

MENU

— Cold Starters ———	1 1/2
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, parsely, 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 on 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 Iwo £21.95

HOUMOUS, TZATZIKI, TABBOULEH, SHAKSHUKA, BEETROOT, STUFFED VINE LEAVES, ACILI EZME AND KISIR

Mixed Hot Starters For Two

FALAFEL, TURKISH SAUSAGE, CALAMARI, £20.95 HALLOUMI CHEESE AND CHEESE PASTRY PARCELS

Fish Hot Starters For Two

CALAMARI, WHITEBAIT, KING PRAWNS AND HALLOUMI CHEESE £20.95

Vegetarian Hot Starters For Two

FALAFEL, HALLOUMI CHEESE, CHEESE PASTRY AND IMAM BAYILDI £19.95

Classic Cocktails	
All Cocktails are made with Double Shots	
ROCCA RED DREAM BY BARTENDER Ciroc Vodka, Chambord Raspberry Liquor, Champagne & Raspberry	£9.95
ZOMBIE KILLER Dark Rum, Golden Rum, White Rum, Apricot Brandy, Dash of Lime Juice & Dash of Grenadine	£10.90
PORN STAR Smirnoff Vanilla Vodka, Passion Fruit, Pineapple Juice & Prosecco	£9.95
LYCHEE MARTINI Smirnoff Vodka with Fresh Lychee	£9.95
PINA COLADA Captain Morgan White Rum, Koko Kanu, Pineapple & Coconut Cream	£10.90
PINK G&T Pink Gin, Tonic, Lime & Strawberry, Dash of Wine	£9.95
BELLINI Fresh Peach with Prosecco	£7.45
APEROL SPRITZ Prosecco, Aperol, Soda & Orange	£9.95
WHITE RUSSIAN Vodka, Coffee Liqueur & Cream	£9.95
ESPRESSO MARTINI Vodka, Espresso, Kahlua & Sugar Syrup	£9.95
MAI TAI Captain Morgan White Rum, Captain Morgan Dark Rum Cointreau, Dash of Orgeat, Lime, Orange & Pineapple	£9.95
ROCCA MARTINI Gin, Fresh Lime, Cucumber, Sugar & Mint	£9.95
LONG ISLAND ICED TEA 5 Spirits, Lime & Coke	£11.90
RASPBERRY SULTAN Vodka, Cointreau, Fresh Lime, Raspberry Purée & Cranberry Juice	£10.90
DAIQUIRI Captain Morgan White Rum, Syrup & Lime FROZEN/CLASSIC - STRAWBERRY, MANGO LIME, PASSION FRUIT DAIQUIRI	£10.90
MARGARITA Tequilla, Cointreau, Lime Juice & Lime FROZEN/CLASSIC - STRAWBERRY, MANGO, PASSION FRUIT MARGARITA	£9.95
TURKISH DELIGHT Hendrick, Egg White, Rose Water, White Sugar, Lime Juice, Grenadine & Icing Sugar	£9.95
COSMOPOLITAN Smirnoff Vodka, Cointreau, Cranberry & Orange Peel	£8.90
SEX ON THE BEACH Vodka, Peach Schnapps, Orange & Cranberry	£9.95
BRAMBLE GIN Tanqueray Gin, Lime Juice, Sugar, Creme de Mure & Fresh Berries	£9.95
OLD FASHIONED Woodford Reserve, Sugar, Angostura Bitters, Orange Peel & Maraschino Cherry	£10.90
GOD FATHER Scotch Whiskey, Disaronno & Orange	£10.90
NEGRONI Gin, Campari, Sweet Vermouth & Orange	£9.95

£9.95

£10.90

£9.95

£9.95

PURPLE RAIN

HURRICANE

a Dash of Grenadine

CLASSIC MOJITO /

Vodka, Gin, Blue Curaçao, Lime, Lemon &

Lemon, Dash of Grenadine & Cherries

Spirit, Lime Juice, Egg White, Orange,

STRAWBERRY & PASSION FRUIT

Captain Morgan White Rum, Lime Wedges,

Dark Rum, White Rum, Passion Fruit, Orange,

(TEQUILLA, GIN, WHISKEY, AMARETTO, PISCO)

