

TAKEAWAY AVAILABLE With 10% discount except set menus and grill platter

## GEM BOTTOMLESS BRUNCH

29.9 pp

Unlimited Prosecco, Red, White, Rose wines or soft drinks for 90 minutes.

Available 7 days a week.  
Order from 12:00 pm noon till 16:00 pm

### 4 Cold Mezzes to share

Hummus, Tzatziki, Beetroot and Kisir

### 4 Hot Mezzes to share

Falafel, Borek, Halloumi and Kofte

## SET MENU A

17.9pp

### 5 Cold Mezzes to share

Hummus, Tzatziki, Beetroot, Aubergine and Kisir

### 6 Hot Mezzes to share

Falafel, Borek, Halloumi, Kofte, BBQ Chicken Wings and Calamari

### 1 Dessert pp

Chefs Choice

## SET MENU B

24.9 pp

### 4 Cold Mezzes to share

Hummus, Tzatziki, Beetroot and Kisir

### 2 Hot Mezzes to share

Falafel and Borek

### 1 Main Course pp (Choose any main)

Additional £3.9 for mixed BBQ, Lamb Fillet Shish, Lamb Shish Iskender, Lamb Cutlets, Octopus or Salmon & Asparagus

### 1 Dessert pp

Chefs Choice

\*SET MENUS SERVED PER TABLE ONLY

## MIXED MEZZES

COLD

Six Cold Mezzes selected by the chef. All mezzes served with pita bread for 2 people 12.9 for 4 people 19.9

## COLD MEZZES

### HUMMUS / 6.5 VG

Chickpeas purée with tahini, lemon juice, olive oil and garlic

### TABULE / 6.5 VG

Chopped parsley, spring onions, red pepper, tomatoes, cracked wheat, lemon and pomegranate

### SMOKED AUBERGINE DIP / 6.5 V

Grilled aubergine mixed with yoghurt, tahini, garlic and olive oil

### DOLMADES / 6.9 VG

Vine leaves stuffed with rice, onions, pine kernels, blackcurrant and cinnamon. Cooked with olive oil and lemon

### BEETROOT (Pembe Sultan) / 6.5 V

Roasted beetroot yoghurt, garlic with walnuts

### PATLICAN SOSLU / 6.5 VG

Fried aubergine in a special tomato sauce

### TZATZIKI / 6.5 V

Chopped cucumber and mint in a plain yoghurt dressing with garlic and dill

### KISIR / 6.5 VG

Mixture of cracked wheat, parsley, tomato, cucumber and lemon juice drizzled with olive oil

### GIANT BEANS / 6.5 VG

Slow roasted giant beans served in tomato and dill sauce

### TARAMASALATA / 6.5

Cod roe with olive oil and lemon juice

### MIXED OLIVES / 5.5 VG

Marinated green and black olives served with a pita

## HOT MEZZES

### VEGETARIAN

### SOUP OF THE DAY / 6.5 VG

Freshly prepared wholesome soup served with bread

### GARLIC MUSHROOMS / 7.9 V

Mixed vegetables with creamy white wine sauce. Topped with melted cheese

### BOREK / 6.9 V

Handmade fried pastry filled with feta, halloumi, parsley, spinach and herbs

### HALLOUMI / 7.5 V

Chargrilled, served with tomato and cucumber

### FALAFEL / 6.9 VG

Deep fried ground chickpeas, broad beans, onions, celery, green pepper and spices. Served with hummus

## MEAT

### CHICKEN KOFTE / 7.9

A grilled light blend of finely minced chicken, seasoned with spices garlic mushrooms, onions and peppers. Served with chilli sauce

### SUCUK & HALLOUMI / 8.9

Grilled spicy Turkish sausage and halloumi served with tomato and cucumber

### KOFTE / 8.9

Grilled minced lamb served with home-made chilli sauce

### HUMMUS KAVURMA / 8.5

Freshly made hummus with fried diced lamb and pine kernels

### BBQ CHICKEN WINGS / 6.9

Served with home-made chilli sauce

### LAMB'S LIVER / 7.9

Pan-fried diced lamb liver sautéed with cumin

## SEAFOOD

### FISH OF THE DAY / 7.9

Slice of grilled fish of the day served with tartar sauce

### PRAWNS (Karides) / 8.9

Sautéed in garlic, white wine and spicy tomato sauce

### BATTERED KING PRAWNS / 7.9

Fried battered king prawns served with home made sauce

### CALAMARI / 7.9

Served with mixed leaves and tartar sauce

## ALLERGIES & INTOLERANCES

Please check with your server as our foods may contain 14 allergens: gluten, crustaceans, egg, fish, soya beans, milk, peanuts, celery (and celeriac) nuts, mustard, sesame, sulphur dioxide, molluscs and lupin

