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	£16.4
SEA BASS FILLET (GF) Specially seasoned sea bass fillet served with boiled roast potatoes or chips &	£16.4 salad
GRILLED SALMON (GF) Specially seasoned salmon cooked ov charcoal, served with boiled roast potatoes or chips and salad	£16.4
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	£15.9
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	£16.9
GRILLED SWORDFISH (GF) Specially seasoned swordfish cooked on charcoal, served with boiled roast potatoes and chips and salad	£16.4
GRILLED TRIO-FISH (GF) Chargrilled salmon, swordfish and sea bass fillet, served with boiled roast potatoes or chips and salad	£18.9
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	£17.9
Salads	
HALLOUMI SALAD (V) (GF) Chargrilled halloumi cheese with fresh crispy salad, chargrilled peppers, tomatoes and olives	£12.9
SALMON SALAD (GF) Chargrilled salmon with cripsy salad, chargrilled peppers, tomatoes & olives	£14.
CHICKEN CAESAR SALAD (GF) Grilled chicken fillet with mixed leaves, parmesan cheese and croutons with a Caesar salad dressing	£13.9
GREEK SALAD (V) (VG) (GF) Finely chopped tomatoes, cucumber, red onions, peppers, parsley, served with feta cheese and olives	£9.9
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	£11.9
COBAN SALAD (V) (VG) (GF) Consisting of finely chopped tomatoes, cucumbers, long green peppers, onion and flat-leaf parsley	£9.9
Side Orders	
MIXED SEASONAL SALAD (V) (VG) (GF)	£3.9
CHIPS (V) (VG) (GF)	£3.4
CRACKED BULGUR WHEAT (V)	£2.9

SWEET POTATO FRIES (V) (GF)

MIXED GRILLED VEG (V) (VG) (GF)

YOGHURT (V) (GF)

OLIVES (V) (VG) (GF)

BOILED ROAST POTATOES (V) (VG) (GF)

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	£17.95
ROCCA CHICKEN (GFO) Grilled chicken breast cubes cooked with onion, spinach, mushrooms, peppers and creamy wine sauce, served with cracked bulgur wheat	£16.45
LAMB GUVEC (Casserole) (GFO) Diced lamb, aubergine, mushrooms, peppers, onions, tomatoes cooked with cheese in the oven, served with cracked bulgur wheat	£15.45
CHICKEN GUVEC (Casserole) (GFO) Diced chicken, aubergine, mushrooms, peppers, onions, tomatoes cooked with cheese in the oven, served with cracked bulgur wheat	£14.95
KLEFTIKO (GFO) Slow cooked tender knuckle of lamb mixed with celery, potatoes, onions, carrots and herb sauce, served with cracked bulgur wheat	£17.95
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 wh	£14.95 d eat
SIRLION STEAK Specially seasoned British beef, served with grilled vegetables, chips or roast potatoes and homemade peppercorn mushroom sauce	£19.95
Vegetarian and Vegan	
Vegetarian and Vegan Vegetarian and Vegan foods are served with mixed salad and chips, wheat rice or baby roast potatoes	
	£14.45
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,	£14.45
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	£14.45
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	£14.45
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 salad HALLOUMI KEBAB (V) (GF)	£14.45
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 homernade 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 salad HALLOUMI KEBAB (V) (GF) Aubergine, peppers, onions, mushrooms, courgette, garlic, tomatoes, cooked in the oven, served with chips or boiled roast potatoes and salad	£14.45 £13.95 £14.45







