

STARTERS

COLD STARTERS

Mixed Olives (V) 6.5

Humus 6.5

Blend of chickpeas, tahini finished with aged of olive oil, lemon juice & garlic drizzled with chilli oil. (V)

Tarama 6.5

Smoked cod roe, lemon juice & garlic with caviar.

Cacik 6.5

Chopped cucumber, yogurt, mint, dill & basil oil. (V)(D)

Babaghanous 6.5

Smoked eggplant, tahini, yogurt, garlic & lemon juice. (V)(D)

Selection Of Meze 21

Mixed olives, hummus, cacik, tarama, babaganus.

HOT STARTERS

Patron Peppers 6

Sprinkle sea salt or spicy chilli beans. (V)

Cheese Roll 8

Feta, mozzarella, matured cheddar, baby spinach & diced red onion with homemade sweet chilli sauce. (V)(G)

Falafel 8

Deep fried balls chickpeas, broad beans & vegetables serving with humus. (V)

Sucuk Skewer With Humus (GF) 8.5

Chicken Wings 9.5

Coal fired glazed with bbq sauce sprinkle With roasted sesame seeds. (SE)

Wagyu Slider 10

Melted smoked cheese, caramelized red onion & pickles. (G)

Grilled Halloumi 8.5

With fig jam. (D)

Calamari 11

With homemade tartar sauce. (G)

Rock Prawns 14

Tempura glazed with bang bang sauce. (G)

Selection Of Hot 26

Cheese roll, falafel, halloumi, sucuk, chicken wings.

MAINS

COAL FIRE

All Our Kebabs Served With Mixed Salad & Rice

Lamb Shish 24 | Chicken Shish 22 | Adana Kofte 19 | Chicken Beyti 17 | Lamb Chops 28 | BBQ Wings 20 | Peri Peri Wings 20 | Mixed Shish 23 | Sarma Lamb 23 | Sarma Chicken 21

Mixed Grill Platter 130

Chicken shish, lamb shish, adana kofte, lamb chops, chicken wings, chicken beyti.

SIGNATURE DISH

Short Beef Ribs 24

24 hrs slow cooked beef serving with sauteed broccoli & creamy mashed potatoes glazed with BBQ sauce. (G)

STEAKS

All Our Steak 28 Days Dry Aged, Will Be Serving With A Side Of Choice & Sauce.

Fillet Of Beef 40 | Rib-Eye 38 | Sirloin Steak 30

T-Bone Steak 500G 60

SAUCES

Peppercorn Sauce 5 | Mushroom Sauce 5 | Gravy 4 | Garlic Butter (D) 4 | Tartare Sauce (D) 4

BURGERS

Plant Burger 18

Vegan melted cheese, lettuce, tomatoes, caramelised red onion, pickles & vegan bang bang sauce. (VF)(V)(D)

Crispy Chicken Burger 19

Melted smoked cheese, lettuce, tomatoes, caramelized red onion, pickles & bang bang sauce. (G)(D)

Wagyu Burger 21

Melted smoked cheese, lettuce, tomatoes, caramelised red onion, pickles & bang bang sauce. (G)(D)

FROM THE SEA

Our Seafood Is Served With Mash Potato, Roasted Portobello Mushroom, Asparagus & Cherry Tomatoes & A Sauce Of Choice.

Pan Fried Salmon 24 | Grill Fillet Of Seabass 22 |

Coal Fired Tiger Prawns 28 | Whole Lobster 70 | Seafood Linguine 25

VEGETARIAN OPTIONS

Mixed Vegetarian Skewer 16

A seasonal combination of vegetables drizzled with pomegranate molasses served with rice & salad. (V) (VF)

Baked Aubergine 18

Stuffed with mixed peppers, onions, drizzled chilli oil & crush feta cheese. (V)(D)

SALADS

Mediterranean Salad 8.5

Cucumber, tomatoes, red onions, black olives, oregano, feta cheese, olive oil & red wine vinegar dressing. (V)(D)

De Roya Salad 8.5

Mixed Leaves, Shallots, Cherry Tomatoes, Cucumber, Beetroots, Pomegranate Molasses Dressing (V)

Prawn & Avocado Salad 9.5

Romaine lettuce, prawns, avocado, cherry tomatoes, shallots, olive oil, lime & sweet chilli sauce.

SIDES

Chips 5 | Rice 5 | Mashed Potato 6 | Tenderstem Broccoli 6 | Grilled Asparagus (Vf) (V) 7 | Sauteed Mixed Vegetables (Vf)(V) 7 | Truffle Chips 7.5 | Mac & Cheese (G) 8

KIDS

All Our Kids Meal Served With Chips Or Rice.

Plant Burger 8 | Chicken Wings 9 | Chicken Shish 10 | Wagyu Slider 10 | Kids Mac&Cheese 8

Allergy Descriptions: **V** - Vegan / **VF** - Vegetarian / **GF** - Gluten Free / **D** - Dairy

Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients. We can not guarantee that all our dishes are 100% free from nuts or their derivatives. A discretionary service charge of 10% will be added.



## FOOD MENU

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DE\_ROYA