TAKEAWAY AVAILABLE  
With 10% discount except set menus

VG - VEGAN V - VEGETARIAN

A discretionary 10% service charge will be added to your bill

## GEM GRILLS *All our dishes are cooked on hot charcoal*

### MIXED BBQ / 21.5

Lamb Shish, Chicken Shish, Adana and Lamb Cutlet. Served with rice and salad

### CHICKEN COMBO / 17.9

Chicken shish, chicken beyti and chicken thigh. Served with rice and salad

### CHICKEN SHISH / 17.5

Tenderised lean chunks of chicken. Served with rice and salad

### CHICKEN BEYTI / 16.5

Spicy minced chicken seasoned with garlic. Served with rice and salad

### BONELESS CHICKEN THIGH / 16.9

Boneless chicken thigh marinated in olive oil, lemon, oregano. Served with chips and salad

### CHICKEN WINGS / 14.9

Served with homemade chilli sauce with rice and salad on the side

### ISKENDER / 18.5

Choice of minced lamb, chicken shish or chicken beyti on a bed of bread and yoghurt with melted butter and tomato sauce  
With Lamb Shish / 19.9

### LAMB FILLET SHISH / 19.9

Lean tenderised and marinated chunks of lamb. Served with rice and salad

### ADANA / 17.5

Skewered blend of minced lamb with onion, parsley and paprika. Served with rice and salad

### LAMB BEYTI / 17.5

Spicy minced lamb seasoned with garlic. Served with rice and salad

### LAMB CUTLETS / 19.9

Best end cutlet. Served with rice and salad

### LAMB RIBS (KABURGA) / 18.5

Marinated lamb ribs. Served with rice and salad

## GRILLED PLATTER FOR 2 - 49.9

ADANA - 1 Skewer

CHICKEN SHISH - 4 Pieces

CHICKEN WINGS - 6 Pieces

CUTLET - 2 Pieces

CHICKEN BEYTI - 1 Skewer

LAMB RIBS - 4 Pieces

LAMB SHISH - 4 Pieces

Served with bulgur, rice and salad. Please note Lamb can be substituted for pork

## PORK

### PORK SOUVLAKI / 16.5

Norfolk free range cubes of pork skewered, seasoned and grilled over charcoal. Served with rice and salad

### PORK BELLY / 16.5

Norfolk free range pork belly grilled over charcoal, served with apple sauce, chips and salad

### PORK CHOPS / 16.5

Norfolk free range pork chops marinated in olive oil, lemon juice and oregano, slowly cooked on the charcoal. Served with mash potato and salad

## SPECIALS

### MEAT MOUSAKKA / 14.9

Oven baked minced lamb, aubergine, potatoes, onion and peppers topped with cheese, Béchamel, tomato sauce and salad

### INCIK (KLEFTIKO) / 18.5

Oven baked lamb shank. Served with mixed vegetables and mashed potatoes

### LAMB (STIFADO) / 18.5

Slow stewed lamb cooked in a red wine and shallot sauce. Served with bulgur rice

### CREAMY CHICKEN / 17.5

Chicken breast served in a creamy white wine, mushroom and garlic sauce. Served with vegetables and mashed potatoes

## SEAFOOD

### SEA BASS / 18.5

Grilled fillet, Served with mashed potatoes and salad

### OCTOPUS / 21.5

Chargrilled octopus, dressed with oregano, olive oil and lemon juice. Served with mash and salad

### CALAMARI / 16.5

Served with tartar sauce, chilli peppers, chips and salad

### SALMON & ASPARAGUS / 19.90

Served with creamy mushroom sauce, mashed potatoes and salad

## VEGETARIAN

### IMAM BAYILDI / 12.5 Add cheese for 11.5 VG

Oven baked aubergine with stuffing of green peppers, tomatoes, onions, pine kernels, raisins and parsley. Served with rice and salad

### DOLMADES / 11.5 V

Vine leaves stuffed with a mixture of rice, onions and herbs. Cooked with olive oil, salad and yoghurt (without yoghurt VG)

### VEGETARIAN MOUSSAKA / 12.5 V

Baked aubergines, courgettes, carrots, green peppers, potatoes and chickpeas topped with cheese, Béchamel, tomato sauce and salad

### MENEMEN (SHAKSHUKA) / 12.5 V

A sizzling mix of tomatoes, pepper, onion, herbs and eggs. Served with pita  
Add halloumi cheese for £1.5 (Vegan option available without eggs and cheese)

## SALADS

### AVOCADO SALAD / 8.9 VG

Mixed salad with avocados, nuts, lemon juice, olive oil and pomegranate sauce dressing

### HALLOUMI SALAD / 8.9 V

Mixed salad with grilled halloumi, lemon juice, olive oil and pomegranate sauce dressing

### GREEK SALAD / 8.9 V

Chunks of tomato, cucumber, red onion, feta cheese, capers, green peppers and olives

### CHICKEN SALAD / 13.5

Grilled chicken, mixed salad with caesar dressing (with avocado add £1.5)

## SIDES

RICE / BULGUR / 3.9

MIXED SALAD / 4.5

MASHED POTATO / 3.9

GLUTEN-FREE BREAD / 1.5 each

SPICY RICE / SPICY BULGUR / 3.9

YOGHURT / 4.9

THICK CUT CHIPS / 3.9

BREAD BASKET / 2.5

Substitute rice and salad for chips with any main course - extra £1.5