS

SOUP OF THE DAY Ask your server please.	6
SPICY STIR-FRIED OCTOPUS Sauté octopus, garlic, chilli, cherry tomatoes, peppers, onion and fresh mango.	7.95
ROASTED GOAT'S CHEESE WITH WALNUT (n) Honey glazed goat cheese, oven roasted beetroot, walnuts, and a balsamic reduction.	7.5
GRILLED HALLOUMI CHEESE With mixed leaves, cherry tomatoes & basil oil dressing	6.75
GRILLED KING PRAWNS Headless Pacific king prawns with garlic butter sauce.	7.95
FALAFEL (v) Ground chickpeas, broad beans, sesame, celery, coriander, onion, garlic, carrots tossed in spices and deep fried.	5.9
FILO PARCELS (v) Feta cheese and spinach wrapped in filo pastry.	5.95
CRISPY BATTERED KING PRAWNS Served with sweet chilli sauce.	7.95
DEEP-FRIED CALAMARI Served with tartar sauce.	7.95
HUMUS KAVURMA (n) Hummus topped with diced lamb and pine nuts	6.2

VEGETARIAN DISHES

MEDITERRANEAN VEGETABLES WITH GOAT'S CHEESE (v) Roasted aubergine, courgette, bell peppers, marinated with olive oil, fresh tomato, garlic and herbs. Topped with roasted goats cheese.	13.5
HALLOUMI & VEG (v) Grilled halloumi, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce.	13.5
VEGETABLE MOUSSAKA (v) Layers of potatoes, aubergine, courgette, bell peppers, topped with light béchamel sauce.	13.5
RICOTTA & SPINACH STUFFED AUBERGINE (v) Marinated grilled aubergine slices, stuffed with ricotta, spinach and basil. Served with roasted tomatoes.	13.5
MIXED VEGETABLE STEW (v) Aubergine, courgette, bell peppers, fresh beans, okra cooked with onion and fresh tomato, served with rice	13.5

SIDE DISHES

SAUTÉ SPINACH WITH PINE KERNELS (n)	4.5
STEAMED MIXED VEGETABLES (v)	4.5
PAN-FRIED GARLIC MUSHROOMS (v)	4.5
BASMATI RICE (v)	4.5
SAUTÉED NEW POTATOES (v)	4.5
VEG STICKS (v)	2.5
STEAK CUT CHIPS (v)	4

GRILL

All grills are served with rice and salad

ADANA	14.95
Seasoned minced lamb, bell peppers, grilled to delight on a skewer.	
CHICKEN AND LAMB SHISH	16.95
Marinated chunks of chicken and lamb, grilled to delight on a skewer.	
LAMB SHISH	16.95
Marinated chunks of lamb grilled to delight on a skewer.	
LAMB CHOPS	17.95
Tender marinated and char-grilled.	
CORN - FED CHICKEN SHISH	15.95
Marinated chunk of chicken breast, grilled to delight on a skewer.	
CHICKEN BEYTI (n)	14.95
Minced chicken, flavoured with garlic, hot pepper, parsley and pistachio, grilled to delight on a skewer.	
CHICKEN WINGS	12.95
Marinated chicken wings.	
PIVAZ MIXED KEBAB	19.95
An assortment of chicken shish, lamb shish, Adana, chicken wings, and a lamb chop.	

SCOTCH BEEF STEAKS

Our steaks are Prime Scotch Beef aged for 30 days

FILLET MIGNON 8oz	24.95
This steak cut from the center of the fillet and trimmed of all fat, this is the most tender steak. Served with steak cut chips, portobello mushroom and cherry tomatoes.	
RIB EYE 10oz	19.95
This steak cut from the rib of beef, this marbling fat produces intense flavour. Served with steak cut chips, portobello mushroom and cherry tomatoes.	
SIRLOIN 10oz	18
This steak cut from the short loin and consistently produces great flavour. Served with steak cut chips, portobello mushroom and cherry tomatoes.	
FILLET AU POIVRE 8oz	25.95
Fillet steak pan – fried with crushed peppercorns, cream and flamed with brandy. Served with mash potato, portobello mushroom and cherry tomatoes.	
CHOICE OF SAUCE	2
Peppercorn Sauce / Béarnaise Sauce / Diane Sauce.	

SPECIALS

KLEFTIKO	16.5
Slow roasted lamb shank, served on a bed of mash potato, cooked mushrooms and tomato and red wine sauce.	
DUCK BREAST WITH ORANGE SAUCE	16
Crispy pan-fried Barbary Duck Breast. Served with orange sauce, mash potato and steamed fresh asparagus.	
ISKENDER	18
Minced lamb, lamb cubes, chicken cubes, tomato sauce, yogurt, toasted bread and black butter, served with salad.	
CHICKEN CASSEROLE	12.5
Corn - fed chicken casserole with peppers, onion, mushroom in tomato sauce, served with rice.	
LAMB CASSEROLE	13.5
Lamb casserole with peppers, onion, mushroom in tomato sauce. Served with rice	
MEAT MOUSSAKA	14.95
Seasoned minced lamb, layers of potatoes, aubergine, courgette, bell peppers, topped with light Béchamel sauce.	
SARMA BEYTI	16.95
Specially prepared minced lamb & herbs on skewers chargrilled & wrapped in thin home made bread, topped with butter, tomato sauce & yoghurt and served with rice	

SEAFOOD

LOBSTER THERMIDOR (whole)	39
Freshly prepared Lobster, flamed in brandy with creamy white wine sauce, herbs and mushroom.	
SALMON FILLET WITH ASPARAGUS	19.5
Served with mash potato, grilled asparagus and lemon butter parsley sauce.	
LOBSTER IN GARLIC BUTTER	37
Freshly prepared lobster cooked with garlic butter, mushroom, parsley, lemon, white wine sauce.	
KING PRAWNS GARLIC BUTTER	19.95
Headless pacific king prawns cooked with garlic butter sauce. Served with on a bed of basmati rice.	
ASSORTED SEAFOOD CASSEROLE	19.95
King prawn, squid, octopus and salmon cooked in a fresh spicy garlic tomato sauce. Served with rice.	
CHAR-GRILLED WHOLE SEA BASS	19.95
Char-grilled sea bass served with mixed leaves salad and chips.	

(v) Vegetarian • (n) Contains Nuts

Please ask staff for allergens.

A discretionary service charge of 12.5% will be added to your bill.