

Sortie

GRILL & BAR

— SORTIE GRILL & BAR —

A LA CARTE MENU

Cold Appetizers

Mix Olives v gf vg	4.5	Shakshuka v gf vg	5.5
Veg Sticks v vg	4.5	Pieces of deep-fried aubergine, pan-fried onions and mixed peppers in a fresh garlic tomato sauce.	
Humus v gf vg n	5.5	Stuffed Vine Leaves v gf	6.5
Cacik (Tzatziki) v gf	5.5	Vine leaf parcels stuffed with a delicious filling of rice, onions, currants, flat-leaf parsley, and extra virgin olive oil. Accompanied with garlic yogurt.	
Tarama Salad	5.5	Baba Ganoush v gf vg n	6.5
Feta Cheese v gf	6.5	Smoked aubergine, garlic and tahini mixed with lemon juice and extra virgin olive oil	
		Prawn Cocktail gf	7.5
		Prawn, mix leaves and our classic cocktail sauce.	

Hot Appetizers

Falafel v vg n	6.75	Chicken Liver gf	6.75
Deep fried balls of chickpeas and broad beans. Served on a bed of hummus		Our Chef's interpretation of a classic Turkish dish of pan-fried chicken liver cooked with, onion and tomatoes. Accompanied with seasoned red onions	
Goat's Cheese v n	6.75	Halloumi v gf	7.5
Roasted portion of goat cheese sits on crispy bread and mixed leaves topped with pesto sauce		Grilled halloumi cheese accompanied with mixed leaves and topped with extra virgin olive oil.	
Spinach Pancake v	6.75	Phyllo Pastry v	7.5
Pancake filled with goat's cheese & spinach, topped with mozzarella cheese & tomato sauce.		Delighfully deep fried filo pastry filled with mixture of cheese and spinach. Accompanied with sweet chilli sauce	
Brie Cheese v	6.75	Calamari	7.5
Brie cheese coated with golden breaded crumbs and gently fried and accompanied with sweet chilli sauce		Fresh calamari lightly dusted with flour, deep fried and served with our homemade tartar sauce	
Creamy Mushrooms v	6.75	Halloumi & Mushrooms v gf	7.5
Sautéed mushrooms sitting in a creamy garlic sauce topped with grated cheese.		Lightly pan-fried mushrooms and halloumi cheese cooked with tomatoes and tomato sauce.	
Mozzarella Cheese v	6.75	Whitebait (Main Course option available)	7.75
Mozzarella cheese coated on golden bread crumbs accompanied with sweet chilli sauce		Fried breaded whitebait accompanied with tartare sauce	
Chicken Strips	7	Scampi (Main Course option available)	8.5
chicken strips coated with golden breaded crumbs and accompanied with sweet chilli sauce		Wholetail breaded scampi served with our homemade tartare sauce.	
Sucuk (turkish sausage) gf	8	Scallops gf n (Main Course option available)	9.5
Spicy pieces of Turkish (beef) sausage accompanied with mixed leaves.		Pan-fried scallops with extra virgin olive oil and garlic. Topped with pesto sauce.	
		King Prawn gf	9.5
		Pan-fried king Prawns with white wine creamy tomato sauce and garlic.	

Cold Appetizers Platter

For 2 Person

- Humus
- Cacik
- Shakshuka
- Baba Ganoush
- Stuffed Vine Leaves
- Tarama

— 16.5 —

Hot Appetizers Platter

For 2 Person

- Falafel
- Halloumi
- Phyllo Pastry
- Sucuk
- Brie Cheese
- Calamari

— 19 —

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

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

V= Vegetarian gf= Gluten Free vg= Vegan N= Nut

All foods are subject to availability

On the Chargrill

All served with rice and salad
Gluten free option available

Lamb Shish 23

One of our chef speciality, prime cuts of marinated lean and tender cubes of lamb, grilled on a skewer. This is our succulent lamb at it's best.

Chicken Shish 19

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

Adana Kofte 17.5

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

Mixed Shish 20

A combination of two prime shish dishes:
Chicken Shish / Lamb Shish / Adana Kofte

Chicken Wings 16.5

Marinated chicken wings, grilled over charcoal.

Chicken Beyti 17

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

Lamb Chops 24

Succulent lamb cutlets from the best end cooked over charcoal.

Mixed Grill (For One Person) 26

Enjoy a taste of everything with an assortment of lamb shish, chicken shish, adana kofte and a lamb chop.

Yoghurt Dishes

All served with rice and salad

Chicken Shish with Yoghurt 21

Charcoaled prime chicken shish on a bed of bread croutons, covered with homemade tomato sauce and traditional strained yoghurt with garlic, flavoured with butter sauce

Lamb Shish with Yoghurt 24

Charcoaled prime lamb shish on a bed of bread croutons, covered with homemade tomato sauce and traditional strained yoghurt with garlic, flavoured with butter sauce

Chicken Beyti with Yoghurt 20

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.

Adana Kebab with Yoghurt 21

Charcoaled prime minced lamb on a bed of bread croutons, covered with homemade tomato sauce and traditional strained yoghurt with garlic, flavoured with butter sauce

Sarma Lamb Beyti 21

Minced lamb on a skewer wrapped in a flat bread accompanied with garlic yoghurt, topped with tomato & butter sauce

Sarma Chicken Beyti 21

Minced chicken on a skewer wrapped in a flat bread accompanied with garlic yoghurt, topped with tomato & butter sauce

Ali Nazik | n 22

Char-grilled smoky flavoured puree aubergine with strained yoghurt, tahini and garlic, topped with chopped prime lamb shish, °flavoured with butter sauce and rich tomato sauce

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Steak

Ribeye Steak (12oz)

33

28 days dry-aged ribeye steak, Served with thick cut chips, cherry tomatoes, tenderstem broccoli, asparagus and peppercorn sauce

House Specials

Chicken A La Creme

Sautéed chicken with mushrooms, asparagus, halloumi cheese and double cream. Served with rice and salad.

