

## COLD STARTERS

<b>HUMMUS (V) (VE)</b>	5
Chickpea puree, tahini, lemon and garlic.	
<b>TARAMA SALATA</b>	5
Fresh cod roe dip beaten with olive oil and lemon.	
<b>CACIK (V)</b>	5
Creamy yoghurt, cucumber, mint, dill and garlic.	
<b>STUFFED VINE LEAVES (V) (VE) (N)</b>	6
Filling of rice, pine kernels, sweet spices and fresh herbs.	
<b>BABA GANOUSH (V)</b>	5.5
Smoked aubergine, garlic, tahini, strained yoghurt and olive oil topped with fresh pomegranate.	
<b>BEETROOT (V) (VE)</b>	5
Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and walnut.	
<b>PATLICAN SOSLU (V) (VE)</b>	5.5
Pieces of deep-fried aubergine, in a fresh garlic tomato sauce.	
<b>KISIR (V) (VE)</b>	5
Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.	
<b>EZME SALAD (V) (VE)</b>	5.5
Freshly chopped tomato salad with onions and herbs.	
<b>AVOCADO AND PRAWN COCKTAIL</b>	7
Avocado, prawns, mixed leaves and our classic Marie Rose sauce.	
<b>MIXED OLIVES (V) (VE)</b>	3.5
A bowl of marinated mixed jumbo olives.	
<b>THE ROZA MIXED MEZE FOR 2</b>	18
Hummus, Olives, Cacik, Patlican Soslu, Kisir, Beetroot	

## HOT STARTERS

<b>SOUP OF THE DAY</b>	6
Ask your server please.	
<b>SPICY STIR-FRIED OCTOPUS</b>	7.95
Sauté octopus with garlic, chilli, cherry tomatoes, peppers, onion and fresh mango.	
<b>ROASTED GOAT'S CHEESE WITH WALNUT (N)</b>	7.5
Honey glazed goat's cheese, oven roasted beetroot with walnuts and balsamic vinegar.	
<b>GRILLED HALLOUMI CHEESE (V)</b>	6.75
Halloumi cheese, rocket, cherry tomatoes and pomegranate dressing with basil sauce.	
<b>GRILLED KING PRAWNS</b>	9.95
Pan-fried king prawns, garlic, butter and black pepper.	
<b>FALAFEL (V) (VE)</b>	5.9
Deep fried delicious falafel, hummus and mixed salad.	
<b>FILO PARCELS (V)</b>	5.95
Filo pastry with feta cheese and spinach.	
<b>CRISPY BATTERED KING PRAWNS</b>	9.95
King prawns, sweet chilli sauce and mixed leaves.	
<b>DEEP-FRIED CALAMARI</b>	8.95
Special marinated calamari, tartar sauce, mixed leaves and lemon.	

## SALADS

<b>TRADITIONAL GREEK SALAD (V)</b>	7.5
Mixed leaves, cucumber, tomato, peppers and red onion, topped with feta cheese, marinated olives and fresh lemon. Served with a balsamic and olive oil dressing.	
<b>PRAWN AVOCADO SALAD</b>	9.95
Marinated prawns, mixed leaves, rocket, cherry tomatoes, cucumber and onions with an olive oil dressing.	
<b>CHICKEN &amp; AVOCADO SALAD</b>	8.95
Marinated chicken, mixed leaves, rocket, cherry tomatoes and peppers with a pomegranate dressing.	
<b>GRILLED HALLOUMI SALAD</b>	8.95
Mixed leaves with cherry tomatoes, cucumber, red onion, balsamic glaze, olive oil and pomegranate sauce.	

## VEGETARIAN DISHES

<b>HALLOUMI &amp; VEG (V)</b>	13.5
Grilled halloumi, aubergine, courgette, tomato, asparagus, mushroom and peppers with a tomato sauce.	
<b>VEGETABLE MOUSSAKA (V)</b>	13.5
Layers of potato, aubergine, courgette and bell pepper topped with a light béchamel sauce.	
<b>MIXED VEGETABLE STEW (V) (VE)</b>	13.5
Aubergine, courgette, bell pepper, fresh bean and okra cooked with onion and fresh tomato, served with rice.	
<b>VEGGI KEBAB (V) (VE)</b>	13.5
Char-grilled courgettes, tomatoes, mushrooms, aubergine and peppers served with olive oil and pomegranate dressing.	

