



M E N U

Cold Starters

HOUMOUS (V) Classic puree of chickpeas blended with tahini, olive oil, lemon juice and a hint of garlic	£5.95
TZATZIKI (V) (GF) Cucumber in gourmet creamy yoghurt with garlic, mint, dill and olive oil	£5.95
SHAKSHUKA (V) (VG) (GF) Sauteed aubergine mixed with onion, red and green peppers, tomato sauce, olive oil and a hint of garlic	£5.95
BABAGANOUSH (V) (GF) Grilled aubergine and red pepper mixed with tahini, yoghurt, garlic and herbs	£5.95
BEETROOT SALAD (V) (VG) Pickled beetroot mixed with carrot, coriander, vinegar and a hint of garlic	£5.95
TABBOULEH (V) (VG) Chopped parsley, fresh mint, red onions, tomatoes, with cracked wheat, lemon juice and olive oil	£5.95
STUFFED VINE LEAVES (V) (VG) (N) (GF) Traditional stuffed vine leaves with rice, pine nuts, currants, caramelised onion, tomato and pepper paste, herbs and olive oil	£5.95
KISIR (V) (VG) Cracked wheat, celery, tomato juice, parsley, mixed peppers, spring onions and herbs	£5.95
CHEESE & PEPPERS (V) Grilled red peppers with greek style feta cheese marinated with parsley, olive oil and herbs	£5.95
ACILI EZME (V) (VG) Chopped onion, spicy mixed peppers, tomato, parsley with veg oil, pomegranate sauce and herbs	£5.95
AVOCADO & PRAWN COCKTAIL (GF) Baby prawns and avocado dressed in homemade seafood sauce with salad	£6.45

Mixed Cold Starters For Two

HOUMOUS, TZATZIKI, TABBOULEH, SHAKSHUKA, BEETROOT, STUFFED VINE LEAVES, ACILI EZME AND KISIR	£19.95
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All items are subject to availability. Dishes may contain nuts/nut derivatives. Fish dishes may contain small bones. Olives may contain stones.

All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

**(V) Vegetarian (VG) Vegan (N) Contains Nuts
(GF) Gluten-Free (GFO) Gluten-Free Option**

Hot Starters

FALAFEL (V) (VG) Crispy deep fried vegetables, covered with sesame seeds served with houmous	£6.45
CALAMARI Large crisp and tasty calamari rings coated in panko breadcrumbs to add extra crunch, deep fried and served with tartar sauce	£7.95
WHITEBAIT Dusted in seasoned flour then deep fried, served with mixed leaves and tartar sauce	£7.45
KING PRAWNS (GF) Pan fried king prawns in a garlic butter, onions, peppers and homemade tomato sauce	£7.95
HALLOUMI CHEESE (V) (GF) Pan fried Greek style halloumi cheese, served with a mixed leaf salad and olive oil	£6.95
TURKISH SAUSAGE Pan fried spicy beef sausage, served with mixed leaf salad	£6.45
GARLIC MUSHROOM (V) (GF) Sauteed mushrooms, spring onion, fresh parsley, basil and garlic	£6.95
CHEESE PASTRY PARCELS (V) Filo pastry parcels with feta cheese and parsley served with salad leaves	£6.45
CHICKEN LIVER Fine chicken liver sauteed with red wine and herbs, served with salad leaves	£7.95
LAMB LIVER Fine lamb liver sauteed with red wine and herbs, served with salad leaves	£7.95
IMAM BAYILDI (V) (VG) (GF) Aubergine stuffed with onions, green peppers, tomatoes, mushroom, garlic baked in the oven	£7.45
ROCCA-MUSSELS (GF) Mussels cooked with onion, red peppers garlic in a wine and homemade tomato sauce	£7.95

Fish Hot Starters For Two

CALAMARI, WHITEBAIT, KING PRAWNS AND HALLOUMI CHEESE	£17.95
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Mixed Hot Starters For Two

FALAFEL, TURKISH SAUSAGE, CALAMARI, HALLOUMI CHEESE AND CHEESE PASTRY PARCELS	£17.95
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Vegetarian Hot Starters For Two

FALAFEL, HALLOUMI CHEESE, CHEESE PASTRY AND IMAM BAYILDI	£16.95
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Chargrills

Chargrill meats are served with mixed salad and chips, wheat rice or baby roast potatoes

