

## VIVICA BRUNCH MENU

### APPETISERS

#### Hummus | V

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.

#### Baba Ganoush | V | N

Smoked aubergine with garlic, tahin and extra virgin olive oil

#### Halloumi | V

Charcoal grilled halloumi cheese, accompanied with mixed leaves and tomatoes, finished with extra virgin olive oil

#### Phyllo Pastry | V

Delightfully deep fried 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 (Gluten free option available)

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

#### Adana Kofte (Gluten free option available)

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 (Gluten free option available)

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 fish sauce

#### Chicken Pasta (Spicy option available)

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

#### 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 or 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 (Vegan option available)

Pan fried halloumi, mushrooms, tomatoes, mixed peppers and onions mixed with rich tomato sauce. Served with rice

#### 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 topped with Parmesan cheese

#### Chicken Beyti with Yoghurt

Charcoaled prime minced chicken breast, seasoned with red peppers, garlic, red chilli flakes, parsley put 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

### PROSECCO MIXERS

Orange Juice (400ml) £ 4.50

Chambord (75ml) £ 6.95

Creme de Cassis (75ml) £ 5.95

Strawberry Liqueur (75ml) £ 5.95

Strawberry Puree (75ml) £ 3.95

Passion Fruit Puree (75ml) £ 3.95

- A deposit of £10 per person will be required to fully confirm the table
- For groups of 8ppl+ food selections must be pre-ordered
- Menu can not be mixed with A la carte menu

If you suffer from any allergy or intolerance, please let a member of the staff know upon placing your order.  
All foods are subject to availability.

V= Vegetarian N= Nut