## SIDE DISHES

<b>SAUTÉ SPINACH WITH PINE KERNELS (N)</b>	4.5
<b>STEAMED MIXED VEGETABLES (V) (VE)</b>	4.5
<b>PAN-FRIED GARLIC MUSHROOMS (V)</b>	4.5
<b>BASMATI RICE (V)</b>	4.5
<b>SAUTÉED NEW POTATOES (V)</b>	4.5
<b>VEG STICKS (V)</b>	4.5
<b>STEAK CUT CHIPS (V)</b>	4

## PASTAS

<b>SEAFOOD SPAGHETTI</b>	12.5
Mixed seafood in a rich tomato sauce on spaghetti.	
<b>CHICKEN MILANESE</b>	10.5
Breaded chicken breast served on penne pasta with a spicy tomato sauce.	
<b>PENNE POLLO</b>	10.9
Penne pasta in a creamy sauce with chicken, sun-dried tomatoes and mushrooms.	
<b>RAVIOLI</b>	12.9
Ravioli filled with spinach, ricotta and cherry tomatoes in a white wine and herb sauce.	

## GRILLS

All grills are served with rice/chips and salad

<b>ADANA</b>	<b>14.95</b>
Minced lamb with bell peppers and herbs grilled to delight on a skewer.	
<b>CHICKEN AND LAMB SHISH</b>	<b>17.95</b>
Marinated chunks of chicken and lamb, grilled to delight on a skewer.	
<b>LAMB SHISH</b>	<b>20.95</b>
Marinated prime cubes of lamb grilled to delight on skewer.	
<b>LAMB CUTLETS</b>	<b>20.95</b>
Chargrilled lamb cutlets seasoned with thyme.	
<b>CORN-FED CHICKEN SHISH</b>	<b>15.95</b>
Marinated cubes of grilled chicken.	
<b>CHICKEN BEYTI (N)</b>	<b>14.95</b>
Minced chicken, flavoured with garlic, hot pepper, parsley and pistachio, grilled to delight on a skewer.	
<b>CHICKEN WINGS</b>	<b>12.95</b>
Marinated chicken wings grilled to delight on skewer	
<b>ROZA MIXED KEBAB</b>	<b>21.95</b>
An assortment of grilled chicken shish, lamb shish, adana, chicken wings, and a lamb chop.	

## SPECIALS

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

## SEAFOOD

<b>LOBSTER THERMIDOR (WHOLE)</b>	<b>49.95</b>
Freshly prepared Lobster, flamed in brandy with a creamy white wine sauce, herbs and mushrooms.	
<b>SALMON FILLET WITH ASPARAGUS</b>	<b>19.5</b>
Seasoned fresh salmon steak served with mash potato, grilled asparagus and lemon butter parsley sauce.	
<b>LOBSTER IN GARLIC BUTTER</b>	<b>47.5</b>
Freshly prepared lobster cooked with garlic butter, mushrooms, parsley, lemon and a white wine sauce.	
<b>KING PRAWNS IN GARLIC BUTTER</b>	<b>23.95</b>
Butterfly king prawns with cherry tomato, garlic, parsley, white wine and cream sauce. Served with rice.	
<b>ASSORTED SEAFOOD CASSEROLE</b>	<b>19.95</b>
King prawn, squid, octopus and salmon cooked in a fresh spicy garlic tomato sauce. Served with rice.	
<b>CHAR-GRILLED WHOLE SEA BASS</b>	<b>19.95</b>
Grilled sea bass served with fresh Mediterranean salad and chips.	

## SCOTCH BEEF STEAKS

Our steaks are Prime Scotch Beef aged for 30 days

<b>RIB EYE 10OZ</b>	<b>23.95</b>
This steak is cut from the rib of beef. The marbling fat produces intense flavour. Served with steak cut chips, a portobello mushroom and cherry tomatoes.	
<b>SIRLOIN 10OZ</b>	<b>22.95</b>
This steak is cut from the short loin. Served with steak cut chips, a portobello mushroom and cherry tomatoes.	
<b>CHOICE OF SAUCE</b>	<b>2</b>
Peppercorn Sauce / Béarnaise Sauce / Diane Sauce.	

## BURGERS

<b>BEEF BURGER</b>	<b>12.9</b>
Homemade 100 % Scottish beef, cheese, gherkins, tomato and lettuce, served with chips.	
<b>CHICKEN BURGER</b>	<b>8.9</b>
Fresh chicken fillet marinated with our chef's special sauce, lettuce and tomato, served with chips.	

(V) VEGETARIAN • (VE) VEGEAN • (N) CONTAINS NUTS

Please ask staff for allergens.

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