

ANTIPASTI

Zuppa del giorno o minestrone £6.50

Vegetable soup

Goddess olives £5.90

Mighty big green olives from Sicily's belice valley

Pane di pizza e aglio £6.45

Garlic, oregano, tomato sauce, pizza bread

Bruschetta al pomodoro £6.45

Toasted garlic bread heaped with fresh tomato, basil & red onion with drizzle of olive oil

Insalata dicoloro £6.95

Avocado, tomato salad drizzled with extra virgin olive oil and fresh basil

Vegan Garlic Bread £5.50

12' garlic bread, available with cheese (+£2.0)

MEZES

Vegan Mixed Meze Platter £14.95

Hummus, tabbouleh, baby broad beans, aubergine ratatouille, stuffed vine leaves, falafel

Vegan Falafel Starter £6.45

Deep fried patties made from chickpeas, herbs and spices

Hummus £6.45

Puree of chickpeas, tahini, lemon and garlic

Quinoa Tabbouleh £6.45

Finely chopped flat-leafed parsley mixed with mint, quinoa, tomatoes, onion and pomegranate dressing

Vegan Greek Salad £7.45

Tomatoes, cucumber, fresh peppers, marinated olives, parsley and red onions

Vegan Baby Broad Beans £5.95

Seasoned with coriander

Vegan Stuffed Vine Leaves - Dolma £7.00

Rice, onions, dill, herbs & olive oil wrapped in vine leaves

Aubergine Ratatouille - Imam Bayildi £6.95

Stewed aubergine, peppers, chickpeas and tomatoes

Ezme Salad £7.95

Finely chopped tomatoes, onion&parsley with lemon&olive oil dressing, topped with fresh pomegranates & walnuts

Spicy Veggie Starter £7.95

Broccoli, carrots, french beans cooked in coconut cream, onions & ginger

PIZZE

Vegan Margherita £10.50

Tomato sauce, vegan cheese, olive oil and fresh basil

Vegan Chili Pizza £12.50

Tomato sauce, vegan cheese, chillies

Vegan Funghi Pizza £13.50

Tomato sauce, vegan cheese, mushroom

Vegan Pineapple Pizza £13.45

Tomato sauce, vegan cheese, pineapple

Vegan Premium Pizza £13.95

Tomato sauce, vegan cheese, onion, mushroom, peppers, spinach & olives

TURKISH BOAT PIDE

Vegan Boat Pide £13.95

Turkish style calzone with vegan cheese, onions, peppers, tomato and a hint of garlic, served with salad

PASTA

Vegan Penne dello chef £13.50

Mushrooms, baby spinach, tomato sauce, baby plum tomatoes & garlic

Vegan Penne arrabiate £11.95

Tomato sauce, chillies and garlic

Vegan Veggie Linguine £10.95

Tomato sauce, broccoli, carrots, french beans and garlic

RISOTTO

Vegan Risotto e funghi £13.95

Italian arborio rice with spinach, garlic, mushroom and tomato sauce

Vegan Veggie Risotto £13.95

Italian arborio rice with broccoli, carrots french beans and tomato sauce

SPECIALS

Vegan Falafel with Houmous & Vegetables £13.95

Served with bread and salad

Spicy Veggie Pot £15.95

Broccoli, carrots, french beans cooked in coconut cream, onions & ginger served with basmati rice

SIDES

Chunky Fries £5.50

Vegan Sautéed Potatoes £5.50

Vegan Insalata rucola £5.45

Fresh rocket salad with cherry tomatoes and balsamic vinegar

Insalata di pomodoro e cipolla £4.45

Tomato, onion, salad dressed & topped with fresh basil

Insalata mista - Mixed Salad £5.45

Mixed leaf salad drizzled with balsamic vinegar

DESSERTS

Vegan Chocolate Fondant £8.00

Classic vegan cake

Fruit Sorbet £7.00

Please ask a member of staff for today's flavours

Please let us know if you want to add or remove any of the ingredients.

Turn the page for wines

WINES

White Wines

CHENIN BLANC, BLOCKHEAD ESTATE South Africa**£26.00**

Packed with flavours of fresh apples and a touch of quince jelly, with a delicious creaminess and lovely zingy bite.

CHARDONNAY RESERVA, RAIZ Chile**£7.50 / £27**

Delicious, easy drinking Chardonnay with a subtle tropical & citrus fruit character, mild oaky notes, lovely hints of vanilla scent and a soft refreshing finish.

GRÜNER VELTLINER, LOIMER Austria**£30.00**

Persistent fruit concentration on the palate is full of zesty apple, ripe lime and spice, with good finesse and a precise, fresh finish.

MARIA COSTANZA, G. MILAZZO Sicily, Italy**£46.00**

This multi award winning wine represents a milestone in Sicilian viticulture being the first wine to blend Inzolia and Chardonnay grapes. 10% barrique, very delicate on the nose with hints of vanilla, enriched by tropical fruits and closing with camomile. The palate is structured, soft and persistent.

Red Wines

SHIRAZ, BLOCK HEAD South Africa**£26.00**

Aromas of spice and blackcurrant cassis, which lead to rich dark fruit flavours, a touch of spice and a long finish.

CABERNET SAUVIGNON RESERVA, RAIZ Chile**£27.00**

Ripe red and blackcurrant fruits, a soft and pure Cabernet with gentle tannins and a hint of green pepper on the finish.

MALBEC CLASICO, KAIKEN Argentina**£8 / £29.00**

Aromas of cherries and chocolate. Rich blackberry and blackcurrant flavours rounded off by the soft tannins.

NERO D'AVOLA, TERRE DELLA BARONIA, G. MILAZZO Sicily, Italy**£45.00**

Enriched by a small percentage of Perricone. Rich to the nose, mineral notes followed by sweet plum and sour cherry. Warm on the palate with sweet tannins, good balance and a lingering finish.