



# Sortie

GRILL & BAR

## PROSECCO BRUNCH

**3 COURSES**

*(Starter-Main-Dessert)*

**£39.95 PER PERSON**

*Unlimited Prosecco for 2 Hours*

**TUE - WED: 12pm - 8pm**  
**SATURDAY: 12pm - 1.30pm**

**RESERVATIONS**

**01708 479 400**

**[www.sortiegrillandbar.com](http://www.sortiegrillandbar.com)**



**\*\*TABLES LIMITED FOR 2 1/2 HOURS\*\***

**DEPOSIT OF £10 PER PERSON WILL BE REQUIRED AT THE TIME OF BOOKING**

**\*\*ANY RESERVATION OF 10 PEOPLE OR OVER MUST PRE-ORDER\*\***



## PROSECCO BRUNCH MENU

### APPETISERS

#### **Humus** | v | N

A fine blend of mashed chickpeas with tahini, garlic and. finished with extra virgin olive oil.

#### **Cacik (tzatziki)** | v

A blend of finely chopped cucumbers with fresh mint, garlic, strained turkish yogurt and finished with extra virgin olive oil.

#### **Shakshuka** | v

Pieces of deep-fried aubergine, pan-fried onions and mixed peppers in a fresh garlic tomato sauce.

#### **Babagannus** | v | n

Smoked aubergine, garlic and tahini mixed with strained yoghurt and extra virgin olive oil

#### **Kisir** | v | vg

Finely chopped parsley, fresh mint, onion, mixed with cracked wheat, tomato, pepper paste and dressed with extra virgin olive oil, pomegranate molasses and lemon juice.

#### **Halloumi** | v

Charcoal grilled cypriot halloumi cheese, accompanied with chery tomatoes, finished with extra virgin olive oil dressing.

#### **phyllo pastry** | v

Delightfully rolled filo pastry filled with mixture of feta cheese, spinach and mint. Served with sweet chilli sauce.

#### **Falafel** | v | n

Deep fried balls of chickpeas and broad beans. Served on a bed of hummus

#### **Calamari**

Fresh calamari lightly dusted with flour, deep fried and served with our homemade tartar sauce.

### MAIN COURSES

#### **Chicken Shish**

Prime cuts of marinated lean and tender cubes of breast chicken, grilled on a skewer. Served with rice and salad.

#### **Adana Kofte**

Hand minced lamb fused, mixed with red bell peppers and parsley seasoned with herbs. Grilled on a skewer. Served with rice and salad.

#### **Chicken Wings**

Marinated chicken wings, grilled over charcoal. Served with rice and salad.

#### **Seabass Fillets**

Fillets of sea bass seasoned and marinated with black pepper, lemon and extra virgin olive oil. Served with rice, salad and our signature fish sauce.

#### **Chicken Beyti with Yoghurt**

Charcoaled prime minced chicken breast on a bed of bread croutons, covered with homemade tomato sauce & traditional strained yoghurt with garlic, flavoured with butter sauce. Served with rice and salad.

#### **Chicken Beyti** (Gluten free option available)

Hand minced prime chicken breast, seasoned with red peppers, garlic, red chilli flakes, parsley and grilled on a skewer. Served with rice and salad.

#### **Lamb/Chicken Stew (spicy)**

Prime lamb or chicken breast cubes pan-fried with mushrooms, onions, tomatoes and peppers in an Authentic spicy tomato sauce. Served with rice.

#### **Halloumi Stew** | v

Pan fried halloumi and mixed vegetables mixed with rich tomato sauce. Served with rice and salad.

#### **Veggie Moussaka** | v

Oven cooked layers of potatoes, courgette, aubergines, mixed peppers and carrots, finishing with layers of silky béchamel sauce topped with mozzarella cheese, topped with a rich tomato sauce. Served with rice and salad.

#### **Chicken Ceasard Salad**

Grilled prime chicken fillet, croutons, mixed leaves dressed in a Caesar sauce and parmesan cheese.

### DESSERTS

**Havuc Dilim Baklava** | N

**Strawberry Cheesecake**

**Tiramisu**

All foods are subject to availability.

If you suffer from any allergy or intolerance, please let a member of the staff know upon placing your order.

V= Vegetarian N= Nut