

Starters

Rock Oysters

We ensure the best quality oysters daily served with 4 dressings Bloody Mary, Shallots and red wine vinegar, soya and chives and lime and coriander

6 Oysters £10.95 12 Oysters £18.95 24 Oysters £29.95

Zarzuela Fish Soup 5.95

Prawns, mussels, clams, octopus in a thick red tomato broth served with a crouton

Salmon Gravadlax 5.95

Thinly sliced salmon, marinated in olive oil, dill, shallots, lime zest and fresh herbs

Roman stuffed peppers 6.95 (v) cold dish

Char grilled roman pepper, filled with marinated mint courgettes and feta cheese

King Prawns 6.95

Pan fried prawns in garlic butter with lemon and white wine

Clams Special 6.95

Razor Clams, shell clams and mussels' sautéed in lemon, garlic and butter

King Scallops 6.95

Wrapped in Parma ham, pan fried in garlic and white wine cream sauce, served on a bed of sauté spinach

Grilled Halloumi 6.95

Served with a diced salad of tomato, coriander, red onion, white wine vinegar and olive oil dressing

Baked Aubergine 6.95

Oven baked aubergine with tomato, mozzarella and parmesan cheese

Mediterranean Prawn Cocktail 6.95

Four king prawns in a classic cocktail sauce and crispy salad

Kalamari 7.25

Deep fried rings with seaweed or char grilled with roasted peppers garlic and chilli

Kalamari 7.25

Char grilled with roasted peppers, warm olive oil garlic and chilli dressing

Nicosia to Tokyo 7.95

Sesame crusted tuna sashimi on toasted pitta bread, wild rocket, wasabi tzatziki and wakame seaweed

Grilled Octopus 9.95

Served with a rocket salad

Jumbo Lobster Prawns 12.95

Jumbo lobster prawn grilled with garlic and white wine sauce, served with a leafy salad

Lobster Salad 14.95

Asparagus and avocado mousse served with a finely chopped salad

Please note that the above are sample menus and that from time to time certain dishes or ingredients are restricted due to market availability.