Cherries & Bitters, Orange Peel & Maraschino Cherry

Sugar, Fresh Mint, Soda, Lime, Topped with Dark Rum

— Hot Starters ————	
FIUI Statters	
CREAMY GARLIC MUSHROOMS (V) (GF) Mushrooms sauteed with mixed herbs in a white wine, garlic and double cream sauce	£7.95
FALAFEL (V) (VG) Crispy deep fried vegetables, covered with sesame seeds served with houmous	£6.95
CALAMARI Large crisp and tasty calamari rings coated in panko breadcrumbs to add extra crunch, deep fried and served with tartar sauce	£8.95
WHITEBAIT Dusted in seasoned flour then deep fried, served with mixed leaves and tartar sauce	£7.95
KING PRAWNS (GF) Pan fried king prawns in a garlic butter, onions, peppers and homemade tomato sauce	£8.95
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
OCTOPUS This Greek speciality is marinated and fire-grilled and drizzled with extra virgin olive oil and freshly squeezed lemon.	£10.95
GARLIC MUSHROOMS (V) (GF) Sauteed mushrooms, spring onion, fresh parsley, basil and garlic	£8.95
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	£8.95
LAMB LIVER Fine lamb liver sauteed with red wine and herbs, served with salad leaves	£8.95
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	£8.95

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1	Calads	
	HALLOUMI SALAD (V) (GF) Chargrilled halloumi cheese with fresh crispy salad, chargrilled peppers, tomatoes and olives	£13.95
	SALMON SALAD (GF) Chargrilled salmon with fresh cripsy salad, chargrilled peppers, tomatoes and olives	£17.95
	CHICKEN CAESAR SALAD (GF) Grilled chicken fillet with mixed leaves, parmesan cheese and croutons with a Caesar salad dressing	£16.95
	GREEK SALAD (V) (VG) (GF) Finely chopped tomatoes, cucumber, red onions, peppers, parsley, served with feta cheese and olives	£11.95
	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

in a wine and homemade tomato sauce

Pasta PENNE WITH CHICKEN £16.95 Chicken cooked in creamy sauce with tomatoes, mushrooms, wilted spinach, basil pesto and parmesan cheese SEAFOOD PENNE Fresh mixed seafood cooked with olive oil, garlic, £16.95 tomatoes, white wine, capers and a creamy sauce PENNE MEDITERRANEAN Mixed peppers, mushroom, courgette, cooked in olive oil £14.95 with sun dried tomatoes, basil pesto and chopped parsley

All items are subject to availability. Dishes may contain nuts/nut derivatives. Fish and chargrilled dishes may contain small bones. 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.

Rocca Specials **ROCCA ISLIM KEBAB** £19.95 Aubergine slices wrapped around chunks of lamb and veg, made with ground meat along with a robust tomato sauce topped with a slice of tomato and green pepper **ROCCA CENTIK** £21.95 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)** £19.95 Grilled chicken breast cubes cooked with onion, spinach, mushrooms, peppers and creamy wine sauce, served with cracked bulgur wheat Diced lamb, aubergine, mushrooms, peppers, onions, tomatoes cooked with cheese in the oven, served with cracked bulgur wheat CHICKEN GUVEC (Casserole) (GFO) £17.95 Diced chicken, aubergine, mushrooms, peppers, onions, tomatoes cooked with cheese in the oven, served with cracked bulgur wheat KLEFTIKO (GFO) £21.95 Slow cooked tender knuckle of lamb mixed with

£19.95

£23.95

£22.95

Vegetarian

Vegan

Contains Nuts

Gluten Free

> Free Option

(GFO) Gluten

(VG)

celery, potatoes, onions, carrots and herb sauce,

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

Specially seasoned British beef, served with grilled vegetables, chips or roast potatoes and homemade peppercorn mushroom sauce

served with cracked bulgur wheat

LAMB MOUSSAKA

SIRLION STEAK

TIGER PRAWNS

Seasoned and marinated tiger prawns on pan grill, topped

with white wine, garlic and lemon butter sauce

C Seafoods	Contract of the Contract of th
Chargrill meats are served with mixed salad and chips, cracked bulgar wheat or baby roast potatoes	
CHARGRILLED OCTOPUS (GFO) This Greek specialty is marinated and fire-grilled and drizzled with extra virgin olive oil and freshly squeezed lemon.	£25.95
GRILLED SEA BASS (GF) Specially seasoned, whole sea bass cooked over charcoal	£20.95
SEA BASS FILLET (GF) Specially seasoned sea bass fillet	£19.95
GRILLED SALMON (GF) Specially seasoned salmon cooked over charcoal	£20.95
PRAWN GUVEC (Casserole) (GFO) King prawn cooked with white wine, onions, peppers, mushroom, garlic, tomato sauce in the oven topped with cheese	£19.95
KING PRAWNS (GFO) Pan fried king prawns in a garlic butter, onions, peppers and homemade tomato sauce	£19.95
ROCCA KING PRAWNS (GFO) King prawns cooked with onions, spinach, mushroom, garlic, green and red peppers in a creamy wine sauce	£19.95
GRILLED SWORDFISH (GF) Specially seasoned swordfish cooked over charcoal	£20.95
GRILLED TRIO-FISH (GF) Chargrilled salmon, swordfish and sea bass fillet	£24.95
GRILLED SALMON-PRAWN SHISH (GF) Marinated king prawns and salmon with vegetables on skewers cooked over charcoal	£22.95

