



PROSECCO BRUNCH

3 COURSES

(Starter-Main-Dessert)

Unlimited Prosecco for 2 Hours

£44.95 per person

WED: 12pm - 8pm

SUN: 12pm - 6pm {live music @4:30pm}

RESERVATIONS

01708 479 400

www.sortiegrillandbar.com

- Max. table seating duration is set at 2.5 hours
- 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



PROSECCO 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 cheese, spinach. 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/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 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

DESSERTS

Havuc Dilim Baklava | N

Tiramisu

Strawberry Cheesecake

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