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Cold Starters

HOUMOUS (V) Classic puree of chickpeas blended with tahini, olive oil, lemon juice and a hint of garlic	£5.45
TZATZIKI (V) (GF) Cucumber in gournet creamy yoghurt with garlic, mint, dill and olive oil	£5.45
SHAKSHUKA (V) (VG) (GF) Sauteed aubergine mixed with onion, red and green peppers, tomato sauce, olive oil and a hint of garlic	£5.45
BABAGANOUSH (V) (GF) Grilled aubergine and red pepper mixed with tahini, yoghurt, garlic and herbs	£5.45
BEETROOT SALAD (V) (VG) 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) Grilled red peppers with Greek style feta cheese marinated with parsley, olive oil and herbs	£5.45
ACILI EZME (V) (VG) Chopped onion, spicy mixed peppers, tomato, parsley with veg oil, pomegranate sauce and herbs	£4.95
AVOCADO & PRAWN COCKTAIL (GF) Baby prawns and avocado dressed in homemade seafood sauce with salad	£5.95
KISIR (V) (VG) 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	

Hot Starters

FALAFEL (V) (VG) Crispy deep fried vegetables, covered with sesame seeds served with hournous	£5.95
CALAMARI Large crisp and tasty calamari rings coated in panko breadcrumbs to add extra crunch, deep fried and served with tartar sauce	£7.45
WHITEBAIT Dusted in seasoned flour then deep fried, served with mixed leaves and tartar sauce	£6.95
KING PRAWNS (GF) Pan fried king prawns in a garlic butter, onions, peppers and homernade tomato sauce	£7.95
HALLOUMI CHEESE (V) (GF) Pan fried Greek style halloumi cheese, served with leaf salad and olive oil	£6.45
TURKISH SAUSAGE (GF) Pan fried spicy beef sausage, served with mixed leaf salad	£5.95
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	£5.95
CHICKEN LIVER Fine chicken liver sauteed with red wine and herbs, served with salad leaves	£7.45
LAMB LIVER Fine lamb liver sauteed with red wine and herbs, served with salad leaves	£7.45
IMAM BAYILDI (V) (VG) (GF) Aubergine stuffed with onions, green peppers, tomatoes, mushroom, garlic baked in the oven	£6.95
ROCCA-MUSSELS (GF) 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	£17.9
Vegetarian Hot Starters For Two	
FALAFEL, HALLOUMI CHEESE, CHEESE PASTRY AND IMAM BAYILDI	£16.9

Chargrills

Chargrill meats are served with mixed salad and chips, wheat rice or baby roast potatoes	
LAMB KOFTE (GFO) Minced lamb mixed with herbs and chillies and fresh parsley	£15.45
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	£15.95
CHICKEN SHISH (GFO) Marinated free range chicken cubes on a skewer	£15.95
CHICKEN WINGS (GFO) Marinated grilled free range chicken wings	£14.95
CHICKEN KOFTE (GFO) Minced chicken mixed with herbs, garlic lamb stock and parsley	£14.95
COMBO SHISH (GFO) Marinated chicken and lamb cubes served with grilled vegetables	£17.95
COMBO KOFTE (GFO) Minced lamb and chicken mixed herbs and chillies, fresh parsley with grilled vegetables	£15.95
MIX GRILL (GFO) Grilled chicken and lamb cubes, lamb kofte, chicken wings, lamb cutlet	£19.95
LAMB BEYTI Minced lamb mixed with garlic and parsley wrapped in tortilla bread covered with yoghurt topped with chilli flaked sauce	£16.45
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	£18.95
CHICKEN BEYTI Minced chicken mixed with herbs, lamb stock, wrapped in tortilla bread, covered with yoghurt topped with chilli flake sauce	£15.95
LAMB BEYTI WITH CHEESE Minced lamb mixed with garlic, parsley and cheese wrapped in tortilla bread covered with yoghurt topped with chilli flake sauce	£16.95
LAMB CUTLETS (GFO) Marinated and chargrilled, seasoned tender lamb chops with grilled vegetables	£19.95
LAMB ISKENDER Minced lamb kofte served on fried bread topped with tomato sauce, yoghurt and melted butter	£17.95
CHICKEN ISKENKER Minced chicken mixed with herbs, garlic lamb stock & parsley served	£16.95

Minced chicken mixed with herbs, garlic lamb stock & parsley served on fried bread topped with tomato sauce, yoghurt and melted butter