— Rocca Kids Menu ———	
CHICKEN SHISH AND CHIPS	£8.95
LAMB KOFTE AND CHIPS	£8.95
FISH FINGER AND CHIPS	£8.95
CHICKEN NUGGETS AND CHIPS	£8.95
CALAMARI AND CHIPS	£8.95
CHICKEN WINGS AND CHIPS	£8.95
PENNA PASTA	£8.95
ALL SERVED WITH CHIPS OR CRACKED BULGUR WHEAT AND ONE SCOOP OF ICECREAM	

Red Wines	Bottle	Glass 175ml
YAKUT TURKEY - Yakut is a distinctive red wine, with rich, red fruit aromas and ripe tannins.	£28.50	£5.50
VINA CARRASCO MERLOT CHILE - Offers good concentration and depth of fruit with a soft, plummy texture and hint of vanilla.	£28.50	£6.95
ROMERO GONZALEZ MALBEC ARGENTINA - an elegant juicy Malbec with lots of pure blackcurrant fruit character.	£28.50	£5.50
VILLA DOLUCA TURKEY - Villa Doluca classic red has fruity, smooth and complex characteristics.	£26.50	
VIERTALO TEMPRANILO, GARNACHA SPAIN - Pale pink, rich in red fruits and floral on the nose. Fresh, crunchy taste with a good structure.	£24.50	£5.50
ST DESIR PINOT NOIR SOUTH OF FRANCE - Violets and sweet red berries on the nose with integrated toasted notes.	£29.50	
CHÂTEAUNEUF-DU-PAPE, DOMAINE DURIEU RHONE - A powerful Chateauneuf with spicy red cherry, sage and wild thyme and sinuous tannins.	£44.50	
CONDE DE CASTILE JOVEN SPAIN - Strong red fruity hints with elegant notes of liquorice and a long, elegant fruity aftertaste.	£28.50	
APERICENA APPASSIMENTO ITALY - A complex bouquet of red berries. Intense colour, full-bodied with a long, lingering finish.	£34.50	

White Wines	Bottle	Glass 175ml
CRESCENDO PINOT GRIGIO ITALY - Fresh and fruity with citrus and ripe pear flavours. Dry and crisp with refreshing finish.	£28.50	£5.50
PAZOS DE LUSCO ALBARINO SPAIN - Intense, ripe fruit of apple and pear, with floral notes. A structured and very elegant wine.	£33.50	
VALLE BERTA GAVI ITALY - Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality.	£34.95	
BANTRY BAY CHENIN BLANC SOUTH AFRICA - Delicate floral notes and subtle pineapple, with lemon and grapefruit flavours.	£24.50	£5.50
FERNLANDS SAUVIGNON BLANC NEW ZEALAND - Tropical and herbaceous. Gooseberry and green pepper mingle with mango and gua	£28.80	£5.50
VILLA DOLUCA TURKEY - Villa Doluca classic white with crisp, smooth, aromatic flavours.	£26.50	
SANCERRE BLANC DUC ARMAND LOIRE - Elegant and dry with aromas of white flowers, green apple and refreshing citrus flavours.	£39.50	
ÇANKAYA WHITE TURKEY - Çankaya, the favourite white wine of Turkey. Elegant, persistent and well balanced.	£28.50	£5.50
FLORIERES MACON VILLAGE, CAVE DE LUGNY FRANCE - Light and aromatic with a seductive nose of delicate citrus notes and intense minerality.	£36.95	ALL

Rose Wines	Bottle	Glass 175ml
BEL CANTO PINOT GRIGIO ROSÉ ITALY - Pale pink wine, bright, rich in red fruits and floral on the nose, fresh, crunchy taste, with a good structure.	£28.50	£5.50
CRESCENDO WHITE ZINFANDEL ROSÉ ITALY - Elegant rosè colour; Fresh, varietals aromas that become more complex with time; Very interesting structure due to the balance between soft tannins, acidity and residual sugar.	£29.50	
NICOLAS ROUZET, COTEAUX D'AIX EN PROVENCE FRANCE - This complex and silky smooth wine has enticing aromas of sweet spice and plums and sumptuous flavours of black fruits, red cherries, wild herbs and a hint of pepper.	£34.00	

