

# Bottomless

• BRUNCH •

Saturday 12:00noon - 4:00pm

*Unlimited Prosecco For 1.5 Hours & 2 Course Meal*

**£37.95**

PER PERSON

PLEASE CHOOSE ONE

• STARTERS •

## HUMMUS (V)

A creamy blend of chickpeas, tahini, garlic, lemon juice served with fried sesame seeds, pine nuts & dried fruits

## CACIK (V)

Traditional homemade strained yoghurt dip, with grated cucumber, garlic & extra virgin olive oil

## TARAMA

The infamous pink sauce made from puréed cod roe, olive oil & lemon juice served with lumpfish caviar

## SIGARA BOREGI (V)

Homemade deep-fried pastry cigars filled with herbs, cheese, parsley and mint served sweet chilli sauce

## HALLOUMI (V)

Grilled Cypriot halloumi cheese

## CREAMY MUSHROOM ★

Béchamel sauce, fresh oregano, parmesan cream & mozzarella cheese

## CALAMARI

Deep fried fresh calamari served with homemade tartar sauce

## AVOCADO PRAWN COCKTAIL (D) (F)

Avocado, prawns & prawn cocktail sauce

## CRISPY BUTTERY KING PRAWNS

Crispy King Prawns served with homemade tartar sauce

PLEASE CHOOSE ONE

• MAIN COURSES •

All our main courses are cooked on smoky charcoal.  
Served on a thin plank of lavash bread with salad and rice.

## CHICKEN SHISH (D)

Marinated chunky pieces chicken breast

## ADANA KOFTE

Minced lamb blended with red capia pepper and sweet Urfa chilli flakes

## CHICKEN BEYTI

Marinated minced prime chicken, seasoned with garlic, grilled on a skewer

## VEGETARIAN MOUSSAKA (V)

Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom, onion and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad

## FILLET OF SEA BASS (GF) (D) (F)

Fillet of sea bass - new potatoes, rocket salad and burned lemon

## CREAMY CHICKEN FETTUCCINI (D) ★

Chicken, garlic, basil cream, butter, parmesan cheese & mushrooms

## MUSHROOM RISOTTO (D)

Arborio rice, mixed mushrooms, garlic, cream, white wine, parmesan cheese, truffle oil

## LAILA BURGER

8oz homemade beef patty, sliced lettuce, tomato, gherkin, signature melted cheddar cheese

• DESSERTS • £5.5

## BAKLAVA (N)

An iconic traditional dessert made from layers of filo pastry and chopped nuts. Served with ice cream

## MINI CHEESECAKES (CR) (D)

A trio of mini cheesecakes - Strawberry, Raspberry and Passion Fruit

## BANOFFEE PIE (S) (D) (CR)

Banana and caramel in a rich shortcrust pastry, topped with whipped cream and chocolate shavings

### \*TERMS & CONDITIONS:

Except Bank Holiday and Special Days

Unlimited drinks served by the glass. All customers will be given a 2 hour drinking.

PLEASE DRINK RESPONSIBLY.

(V) Vegetarian, (VG) Vegan, (N) Nuts, (S) Soya, (GF) Gluten Free, (CR) Cereals (D) Dairy, (F) Fish, (M) Molluscs, (C) Crustaceans, (★) Popular Choice