

Mediterranean *Aqua* Bar & Grill

** are excluded from all external offers*

SOUP OF THE DAY (v) With warm ciabatta	5
TRIO OF DIPS (v) Taramosalata, Houmus, Tzatziki, served with warm cypriot pita bread	5.5
FILO PASTRY PARCELS (v) Oven baked, filled with spinach and feta cheese, served with tomato and basil coulis	6
WARM GOATS CHEESE (v) Oven baked, braised aubergine and rocket	6
CAPRESE SALAD (v) buffalo mozzarella, vine tomatoes, kalamata olives, avocado, basil and balsamic dressing	6.5
GRATINATED PORTOBELLO MUSHROOM (v) With onion marmalade, sun blushed tomato and gorgonzola	6.5
CHAR GRILLED HALLOUMI (v) With roasted peppers, cherry tomato and rocket	7

STARTERS

DEEP FRIED CALAMARI Mixed leaves and tartar sauce	6
CYPRIT MEATBALLS With a tomato, chilli, basil sauce and herb crostini	6.5
CRISPY DUCK SALAD With cucumber and watercress salad	7
BRESAOLA SALAD Italian cured beef served with a salad of marinated beetroot, feta, rocket and balsamic dressing	7
CORNISH CRAB SALAD With green beans, red onions, endive, keta caviar and herb crostini	7.5
FRITTO MISTO Deep fried whitebait, mussels, prawns, calamari and tartar sauce	8
HOT TIGER PRAWNS * Pan fried with garlic butter, chilli and parsley sauce	8
SEARED KING SCALLOPS * Wrapped in pancetta served with pea purée	8.5

SALADS

	Starter	Main		Starter	Main
CAESAR SALAD Char grilled chicken fillets, cos lettuce, crispy pancetta, croutons, Caesar dressing and parmesan shavings	6	9	TOSCANA SALAD Salad of baby spinach, avocado, sun blushed tomato, marinated artichokes and mozzarella	6	9

PASTA AND RISOTTO

	Starter	Main		Starter	Main
TAGLIATELLE WITH SMOKED CHICKEN Mange tout and parmesan cream sauce	6	10	RAVIOLI FILLED WITH SPINACH AND RICOTTA (v) In a wild mushroom, white wine and cream sauce	6	11
SPAGHETTI WITH BEEF RAGU Spaghetti tossed in a tender beef ragu	6	11	BUTTERNUT SQUASH RISOTTO (v) Goats cheese, roasted pine nuts and parmesan shavings	6	11
PENNE WITH PANCETTA Shallots, chilli, garlic and tomato sauce	6	11	WILD MUSHROOM RISOTTO (v) With baby spinach and parmesan shavings	6	11
SPAGHETTI WITH ALASKAN KING CRAB Spring onions, garlic, chilli, cherry tomatoes and olive oil	7	13	MIXED SHELLFISH RISOTTO With tomato, saffron, white wine and herbs	7	13
SPAGHETTI WITH KING PRAWNS Chilli, garlic and tomato sauce	7.5	13.5			

MEZE PLATTERS

Ideal for sharing as a starter

		for one	for two
GREEK MINI MEZE BOARD * Trio of dips, calamari, char grilled halloumi, stuffed vine leaves keftedes (<i>meat balls</i>) and braised aubergine served with warm pita	14		
ITALIAN PLATTER * Selection of fine Italian cured meats, char grilled vegetables, buffalo mozzarella, rocket salad with balsamic dressing and herb crostini		7	13

FROM THE OPEN FLAME CHARCOAL GRILL

(All of our meat is cooked on a bespoke charcoal grill that gives a unique flavour by cooking over the finest embers. All our beef is British and dry aged for 28 days)

VEAL RUMP With forest mushrooms, buttered spinach, roasted new potato and pesto jus	15	SOUVLAKI <i>(choice of marinated chicken, pork, or lamb on skewers)</i> Served with cracked wheat pilaf, greek yoghurt, mixed leaf salad	Chicken 12 - Pork 12 - Lamb 13
250gr SIRLOIN STEAK Served with chunky chips, roasted vine cherry tomatoes, rocket and béarnaise sauce	17	MEDALLIONS OF BEEF With buttered spinach, creamy mash and Diane sauce	19
250gr RIB EYE STEAK Served with Portobello mushroom, sun blushed tomato, red onion marmalade & fries	18.5	MIXED GRILL Selection of chicken souvlaki, lamb cutlets, Greek village sausage and sirloin steak served with portobello mushroom and chunky chips	20.5
250gr FILLET STEAK * Served with buttered spinach, creamy mash and peppercorn sauce	23		

HOUSE SPECIALITIES

DUCK CONFIT Served with creamy mash, buttered spinach and shallot red wine jus	13.5	PORK BELLY Slow braised served with balsamic roasted peppers, roasted new potato and port jus	13.5
KLEFTIKO Slow braised lamb shoulder in tomato, red wine and herbs, with roast potato, seasonal vegetables and rosemary red wine jus	14	CALVES LIVER Pan fried served with crispy pancetta, cabbage mash, sage and shallot jus	14
STIFADO Diced rump of beef, slow braised with onions, cumin, tomato, red wine, vinegar served with vegetable rice	14	RUMP OF LAMB Oven roasted served with braised aubergine, gratin potato and rosemary jus	15

MEZE (for two)

Selection of dips, tabouleh salad and potato, coriander and spring onion salad, calamari, whitebait, feta cheese filo pastry parcels, grilled halloumi, keftedes (*meat balls*), stuffed vine leaves followed by our special mixed Souvlaki

(per person) 19.5

FISH MAIN COURSES

PAN FRIED FILLET OF SEA BASS Served with crushed new potato, asparagus and tomato, red onion salsa	15	CHAR GRILLED WHOLE SEA BREAM Served with a warm salad of artichokes, sun blushed tomato, roasted new potato, kalamata olives and rocket	15
CHAR GRILLED MIXED FISH PLATTER selection of Sea bass, salmon, tiger prawns, sardine and swordfish served with vegetable rice and mixed leaf salad	18	OVEN ROASTED COD SUPREME Wrapped in pancetta served with pea and saffron risotto	15

SIDE ORDERS

BUTTERED SPINACH	2.5	FRENCH BEANS	2.5
BRAISED AUBERGINES	2.5	SAUTEED BROCCOLI WITH GARLIC AND CHILLI	2.5
CREAMY MASH	2.5	ROCKET VINE TOMATO AND PARMESAN	3
FRIES	2.5	HOME MADE CHUNKY CHIPS	3
		GREEK SALAD (<i>cos lettuce, feta cheese, vine tomato's, cucumber, kalamata olives and red onions</i>)	4

A 12.5% discretionary service charge will be added to your bill (all gratuities go to service staff). If you have a food allergy of any kind please inform your waiter - (v) denotes vegetarian