	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	£19.95
	COP (GFO) Small cubes of marinated lamb, skewered and cooked on charcoal grill with grilled vegetables	£21.95
4	LAMB RIBS (GFO) Ribs with special seasoning on skewers cooked over charcoal	£20.95
	CHICKEN SHISH (GFO) Marinated free range chicken cubes on a skewer	£19.95
	CHICKEN WINGS (GFO) Marinated grilled free range chicken wings	£18.95
	CHICKEN THIGH (GFO) Marinated free range chicken thigh cooked over charcoal	£19.95
	CHICKEN KOFTE (GFO) Minced chicken mixed with herbs, garlic lamb stock and parsley	£18.95
	COMBO SHISH (GFO) Marinated chicken and lamb cubes served with grilled vegetables	£21.95
	COMBO KOFTE (GFO) Minced lamb and chicken mixed herbs and chillies, fresh parsley with grilled vegetables	£19.95
	MIX GRILL (GFO) Grilled chicken and lamb cubes, lamb kofte, chicken wings and lamb cutlet	£24.95
	LAMB BEYTI Minced lamb mixed with garlic and parsley wrapped in tortilla bread covered with yoghurt topped with chilli flake sauce	£20.95
	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	£23.95
AND SECTION AND SECTION AND SECTION ASSESSMENT OF THE PERSON OF THE PERS	CHICKEN BEYTI Minced chicken mixed with herbs, lamb stock, wrapped in tortilla bread, covered with yoghurt topped with chilli flake sauce	£20.95
	LAMB BEYTI WITH CHEESE Minced lamb mixed with garlic, parsley and cheese wrapped in tortilla bread covered with yoghurt topped with chilli flake sauce	£21.95
	LAMB CUTLETS (GFO) Marinated and chargrilled, seasoned tender lamb chops with grilled vegetables	£24.95
	LAMB ISKENDER Minced lamb kofte served on fried bread topped with tomato sauce, yoghurt and melted butter	£20.95
	CHICKEN ISKENKER Minced chicken mixed with herbs, garlic	£20.92

Chargrills

Vegetarian and Vegan

lamb stock and parsley served on fried bread topped with tomato sauce, yoghurt and melted butter

VEG-KEBAB (V) (VG) (GF)

Chargrilled mixed vegetables and tomato sauce,

served with boiled roast potatoes or chips 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 bechamel sauce topped with cheese, served with salad and cracked bulgur wheat	£17.95
VEG-GUVEC (Casserole) (V) (VG) (GF) Aubergine, peppers, onions, mushrooms, courgettes, garlic, tomatoes, cooked in the oven, served with boiled roast potatoes or chips and salad	£16.95
HALLOUMI KEBAB (V) (GF) Aubergine, peppers, onions, mushrooms, courgettes, garlic, tomatoes, cooked in the oven, served with boiled roast potatoes or chips and salad	£17.95
MUSHROOM GUVEC (Casserole) (V) (VG) (GFO) Pan fried mushrooms cooked with onions, green and red peppers, tomatoes and garlic, served with cracked bulgur wheat	£16.95
FALAFEL (V) (VG) Chickpeas, broad beans, mixed vegetables, sesame seed and herb fritters, served with a houmous dip and salad	£16.95
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	£16.95

£16.95

The Rocca Kitchen Tasting Menu

or chips and salad

GRILLED MEAT £29	.95
FIRST COURSE (COLD) HOUMOUS, TZATZIKI, TABBOULEH, SHAKSHUKA, BEETROOT, ACILI EZME AND BABAGANOUSH	
SECOND COURSE (HOT) FALAFEL, TURKISH SAUSAGE, HALLOUMI CHEESE AND CHEESE PASTRY	
THIRD COURSE (MIXED GRILL MEAT) LAMB SHISH, CHICKEN SHISH, CHICKEN WINGS, LAMB KOFTE, CHICKEN KOFTE AND 2 LAMB CUTLETS	
Served with cracked bulgur wheat and salad	
FOR 2 PEOPLE £29.95 PER PERSON	
GRILLED FISH £29.	95
FIRST COURSE (COLD) HOUMOUS, TZATZIKI, TABBOULEH, SHAKSHUKA, BEETROOT, ACILI EZME AND BABAGANOUSH	
SECOND COURSE (HOT) CALAMARI, WHITEBAIT, HALLOUMI CHEESE AND TURKISH SAUSAGE	
THIRD COURSE (GRILL MIX FISH) GRILLED SALMON, GRILLED SWORDFISH AND SEA BASS FILLET	
Served with roast potatoes and salad	
FOR 2 PEOPLE £29.95 PER PERSON	
VEGETARIAN £25.9	95

FIRST COURSE (COLD) HOUMOUS, TZATZIKI, TABBOULEH, SHAKSHUKA, BEETROOT, ACILI EZME AND BABAGANOUSH SECOND COURSE (HOT) FALAFEL, HALLOUMI CHEESE, CHEESE PASTRY, IMAMBAYILDI

THIRD COURSE VEG-KEBAB, VEG-MOUSSAKA Served with cracked bulgur wheat and salad

FOR 2 PEOPLE | £25.95 PER PERSON