19

Meat Moussaka

Slow oven cooked layers of aubergines, courgettes, carrots and potatoes with rich marbled minced meat, onions and mixed bell peppers, layers of silky béchamel sauce topped with mozzarella cheese and with a rich tomato sauce. Served with rice and salad

17

Spicy Chicken Stew

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

16.5

Spicy Lamb Stew

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

17

Lamb Shank

Leg of lamb roasted long and slow with vegetables. Served with mashed potato and salad.

21

Dips

Garlic Sauce

1.5

Peppercorn Sauce

1.5

Chilli Sauce

1.5

Seafoods

Seabass Fillets

20

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.

King Prawn Stew

20

Gently pan cooked king prawns with tomatoes in a creamy sauce with a hint of garlic. Served with rice.

Salmon Shish

20

Salmon cubes brushed with black pepper, lemon and extra virgin olive oil cooked over charcoal with peppers and mushrooms. Served with rice, salad and our signature fish sauce

Monk Fish

22.5

Monk fish chunks seasoned and marinated with black pepper, lemon and extra virgin olive oil cooked over charcoal with peppers and mushrooms. Served with rice, salad and our signature fish sauce.

Prawn Shish

24.5

Tiger Prawns cooked over charcoal with peppers and mushrooms. Served with rice, salad and our signature fish sauce.

Mixed Seafood

25

Chunks of monkfish, salmon and tiger prawn cooked over charcoal with peppers and mushrooms. Served with rice, salad and signature fish sauce.

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Vegetarian Dishes

Veggie Moussaka | **v** 15.5

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

Spinach Pancake | **v** 14.5

Pancake filled with goat's cheese, spinach topped with mozzarella cheese and rich tomato sauce.
Served with salad and rice.

Falafel | **v** | **vg** | **n** 14.5

Deep fried balls of chickpeas, broad beans and vegetables. Served with hummus, rice and mixed salad

Veggie Pasta | **v** (Spicy option available) 14

Penne pasta cooked with mixed vegetables, fresh herbs, and creamy sauce topped with Parmesan cheese.

Halloumi Stew | **v** 16

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

Veggie Kebab | **v** (Vegan option available) 17

Chargrilled aubergine, mushrooms, courgette, onions, red peppers flavoured with rich tomato sauce and topped with grated Cypriot halloumi cheese.
Served with rice and salad

Pasta Dishes

Seafood Tagliatelle (Spicy option available) 17

Tagliatelle pasta cooked with mixture of seafood, mixed peppers in a rich creamy sauce, flavoured with a hint of garlic and Parmesan cheese

Chicken Tagliatelle (Spicy option available) 15

Tagliatelle pasta cooked with chicken and mushrooms in a rich creamy sauce, flavoured with a hint of garlic and Parmesan cheese

Veggie Pasta | **v** (Spicy option available) 14

Penne pasta cooked with mixed vegetables, fresh herbs, and creamy sauce topped with Parmesan cheese.

Chicken Pasta (Spicy option available) 15

Penne pasta cooked with chicken cubes and mushrooms cooked in a delicious creamy tomato sauce with a hint of garlic and topped with Parmesan cheese.

Prawn Pasta (Spicy option available) 18

Penne pasta cooked with king prawns, cheese and chopped tomatoes. Dressed with a delicious creamy tomato sauce with a hint of garlic and topped with Parmesan cheese.

Sides

Mixed Salad | **v** 4

Chips | **v** 3.5

Thick cut chips | **v** 4

Mashed Potato | **v** 4

Rice or Cous Cous (bulgur) | **v** 3.5

Chilli Pepper | **v** 3

Yoghurt | **v** 3

Onion Rings | **v** 4

Bread | **v** 3

Sautéed Mushrooms | **v** 4

Sautéed Spinach | **v** 5

Sautéed Vegetables | **v** 5

Grilled Asparagus | **v** 6

Chargrilled Onions | **v** 4

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Salads

Halloumi Salad | v

10.5

Grilled halloumi with mixed leaves, tomatoes, cucumber, onion, flavoured with fresh lemon juice, extra virgin olive oil and pomegranate molasses.

Greek Salad | v | gf

9.5

Feta cheese with chopped tomatoes, cucumbers, red peppers and mixed leaves and finished with extra virgin olive oil, pomegranate molasses and marinated olives.

Avocado Salad | v | vg | gf

10.5

Chopped tomatoes, onions and parsley, tossed with mixed leaves, avocado and flavoured with pomegranate molasses and extra virgin olive oil.

Chicken Caesar Salad

11

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

Soft Drinks

Coke 330ml Bottle

3.75

Diet coke 330ml Bottle

3.75

Sprite 330ml Bottle

3.75

Small Still Water (Voss)

3

Large Still Water (Voss)

4.5

Small Sparkling Water (Voss)

3.5

Large Sparkling Water (Voss)

5

Appletieser

3.75

Red Bull

3.75

Apple Juice

3.5

Orange Juice

3.5

Cranberry Juice

3.5

Pineapple Juice

3.5

Passion Fruit

3.5

Sortie Mixed Juice

4.5

Tonic Water (Fever-Tree)

3.25

Soda Water (Fever-Tree)

3.25

J20

3.75

Apple-Raspberry,
Orange-Passion Fruit

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