## Seafoods

seafood is served with mixed salad and chips, wheat rice or baby roast potatoes.

## GRILLED SEA BASS (GF)

Specially seasoned, whole sea bass cooked over charcoal.
served with boiled roast potatoes or chips and salad
SEA BASS FILLET (GF)
SEA BASS FILLET (GF) $£ 16.45$
oes or chips \& salad

## GRILLED SALMON (GF)

Specially seasoned salmon cooked ov charcoal, served with boiled roast potatoes or chips and salad
PRAWN GUVEC (Casserole) (GFO)
King prawns cooked with white wine, onions, peppers, mushrooms, garlic tomato sauce in the oven topped with cheese, served cracked bulgur wheat
ROCCA KING PRAWN (GFO)
King prawns cooked with onions, spinach, mushrooms, garlic, green and red peppers in a creamy wine sauce, served with cracked bulgur wheat
GRILLED SWORDFISH (GF)
Specially seasoned swordfish cooked on charcoal, served with
boiled roast potatoes and chips and salad
GRILLED TRIO-FISH (GF) Chargrilled salmon, swordfish and
roast potatoes or chips and salad

GRILLED SALMON-PRAWN SHISH
Marinated king prawns and salmo
charcoal, served with boiled roast potatoes or chips and salad

## Salads

HALLOUMI SALAD (V) (GF)
Chargrilled halloumi cheese with fresh crispy salad, chargrilled peppers.
SALMON SALAD (GF)
Chargrilled salmon with cripsy salad, chargrilled peppers, tomatoes \& olives
CHICKEN CAESAR SALAD (GF)
Grilled chicken fillet with mixed leaves, parmesan cheese and croutons with a Caesar salad dressing

GREEK SALAD (V) (VG) (GF)
Finely chopped tomatoes, cucumber, red onions, peppers,
parsley, served with feta cheese and olives
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
ÇOBAN SALAD (V) (VG) (GF)
Consisting of finely chopped tomatoes, cucumbers, long green peppers,
onion and flat-leaf parsley

## Side Orders

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

## Rocca Specials

## wheat rice or baby roast potatoes

## 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

ROCCA CHICKEN (GFO)
Grilled chicken breast cubes cooked with onion, spinach, mushrooms Geppers and creamy wine sauce, served with cracked bulgur wheat

LAMB GUVEC (Casserole) (GFO)
tomatoes cooked with cheese in the oven, served with cracked bulgur wheat

CHICKEN GUVEC (Casserole) (GFO) Diced chicken, aubergine, mushrooms, peppers, onions, tomatoes cooked with cheese in the oven, served with cracked bulgur whea
KLEFTIKO (GFO)
Slow cooked tender knuckle of lamb mixed with celery, potatoes onions, carrots and herb sauce, served with cracked bulgur wheat

LAMB MOUSSAKA
A well-loved classic Greek dish of minced lamb with carrots, potatoes,
aubergine, courgette, mixed peppers, and onions in a homemade tomato and bechamel sauce topped with cheese, served with salad \& cracked bulgur wheat
SIRLION STEAK
Specially seasoned British beef, served with grilled vegetables, chips r roast potatoes and homemade peppercorn mushroom sauce

## Vegetarian and Vegan

Vegetarian and Vegan foods are served with mixed salad and chips,
wheat rice or baby roast potatoes
VEG-KEBAB (V) (VG) (GF)
Chargrilled mixed vegetables and tomato sauce,
served with chips or boiled roast potatoes and salad
VEG-MOUSSAKA (V)
A well-loved classic Greek dish layered with carrots, potatoes, aubergine, courgettes, mixed peppers and onions in a homemade tomato and bechame
sauce topped with cheese, served with salad and cracked bulgur wheat

VEG-GUVEC (Casserole) (V) (VG) (GF)
Aubergine, peppers, onions, mushrooms, courgette, garlic, tomatoes,
cooked in the oven, served with chips or boiled roast potatoes and sala
HALLOUMI KEBAB (V) (GF)
£14.45 cooked in the oven, served with chips or bolied roast potatoes and salad

MUSHROOM GUVEC (Casserole) (V) (VG) (GFO) £13.45 Pan fried mushroom cooked with onions, green and red peppers,
tomatoes and garlic, served with cracked bulgur wheat

FALAFEL (V) (VG)
Chickpeas, broad beans, mixed vegetables, sesame seed and herb fritters accompanied with a houmous dip and salad

IMAM BAYILDI (V) (VG) (GF)

