

SOUP OF THE DAY

Made with fresh seasonal ingredients and served with freshly baked roll

5

El Vino

A TASTE OF THE MEDITERRANEAN

WARM GARLIC & OLIVE OIL BREAD

with salsa, verde, orange saffron, aiola and hummus dips **V**

5**MEZES / TAPAS**

- HUMMUS **V**** **5**
Blended chickpeas mixed with tahini, olive oil, lemon juice and garlic
- CACIK **V**** **5**
Homemade creamy yoghurt with cucumber and mint, drizzled with oil
- FALAFEL **V**** **6**
Original Mediterranean falafel served with tahini dip
- PADRON PEPPER **V GF**** **6**
Fried in olive oil and sprinkled with coarse salt
- HALLOUMI SABAROS** **7**
Fried finger halloumi pieces with sweet chilli
- KING PRAWNS** **8**
King Prawns marinated with garlic and Mediterranean herbs

- SMOKED SALMON WRAPPED **GF**** **7**
ASPARAGUS **GF**
Grilled asparagus wrapped in smoked salmon, served with hummus dip
- CALAMARI** **7**
Calamari rings with homemade tartare sauce
- GARLIC MUSHROOMS **V GF**** **6**
Creamy garlic, chestnut mushrooms with parmesan
- BABA GANOUSH **V**** **6**
Smoked aubergine puree with olive oil, lemon, tahini and garlic

- LAMB KOFTE** **7**
Traditional style chargrilled lamb mince skewers with yoghurt dip
- CHICKEN WINGS** **7**
Sweet & spicy chicken wings with BBQ sauce
- SUCUK GRILLED** **6**
Sausages marinated with garlic and grilled
- BOREK **V**** **6**
Small parcels of filo pastry, filled with feta cheese and parsley
- SPANISH CHICKEN SKEWERS** **8**
Marinated chicken skewers with padron pepper, served with yoghurt dip
- HONEY GLAZED BAKED FIGS **GF**** **7**
Goat's cheese and pomegranate

MEZE PLATTER

Hummus, Cacik, Baba Ganoush, Chicken Wings, Borek, Lamb Kofte, Sucuk, Padron Pepper and Bread

Mini 18**Midi 26****CHARCOAL GRILL**

- LAMB KEBAB** **17**
Marinated cuts of lamb, skewered with pepper, baby onion, tomato and wild rosemary, grilled and served on a bed of rice
- CHICKEN KEBAB** **15.5**
Marinated cuts of chicken, skewered with pepper, baby onion, tomato and wild rosemary, grilled and served on a bed of rice
- LAMB CHOPS** **18**
Marinated lamb chops, grilled and served on a bed of rice

STEAK

- FILLET STEAK 10oz** **28**
- RIBEYE STEAK 10oz** **22**
- SIRLOIN STEAK 10oz** **22**
- Our steaks are all accompanied with a House garnish and we recommend choosing sides to accompany your steak

SAUCES 2

**GARLIC BUTTER / PEPPERCORN
BBQ / GRAVY**

BURGERS

- HOUSE BEEF BURGER** **11**
Spanish style beef burger with caramelised onion, mozzarella and gherkin
- CAJUN CHICKEN BURGER** **10**
Sliced chicken breast marinated with cajun spice and served on an open bun
- HALLOUMI BURGER** **8**
Charcoal halloumi, El Vino sauce, onions, lettuce and tomato

ALL SERVED WITH FRIES AND SALAD

CHEF GRILLED SPECIAL FOR ONE 22

A layer of chargrilled chicken wings and chicken and lamb shish kebab, lamb kofte and sucuk. Served on pitta bread with rice, side salad and flavoured yoghurt dip.

CHEF GRILLED SPECIAL FOR TWO 40

A layer of chargrilled chicken wings and chicken and lamb shish kebab, lamb kofte and sucuk. Served on pitta bread with rice, side salad and flavoured yoghurt dip.

FISH

- SALMON** **17**
Fillet of salmon, served with crushed new potatoes and spinach
- SEA BASS** **17**
Fillet of sea bass, served with crushed new potatoes and spinach

SIDES

- TURKISH BREAD** **3.5**
- RICE** **3.5**
- FRIES** **3.5**
- GREEN VEGETABLES** **5**

KIDS

All homemade. All served with cubed chips or rice and mixed vegetables plus cordials

- KIDS CHICKEN NUGGETS** **7**
- KIDS FISH FINGERS** **7**
- KIDS PENNE PASTA **V**** **7**

SPECIALS

- CHICKEN, MOZZARELLA & ASPARAGUS** **16**
Breast of chicken, marinated, baked in the oven with asparagus and mozzarella, served with rice
- INCIK** **18**
Slow cooked lamb shank served with garlic creamed mashed potato and rich gravy
- MEAT MUSAKKA** **16**
Meat with layers of vegetables, aubergine, potatoes, onions, served with side garnish and rice
- VEGETABLE MUSAKKA **V**** **10**
Layers of diced vegetables, aubergine, potatoes, onions, served with side garnish and rice
- SHAKSUKA **V GF**** **10**
Two poached eggs in a lightly spiced Mediterranean tomato and red pepper sauce with spinach, chickpeas, parsley, Greek yoghurt and served with grilled flatbread

V Vegetarian **GF** Gluten Free **VG** Vegan

Please inform your server if you have any food allergies

PASTA

- KING PRAWN LINGUINI** **13**
King Prawn with chilli, garlic and white wine sauce
- ROAST VEGETABLE PENNE PASTA **V**** **10**
Fresh pasta made with roasted vegetables, topped with cheese and served with garlic bread
- SPAGHETTI BOLOGNESE** **12**
with traditional Bolognese sauce

SALADS

- STEAK SALAD** Sirloin Steak **17**
served on a bed of mixed leaf salad with olives, tomatoes & cucumber with an aged balsamic dressing
- CHICKEN SALAD** **10**
Grilled chicken with shepherds salad and a light lemon-tahini dressing
- FETA SALAD **V**** **8**
Feta cheese, olive, tomatoes, cucumber, onion, mixed leaf salad with olive oil & lemon dressing

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