

COLD MEZZE

MARINATED MIXED OLIVES (V) 4.75
Selection of black & green olives, served with bread

TZATZIKI (V) 6.25
yoghurt dip with cucumber, mint dill & a touch of garlic

BROAD BEANS (V) 6.25
served with fresh herbs, capsicum & olive oil on a bed of strained yoghurt

TARAMA SALAD 6.25
cod roe, olive oil & lemon juice

SHAK-SHUKA (V) 6.25
Mediterranean vegetables & aubergine cooked with tomato & olive oil

AUBERGINE BOAT (V) 6.25
Aubergine stuffed with shallots, tomatoes, currants, pine kernels & capsicum

MANGO SALAD (V) 6.25
Mango, mixed salad and parmesan shavings

CILICIAN TABBOULEH (V) 6.25
Diced mixed vegetables & shallots, tomato, cracked wheat, olive oil, walnuts & pomegranate juice

HUMMUS (V) 6.25
chickpea purée, tahini, olive oil & garlic

AVOCADO TRICOLOR (V) 7.50
avocado, tomato, mozzarella, basil & salad dressing

AUBERGINE CAVIER (V) 6.75
grilled aubergine purée, peppers, olive oil, parsley, yogurt & a touch of garlic

COLD MEZZE PLATTER

Tabbouleh (n), Hummus, Tzatziki,
Aubergine Cavier, Broad Beans,
Shak-Shuka

15.95

HOT MEZZE PLATTER

Mitite Kofte, Feta Triangles, Calamari,
Grilled Halloumi, Spicy Salami & Falafel

17.95

HOT MEZZE

SOUP OF THE DAY 6.50
Please ask your server for today's choice

MUSHROOMS & HALLOUMI (V) 8.50
lightly pan fried mushrooms and halloumi cheese cooked with garlic and spices

MITITE KOFTE 7.50
grilled minced lamb meatballs prepared with fresh herbs

SPICED SALAMI 7.50
grilled spicy garlic salami with salad

GRILLED HALLOUMI (V) 7.50
charcoal grilled cheese

FETA TRIANGLES (V) 7.50
filo pastry filled with feta cheese, spinach & herbs

CALAMARI 8.50
fried rings of squid with tartar sauce

CILICIAN HUMMUS (N) 7.50
with diced lamb & pine kernels fried in butter

FALAFEL (V) 7.50
broad bean, chickpea, mixed vegetable with hummus

COURGETTE CAKE (V) 7.50
fried rounds of grated courgette, carrots, herb & cheese mix, served with yogurt & tomato sauce.

GARLIC TIGER PRAWNS 8.50
cooked with wine, tomato, butter, garlic, mushrooms, basil, vegetables & herbs.

WHITEBAIT 7.50
whitebait in flour, deep fried

LAMBS LIVER 7.50
flour coated & pan fried with onions

SCALLOPS 9.95
fried and served on mashed potatoes

MIXED PLATTER

Tzatziki, Hummus, Tabbouleh (n), Grilled
Halloumi, Feta Triangles & Falafel

16.95

(V) VEGETARIAN (VG) VEGAN (N) CONTAINS NUTS

0208 4447172

info@thecilicia.com

www.thecilicia.com



Cilicia

BRUNCH MENU

GRILL ETC

CHICKEN IN PITTA 10.75
grilled chicken cubes in warm pitta bread served with chips & salad

LAMB KOFTE 10.75
mildly spiced grilled rounds of minced lamb with white bean salad, boiled egg & rice

MINCED LAMB IN PITTA 12.50
grilled minced lamb in warm pitta bread served with chips & salad

LYCIAN CHICKEN 14.50
grilled chicken breast stuffed with mozzarella, spinach & mashed potatoes, topped with mushroom sauce & parmesan cheese

CHICKEN ALA TURCA 12.50
grilled pieces of chicken topped with creamy mushroom & wine sauce

TROJAN HORSE CHICKEN 13.75
diced chicken, herbs, mushrooms & mixed vegetables cooked with olive oil & wrapped with grilled aubergine slices on a bed of tomato sauce, served with rice

TROJAN HORSE LAMB 14.50
diced lamb, herbs, mushrooms & mixed vegetables cooked with olive oil & wrapped with grilled aubergine slices on a bed of tomato sauce, served with rice

CHICKEN BREAST 14.45
grilled & served with chips & mixed salad

SEAFOOD

SQUID 13.50
Fried rings of squid served with mixed leaf salad & tartar sauce

GARLIC TIGER PRAWNS 15.95
Cooked with mixed vegetables, mushrooms, garlic & herbs in tomato, butter & wine sauce, served with rice

TUNA PEPPER STEAK 15.95
Brandy flamed with peppercorns, lemon, oregano served with chips

GRILLED SALMON 15.95
Served with Mediterranean salad & chips

SWORDFISH 15.95
Served with Mediterranean salad & chips

VEGETARIAN

FALAFEL IN PITTA (N) (V) 10.95
Broad beans, chickpeas, mixed vegetables & herb fritter with tahini sauce, served with tabbouleh, hummus & mixed salad

COURGETTE CAKE (V) 11.95
Shallow fried rounds of grated courgette, carrots, herbs & cheese served with yogurt, tomato sauce & salad

STUFFED PEPPER (CAPSICUM) (V) 11.50
Peppers stuffed with spinach, rice, pine nuts, raisins and herbs, served with salad & yoghurt

VEGETARIAN MOUSSAKA (V) 12.95
Sweet pepper, aubergine, carrot, courgette, green lentils, potato topped with bechamel sauce, cheddar & tomato sauce served with rice

(V) VEGETARIAN (VG) VEGAN (N) CONTAINS NUTS

0208 4447172

info@thecilicia.com

www.thecilicia.com