## Cold Starters

| HOUMOUS (V) <br> Classic puree of chickpeas blended with tahini, olive oil, lemon juice and a hint of garlic | £5.45 |
| :---: | :---: |
| TZATZIKI (V) (GF) <br> Cucumber in gourmet creamy yoghurt with garlic, mint, dill and olive oil | £5.45 |
| SHAKSHUKA (V) (VG) (GF) <br> Sauteed aubergine mixed with onion, red and green peppers, tomato sauce, olive oil and a hint of garlic | £5.45 |
| BABAGANOUSH (V) (GF) <br> Grilled aubergine and red pepper mixed with tahini, yoghurt, garlic and herbs | £5.45 |
| BEETROOT SALAD (V) (VG) <br> Pickled beetroot mixed with carrot, coriander, vinegar and a hint of garlic | £5.45 |
| TABBOULEH (V) (VG) Chopped parsley, fresh mint, red onions, tomatoes, with cracked wheat, lemon juice and olive oil | £5.45 |
| STUFFED VINE LEAVES (V) (VG) (N) (GF) Traditional stuffed vine leaves with rice, pine nuts, currants, caramelised onion, tomato and peppers paste, herbs and olive oil | £5.95 |
| STUFFED CHEESE PEPPERS (V) (VG) <br> Grilled red peppers with Greek style feta cheese marinated with parsley, olive oil and herbs | £5.45 |
| ACILI EZME (V) (VG) <br> Chopped onion, spicy mixed peppers, tomato, parsley with veg oil, pomegranate sauce and herbs | £4.95 |
| AVOCADO \& PRAWN COCKTAIL (GF) <br> Baby prawns and avocado dressed in homemade seafood sauce with salad | £5.95 |
| KISIR (V) (VG) <br> Cracked wheat, celery, tomato juice, parsely, mixed peppers, spring onions and herbs | £5.45 |
| Mixed Cold Starters For Two |  |
| HOUMOUS,TZATZIKI,TABBOULEH, SHAKSHUKA, BEETROOT, STUFFED VINE LEAVES, ACILI EZME AND KISIR | $£ 19.95$ |
| (V) Vegetarian (VG) Vegan (N) Contains Nuts <br> (GF) Gluten-Free (GFO) Gluten-Free Option |  |

## Hot Starters

| FALAFEL (V) (VG) <br> Crispy deep fried vegetables, covered with sesame seeds served with houmous | £5.95 |
| :---: | :---: |
| CALAMARI <br> Large crisp and tasty calamari rings coated in panko breadcrumbs to add extra crunch, deep fried and served with tartar sauce | £7.45 |
| WHITEBAIT <br> Dusted in seasoned flour then deep fried, served with mixed leaves and tartar sauce | £6.95 |
| KING PRAWNS (GF) <br> Pan fried king prawns in a garlic butter, onions, peppers and homemade tomato sauce | $£ 7.95$ |
| HALLOUMI CHEESE (V) (GF) <br> Pan fried Greek style halloumi cheese, served with leaf salad and olive oil | £6.45 |
| TURKISH SAUSAGE (GF) <br> Pan fried spicy beef sausage, served with mixed leaf salad | £5.95 |
| GARLIC MUSHROOM (V) (GF) <br> Sauteed mushrooms, spring onion, fresh parsley, basil and garlic | £6.95 |
| CHEESE PASTRY PARCELS (V) <br> Filo pastry parcels with feta cheese and parsley served with salad leaves | £5.95 |
| CHICKEN LIVER <br> Fine chicken liver sauteed with red wine and herbs, served with salad leaves | £7.45 |
| LAMB LIVER <br> Fine lamb liver sauteed with red wine and herbs, served with salad leaves | $£ 7.45$ |
| IMAM BAYILDI (V) (VG) (GF) <br> Aubergine stuffed with onions, green peppers, tomatoes, mushroom, garlic baked in the oven | £6.95 |
| ROCCA-MUSSELS (GF) <br> Mussels cooked with onion, red peppers garlic in a wine and homemade tomato sauce | £7.45 |

## Mixed Hot Starters For Two

FALAFEL,TURKISH SAUSAGE, CALAMARI, HALLOUMI CHEESE AND CHEESE PASTRY

Vegetarian Hot Starters For Two
FALAFEL, HALLOUMI CHEESE, $£ 16.95$

## Chargrills

Chargrill meats are senved with mixed sated and chips. wheat rice or baby roast potatoes
AMB KOFTE (GFO)

£15.45

COP SHISH (GFO)
mal chil grill with grilled vegetables

LAMB RIBS (GFO)
Ribs with special seasoning on skewers cooked over charcoal
CHICKEN SHISH (GFO)
Marinated free range chicken cubes on a skewer $\quad$ £15.95

## CHICKEN WINGS (GFO)

Marinated grilled free range chicken wings
CHICKEN KOFTE (GFO)
Minced chicken mixed with herbs, garlic lamb stock and parslet and
COMBO SHISH (GFO)
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COMBO KOFTE (GFO)
Minced lamb and chicken mixed herbs
and chillies, fresh parsley with grilled vegetables

MIX GRILL (GFO)
MIX GRILL (GFO)

LAMB BEYTI
with garlic and parsley wrapped in tortilla bread covered with yoghurt topped with chilli flaked sauce

LAMB NECK FILLET SHISH (GFO) (marinated with herbs and milld pepper paste) on a skewer

## CHICKEN BEYTI

Minced chickn mixed with herbs lamb stock wrapped in tortilla bread covered with yoghurt topped with chilli flake sauce

## LAMB BEYTI WITH CHEESE

Minced lamb mired with sarlic, parsce and cheese wrapped in tortilla bread covered with yoghurt topped with chilli flake sauce

LAMB CUTLETS (GFO) with grilled vegetables

## LAMB ISKENDER

inced lamb kofte served on fried bread topped
with tomato sauce, yoghurt and melted butter
CHICKEN ISKENKER

on fried bread topped with tomato sauce, yoghurt and melted butter
£16.45

