

ALLERGENS & INTOLERANCES

Please note that we can only change one item at each breakfast for a similar item. It may be more sensible and cost-effective to create your own breakfast from 'make it your own' section if you wish to.

If you have any allergy concerns, please advise a member of staff.

Milk (M) - Nuts (N) - Dairy (D) - Sesame (Se) - Gluten (G) - Fish (F) - Hot (HOT) - Vegetarian (V)

DELI NENE SET MENU

[[Monday to Thursday from 4:00 pm]

2 COURSE £17.95 - 3 COURSE £19.95

STARTERS

MED DIP COMBO

Combination of Mediterranean meze dips tzatziki, humus and spicy salad served with pitta bread.

TABBOULEH (VEGAN)

A fresh-tasting salad made of bulgur, tomatoes, finely chopped parsley, mint and onion sprinkled served with herbs, extra virgin olive oil and fresh lemon.

MEDITERRANEAN HALLOUMI (V)

Chunky Cypriot grilled cheese, courgette, peppers served on a bed of homemade tomato sauce and dressed with fresh basil.

PADRÓN PEPPERS (VEGAN)

Deep fried Spanish green peppers.

CALAMARI (F)

A brilliant, deep red Nero d'Avola with rich, juicy flavours of ripe plum and black cherries interlaced with subtle violet notes. Concentrated on the palate, the deep fruit flavours are supported by soft, ripe tannins and a spicy character on the finish.

BEEF SOUJOUK (HOT)

A spicy beef sausage seasoned with garlic and red pepper flakes, served with carrot puree

HOT BUFFALO WINGS (HOT)

Finger licking chicken wings marinated in hot buffalo sauce served with garlic sauce.

MAIN COURSE

SEA BASS (F)

Grilled sea bass filleted served on crushed baby potatoes with spring onion, garlic, pak Choi and carrot purée.

CHICKEN SHISH

Marinated grilled chicken cubes, served with rice and garnish.

MOUSSAKA

Layered potatoes, minced lamb, courgette, onion, aubergine topped with a creamy béchamel sauce, cheese and smothered in our homemade tomato sauce, served with feta salad.

SPINACH AND HALLOUMI STEW (V)

Fresh sauteed spinach, chickpeas, tomatoes, grilled halloumi, served in a traditional Balkan clay pot with rice.

MEATBALLS PENNE (HOT)

Penne with homemade meatballs in a chili, garlic, basil, cherry tomato, spinach, and tomato sauce with a touch of parmesan cheese.

HALLOUMI AND AVOCADO SALAD (V)

A chunky Cypriot grilled goat cheese combined with avocado, leafy vegetables, peppers, cherry tomatoes, cucumber and olives, dressed in olive oil, herbs and freshly squeezed lemon juice.

DESSERTS

Ice Cream (2 scoops)

Chocolate / Vanilla / Strawberry

Baklava

Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla.

Chocolate Brownie

Baked chocolate dessert, served warmed up, and with vanilla ice cream on the side ice cream.