



HOT MEZES

Pircio Hummus

Sautéed diced lamb fillet with pine kernels on a bed of houmous

Halloumi Cheese V

Grilled Cyprus halloumi cheese with salad

Falafel V

Deep fried patties made from chickpeas, herbs and spices

Spicy Prawns

King prawns cooked in coconut cream, onions & ginger sauce

Spicy Calf's Liver

Pan-fried calf's liver served with red onions

COLD MEZES

Hummus V

Puree of chick peas, tahini, lemon and garlic

Tzatziki V

Creamy garlic yogurt with cucumber, garlic and dry mint

Quinoa Tabbouleh V

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

Greek Salad V

Feta cheese, tomatoes, cucumber, marinated olives and red onions

Baby Broad Beans V

Seasoned with coriander on creamy yoghurt

Baba Ghanoush V

Caviar of smoked aubergine, tahini, garlic, lemon, olive oil and yoghurt topped with fresh pomegranates

Ezme Salad V N

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

Beetroot & Quinoa Tarator V

Oven roasted beetroot, creamy garlic yoghurt, quinoa, spinach, tahini. Decorated with pomegranate

MIXED MEZE

HUMMUS

TABBOULEH

TZATZIKI

BOREK

BEETROOT TARATOR

BABY BROAD BEANS

BABA GHANOUSH

HALLOUMI

FALAFEL

SPICY POTS

All cooked with onion, coconut cream, garlic and ginger based spicy sauce served with rice

Spicy Lamb Meatball Pot

Spicy Diced Chicken or Lamb Pot

Spicy Tiger & King Prawns Pot

STEAKS & CHARCOAL GRILLS

Lamb Shish Kebab

Marinated lamb pieces grilled on a skewer, served with rice, salad & special chilli sauce

Chicken Shish Kebab

Marinated chicken pieces grilled on a skewer, served with rice, salad & special chilli sauce

Adana Kofte Kebab

Minced lamb kneaded with capia peppers and fresh herbs, served with rice, salad and tomato sauce

Chicken Shish Kofte

Minced chicken kneaded with capia peppers and fresh herbs, served with rice, salad and tomato sauce

Grilled Juicy Lamb Cutlets

Served with rice, salad & special chilli sauce

Lamb Ribs Kebab (Kaburga)

Grilled on a skewer served with rice, salad & chilli sauce

Special Mixed Grill

Adana kofte, lamb cutlet, marinated cubes of chicken and lamb grilled and served with rice, salad and special chilli sauce

Grilled Scottish Sirloin Steak

(10oz) Prime tender & juicy sirloin steak straight from the grill, served with chunky fries and salad

Or with one of the following sauce

... **Kekik Sauce** With garlic, chilli, oregano and tomato

sauce ... **Peppercorn Sauce** In a green peppercorn and with sauce

SPECIALS

Ali Nazik Kebab

Sautéed tender spiced bits of lamb over a smoky aubergine puree with yoghurt & garlic

Lamb Tagine

Oven cooked with dried fruit, nuts, vegetables & served with rice

Kleftiko (Lamb Shank)

Oven baked shank of lamb cooked with shallot onion and vegetables. Served with creamy mashed potato

Meat Mousakka

Minced beef, layered on aubergine, courgette & potatoes, oven cooked with creamy cheese sauce, served with salad & special chilli sauce

SEAFOOD

Grilled Salmon

Served with creamy mashed potato and salad

Grilled Sea Bass (2 fillet)

Served with creamy mashed potato and stir-fried vegetables

Grilled Fish Special

Chargrilled sea bass, salmon, king prawns, monk fish with vegetables

Monk Fish Shish

Grilled skewered monk fish with peppers and onions served with mashed potatoes, vegetables and special garlic butter capers sauce

VEGETARIAN

Falafel with Houmous & Vegetables V

Served with salad



PIRCIO®

Check out our Mediterranean
dishes on the other side

NGCI MENU
NON GLUTEN CONTAINING INGREDIENTS

ANTIPASTI

Goddess olives V

Mighty big green olives from Sicily's belice valley, mild and nutty

Insalata tricolore V

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

Gamberoni all'aglio

King prawns and prawns, garlic, chilli, white wine and touch of tomato

Avocado Salmone Royal

Smoked salmon, prawn and avocado on a bed of salad with Marie Rose sauce

Avocado con gamberetti

Avocado with fresh peeled prawns with homemade Marie Rose sauce

PASTA

Pasta alla bolognese

Traditional tomato and meat sauce

Pasta dello chef

Chicken, mushrooms, baby spinach, cream, tomato & garlic

Pasta alla carbonara

Bacon, egg, cream and parmesan

Pasta arrabbiata V

Tomato sauce, chillies and garlic

Pasta al salmone

Cream, smoked salmon and baby spinach

Pasta ai frutti di mare

Mixed seafood with tomato sauce and garlic, topped with butterflied king prawn

Pasta Sofia Loren

With chicken, bacon, fresh spinach and cream

Pasta Portofino

King prawns, baby prawns, cherry tomatoes, olive oil and garlic

MAIN COURSES

Pollo alla Pircio

Chicken breast topped with ham, mozzarella and tomato sauce served with vegetables

Pollo crema e funghi

Succulent chicken breast cooked in a sauce of mushrooms & onions with cream served with vegetables

Sea Bass al vino

Pan fried sea bass fillet with wine, garlic, baby plum tomatoes and parsley topped with a big wedge of lemon served with vegetables

Fegato alla griglia

Grilled calves liver with bacon served with mashed potato and vegetables

Pollo toscana

Grilled basil chicken breast with mixed sweet peppers, tomatoes, black olives with leaf salad and avocado

RISOTTO

Risotto alla pescatora

Italian arborio rice with mixed seafood

Risotto pollo e funghi

Italian arborio rice with chicken, spinach, garlic, mushroom, cream and tomato

SIDES

Chunky Fries V

Sautéed Potatoes V

Insalata rucola

Fresh rocket salad with cherry tomatoes and balsamic vinegar, topped with parmesan shavings

Insalata di pomodoro e cipolla V

Tomato, onion, salad dressed & topped with fresh basil

Insalata mista - Mixed Salad V

Mixed leaf salad drizzled with balsamic vinegar