LAMB KOFTE (GFO) Minced lamb mixed with herbs, chillies and fresh parsley	£16.95
COP SHISH (GFO) Small cubes of marinated lamb, skewered and cooked on charcoal grill with grilled vegetables	£18.95
LAMB RIBS (GFO) Ribs with special seasoning on skewers cooked over charcoal	£16.95
CHICKEN SHISH (GFO) Marinated free range chicken cubes on a skewer	£16.95
CHICKEN WINGS (GFO) Marinated grilled free range chicken wings	£14.95
CHICKEN THIGH (GFO) Marinated free range chicken thigh cooked over charcoal	£16.95
CHICKEN KOFTE (GFO) Minced chicken mixed with herbs, garlic lamb stock and parsley	£15.95
COMBO SHISH (GFO) Marinated chicken and lamb cubes served with grilled vegetables	£18.95
COMBO KOFTE (GFO) Minced lamb and chicken mixed herbs and chillies, fresh parsley with grilled vegetables	£16.95
MIX GRILL (GFO) Grilled chicken and lamb cubes, lamb kofte, chicken wings and lamb cutlet	£20.95
LAMB BEYTI Minced lamb mixed with garlic and parsley wrapped in tortilla bread covered with yoghurt topped with chilli flake sauce	£17.95
LAMB NECK FILLET SHISH (GFO) Succulent and juicy bbq pit grilled middle neck lamb cubes (marinated with herbs and mild pepper paste) on a skewer	£19.95
CHICKEN BEYTI Minced chicken mixed with herbs, lamb stock, wrapped in tortilla bread, covered with yoghurt topped with chilli flake sauce	£16.95
LAMB BEYTI WITH CHEESE Minced lamb mixed with garlic, parsley and cheese wrapped in tortilla bread covered with yoghurt topped with chilli flake sauce	£18.45
LAMB CUTLETS (GFO) Marinated and chargrilled, seasoned tender lamb chops with grilled vegetables	£20.45
LAMB ISKENDER Minced lamb kofte served on fried bread topped with tomato sauce, yoghurt and melted butter	£18.95
CHICKEN ISKENKER Minced chicken mixed with herbs, garlic lamb stock and parsley served on fried bread topped with tomato sauce, yoghurt and melted butter	£17.95

Seafoods

GRILLED SEA BASS (GF) Specially seasoned, whole sea bass cooked over charcoal, served with boiled roast potatoes or chips and salad	£16.95
SEA BASS FILLET (GF) Specially seasoned sea bass fillet served with boiled roast potatoes or chips and salad	£16.95
GRILLED SALMON (GF) Specially seasoned salmon cooked over charcoal, served with boiled roast potatoes or chips and salad	£17.95
PROWN GUYEC (Casserole) (GFO) King prawn cooked with white wine, onions, peppers, mushroom, garlic, tomato sauce in the oven topped with cheese, served cracked bulgur wheat	£17.45
KING PRAWNS (GFO) Pan fried king prawns in a garlic butter, onions, peppers and homemade tomato sauce	£17.45
ROCCA KING PRAWNS (GFO) King prawns cooked with onions, spinach, mushroom, garlic, green and red peppers in a creamy wine sauce, served with cracked bulgur wheat	£17.95
GRILLED SWORDFISH (GF) Specially seasoned swordfish cooked over charcoal, served with boiled roast potatoes or chips and salad	£17.45
GRILLED TRIO-FISH (GF) Chargrilled salmon, swordfish and sea bass fillet, served with boiled roast potatoes or chips and salad	£20.45
GRILLED SALMON-PRAWN SHISH (GF) Marinated king prawns and salmon with vegetables on skewers cooked over charcoal, served with boiled roast potatoes or chips and salad	£19.45

Salads

HALLOUMI SALAD (V) (GF) Chargrilled halloumi cheese with fresh crispy salad, chargrilled peppers, tomatoes and olives	£12.95
SALMON SALAD (GF) Chargrilled salmon with fresh crispy salad, chargrilled peppers, tomatoes and olives	£15.95
CHICKEN CAESAR SALAD (GF) Grilled chicken fillet with mixed leaves, parmesan cheese and croutons with a Caesar salad dressing	£14.95
GREEK SALAD (V) (VG) (GF) Finely chopped tomatoes, cucumber, red onions, peppers, parsley, served with feta cheese and olives	£10.95
AVOCADO SALAD (V) (VG) Made with an abundance of rich and creamy avocados, vibrant tomatoes, crisp cucumbers, bright red onions and a fresh herb dressing	£11.95
ÇOBAN SALAD (V) (VG) Consisting of finely chopped tomatoes, cucumbers, long green peppers, onion and flat-leaf parsley	£9.95

Pasta

PENNE WITH CHICKEN Chicken cooked in creamy sauce with tomatoes, mushrooms, wilted spinach, basil pesto and parmesan cheese	£14.45
SEAFOOD PENNE Fresh mixed seafood cooked with olive oil, garlic, tomatoes, white wine, capers and a creamy sauce	£14.95
PENNE MEDITERRANEAN Mixed peppers, mushroom, courgette, cooked in olive oil with sun dried tomatoes, basil pesto and chopped parsley	£13.45

