

# BRUNCH MENU



**Cilicia**  
MEDITERRANEAN RESTAURANT

## COLD MEZZE

**MARINATED MIXED OLIVES (V) / 5.5**  
Selection of black & green olives, marinated with special sauce, served with bread

**TZATZIKI (V) / 6.5**  
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 yogurt

**HUMMUS (V) / 6.95**  
Chickpea purée, tahini, olive oil & garlic

**TARAMA SALAD / 6.5**  
Cod roe, olive oil & lemon juice

**SHAK-SHUKA (V) / 6.5**  
Mediterranean vegetables & aubergine cooked with tomato & olive oil

**MANGO SALAD (V) / 7.5**  
Mango, mixed salad & parmesan cheese shavings

**CILICIAN TABBOULEH (V) / 6.95**  
Diced mixed vegetables & shallots, tomato, cracked wheat, olive oil, walnuts & pomegranate juice

**AUBERGINE BOAT (V) / 6.75**  
Aubergine stuffed with shallots, tomatoes, currants, pine kernels & capsicum

**AVOCADO TRICOLOR (V) / 7.5**  
Avocado, tomato, mozzarella, basil & salad dressing

**AUBERGINE CAVIER (V) / 6.75**  
Grilled aubergine purée, peppers, parsley, olive oil, yoghurt & a touch of garlic

## HOT MEZZE

**SOUP OF THE DAY / 7**  
Please ask your server for today's choice

**MUSHROOMS & HALLOUMI (V) / 8.5**  
Lightly pan fried mushrooms and halloumi cheese cooked with garlic and spices

**MITITE KOFTE / 8.5**  
Grilled minced lamb meatballs prepared with fresh herbs

**SPICED SALAMI / 7.5**  
Grilled spicy garlic salami with salad

**GRILLED HALLOUMI (V) / 7.5**  
Charcoal grilled cheese

**FETA TRIANGLES (V) / 7.5**  
Filo pastry filled with feta cheese, spinach & herbs

**CALAMARI / 8.5**  
Fried rings of squid with tartar sauce

**CILICIAN HUMMUS (N) / 8.9**  
With diced lamb & pine kernels fried in butter

**FALAFEL (V) / 7.5**  
broad bean, chickpea, mixed vegetable with hummus

**COURGETTE CAKE (V) / 7.5**  
Fried rounds of grated courgette, carrots, herb & cheese mix, served with yogurt & tomato sauce.

**GARLIC TIGER PRAWNS / 9.5**  
Cooked with wine, tomato, butter, garlic, basil, vegetables & herbs

**WHITEBAIT / 7.5**  
Whitebait in flour, deep fried

**LAMBS LIVER / 8.75**  
Flour coated & pan fried with onions

**SCALLOPS / 9.95**  
Marinated scallops with special cilician sauce

### COLD MEZZE PLATTER

Tabbouleh • Hummus  
Tzatziki  
Aubergine Caviar  
Broad Beans • Shak-Shuka

£17.95

### HOT MEZZE PLATTER

Mitite Kofte  
Feta Triangles  
Calamari • Grilled Halloumi  
Spicy Salami • Falafel

£19.95

### MIX MEZZE PLATTER

Tzatziki • Hummus  
Tabbouleh  
Grilled Halloumi  
Feta Triangles • Falafel

£18.95

(V) - Suitable for Vegetarians. (VG) - Suitable for Vegans. (N) - Contain Nuts.

**FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients in your meal when ordering.  
Discretionary 12.5% service charge will be added to your bill.

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## GRILLS

### CHICKEN IN PITTA / 15

Grilled chicken cubes in warm pitta bread, served with chips & salad

### LAMB KOFTE / 14

Mildly spiced grilled rounds of minced lamb with white bean salad, boiled egg & rice

### LAMB IN PITTA / 19.5

Grilled minced lamb in warm pitta bread, served with chips & salad

### LYCIAN CHICKEN / 17

Grilled chicken breast stuffed with mozzarella, spinach, mashed potatoes, topped with creamy mushroom sauce & parmesan cheese

### CHICKEN ALA TURCA / 14.5

Grilled pieces of chicken topped with creamy mushroom, tomatoes, butter & wine sauce

### TROJAN HORSE CHICKEN / 14.5

Chicken cubes, mushrooms, herbs, mixed vegetables, wrapped with grilled aubergine slices, on a bed of tomato sauce, butter, served with rice

### TROJAN HORSE LAMB / 16.5

Lamb cubes, mushrooms, herbs & mixed vegetables, wrapped with grilled aubergine slices on a bed of tomato sauce, butter, served with rice

### CHICKEN BREAST / 16.5

Grilled & served with chips & mixed salad

## FROM THE SEA

### SQUID / 15.5

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

### GARLIC TIGER PRAWNS / 17.5

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

### TUNA PEPPER STEAK / 16.5

Brandy flamed with peppercorns, lemon, oregano served with chips

### GRILLED SALMON / 18

Served with Mediterranean salad & chips

### SWORDFISH / 18

Served with Mediterranean salad & chips

## VEGETARIANS

### FALAFEL IN PITTA (N) (V) / 13

Broad beans, chickpeas, mixed vegetables & herb fritter with tahini sauce, served with tabbouleh, hummus & mixed salad

### VEGETARIAN MOUSSAKA (V) / 15

Sweet pepper, aubergine, carrot, courgette, green lentils, potato topped with bechamel sauce, cheddar & tomato sauce served with rice

### COURGETTE CAKE (V) / 13

Shallow fried rounds of grated courgette, carrots, herbs & cheese served with yogurt, tomato sauce & salad

### STUFFED PEPPER (CAPSICUM) (V) / 14

Peppers stuffed with spinach, rice, pine nuts, raisins & herbs, served with salad & yoghurt

### AUBERGINE BOAT (VG) / 14.5

Aubergine stuffed with shallots, tomatoes, currants, pine kernels & capsicum, served with rice

## CASSOULET

### MEAT MOUSSAKA / 15

Baked layers of aubergine, potatoes, minced lamb, topped with bechamel sauce & tomato sauce, served with rice

### SAUTÉED CHICKEN / 14.5

Cubes of chicken casserole with tomatoes, mushrooms, garlic, butter & mixed vegetables, served with rice

### CALF LIVER / 16.5

Pan fried slice of calf liver with sage flavoured butter sauce served with sautéed potatoes, onions & mushrooms

### TROJAN LAMB / 16.5

Cubes of lamb casserole with tomatoes, mushrooms, garlic, butter & mixed vegetables, served with rice

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