

# VIVICA BRUNCH

**EVERY SATURDAY**

**BOOKING TIMES BETWEEN  
12pm - 2pm**

**2 HOURS BOTTOMLESS**

**Prosecco / Wine / Cocktail  
Beer / Mocktail / Soft Drink**

**+**

**TWO COURSES MEAL**

**Starter / Main**

- ☆ PROSECCO **£50**
- ☆ BEER **£60**
- ☆ WINE **£60**
- ☆ MOCKTAIL **£50**
- ☆ SOFT DRINK **£45**
- ☆ COCKTAIL **£75**

- Aperol -Pornstar Martini
- Kir Royal -Woo Woo
- French 75 -Sex on the Beach
- Bellini (Passion Fruit / Peach)
- Daiquiri Strawberry (Frozen)
- Pink Gin Spritz

**Live DJ set and music 1pm - 4pm**

**RESERVATIONS 01708 479400**

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

**40-44 STATION LN, HORNCURCH RM12 6NB**

*Vivica Jade*





## VIVICA BRUNCH MENU

### APPETIZERS (One Selection)

#### COLD APPETIZERS:

##### *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

#### HOT APPETIZERS:

##### *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 and spinach. Served with sweet chilli sauce.

##### *Falafel* | **vegan** | **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 (One Selection)

##### *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

##### *Spicy Lamb or Chicken Stew* (non spicy option available)

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 Caesar 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) £ 5.50

Chambord (75ml) £ 6.95

Crème de Cassis (75ml) £ 5.95

Strawberry Liqueur (75ml) £ 5.95

Strawberry Puree (75ml) £ 3.95

Passion Fruit Puree (75ml) £ 3.95

### Terms & Conditions

**\*\*A non-refundable deposit of £20 per person will be required to fully confirm the table.**

**\*\*For groups of 8 ppl or over food selections must be pre-ordered.**

**\*\*Your two hours bottomless drink package will start at your reservation time.**

**\*\*Drink package cannot be swapped once started.**

**\*\*Brunch menu can not be mixed with A la carte menu.**

**\*\*A compulsory service charge of %12.5 will be added to the bill.**

**\*\*All tables are limited till 4pm.**

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