Rocca Specials

ROCCA CENTIK Grilled lamb and chicken on a nest of crispy shoestring potatoes, topped with yoghurt and butter sauce, garnished with grilled tomatoes and peppers. Served with cracked bulgur wheat and salad	£19.95
ROCCA CHICKEN (GFO) Grilled chicken breast cubes cooked with onion, spinach, mushrooms, peppers and creamy wine sauce, served with cracked bulgur wheat	£17.95
LAMB GUYEC (Casserole) (GFO) Diced lamb, aubergine, mushrooms, peppers, onions, tomatoes cooked with cheese in the oven, served with cracked bulgur wheat	£16.95
CHICKEN GUYEC (Casserole) (GFO) Diced chicken, aubergine, mushrooms, peppers, onions, tomatoes cooked with cheese in the oven, served with cracked bulgur wheat	£15.95
KLEFTIKO (GFO) Slow cooked tender knuckle of lamb mixed with celery, potatoes, onions, carrots and herb sauce, served with cracked bulgur wheat	£18.95
LAMB MOUSSAKA A well-loved classic Greek dish of minced lamb with carrots, potatoes, aubergine, courgettes, mixed peppers and onions in a homemade tomato and bechamel sauce topped with cheese, served with salad and cracked bulgur wheat	£16.95
SIRLION STEAK Specially seasoned British beef, served with grilled vegetables, chips or roast potatoes and homemade peppercorn mushroom sauce	£21.95

Vegetarian and Vegan

VEG-KEBAB (V) (VG) (GF) Chargrilled mixed vegetables and tomato sauce, served with boiled roast potatoes or chips and salad	£15.45
VEG-MOUSSAKA (V) A well-loved classic Greek dish layered with carrots, potatoes, aubergine, courgettes, mixed peppers and onions in a homemade tomato and bechamel sauce topped with cheese, served with salad and cracked bulgur wheat	£15.95
VEG-GUYEC (Casserole) (V) (VG) (GF) Aubergine, peppers, onions, mushrooms, courgettes, garlic, tomatoes, cooked in the oven, served with boiled roast potatoes or chips and salad	£14.95
HALLOUMI KEBAB (V) (GF) Aubergine, peppers, onions, mushrooms, courgettes, garlic, tomatoes, cooked in the oven, served with boiled roast potatoes or chips and salad	£15.95
MUSHROOM GUYEC (Casserole) (V) (VG) (GFO) Pan fried mushrooms cooked with onions, green and red peppers, tomatoes and garlic, served with cracked bulgur wheat	£14.95
FALAFEL (V) (VG) Chickpeas, broad beans, mixed vegetables, sesame seed and herb fritters, served with a houmous dip and salad	£14.95
IMAM BAYILDI (V) (VG) (GF) Aubergines stuffed with mushrooms, onion, green peppers, tomatoes, garlic and chopped parsley baked in the oven, served with boiled roast potatoes or chips and salad	£15.45

Side Orders

MIXED SEASONAL SALAD (V) (VG) (GF)	£3.95
CHIPS (V) (VG) (GF)	£3.45
CRACKED BULGUR WHEAT (V)	£2.95
SWEET POTATO FRIES (V) (GF)	£3.95
BOILED ROAST POTATOES (V) (VG) (GF)	£2.95
YOGHURT (V) (GF)	£2.45
OLIVES (V) (VG) (GF)	£2.95
MIXED GRILLED VEG (V) (VG) (GF)	£3.45

The Rocca Kitchen Tasting Menu

GRILLED MEAT	£25.95
FIRST COURSE (COLD) <i>HOUMOUS, TZATZIKI, TABBOULEH, SHAKSHUKA, BEETROOT, ACILI EZME AND BABAGANOUSH</i>	
SECOND COURSE (HOT) <i>FALAFEL, TURKISH SAUSAGE, HALLOUMI CHEESE AND CHEESE PASTRY</i>	
THIRD COURSE (MIXED GRILL MEAT) <i>LAMB SHISH, CHICKEN SHISH, CHICKEN WINGS, LAMB KOFTE, CHICKEN KOFTE AND 2 LAMB CUTLETS</i>	
Served with cracked bulgur wheat and salad	
FOR 2 PEOPLE £25.95 PER PERSON	

GRILLED FISH	£26.95
FIRST COURSE (COLD) <i>HOUMOUS, TZATZIKI, TABBOULEH, SHAKSHUKA, BEETROOT, ACILI EZME AND BABAGANOUSH</i>	
SECOND COURSE (HOT) <i>CALAMARI, WHITEBAIT, HALLOUMI CHEESE AND TURKISH SAUSAGE</i>	
THIRD COURSE (GRILL MIX FISH) <i>GRILLED SALMON, GRILLED SWORDFISH AND SEA BASS FILLET</i>	
Served with roast potatoes and salad	
FOR 2 PEOPLE £26.95 PER PERSON	

VEGETARIAN	£23.05
FIRST COURSE (COLD) <i>HOUMOUS, TZATZIKI, TABBOULEH, SHAKSHUKA, BEETROOT, ACILI EZME AND BABAGANOUSH</i>	
SECOND COURSE (HOT) <i>FALAFEL, HALLOUMI CHEESE, CHEESE PASTRY, IMAMBAYILDI</i>	
THIRD COURSE <i>VEG-KEBAB, VEG-MOUSSAKA</i>	
Served with cracked bulgur wheat and salad	
FOR 2 PEOPLE £23.05 PER PERSON	

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