

Opening Times 9am - Midnight

BRASSERIE - BAR & RESTAURANT

BRUNCH & BREAKFAST

MENU

Served every day 9am – 4pm (Last order at 3.45pm)



BREAKFAST

We are unable to adapt our menu ingredients, and therefore cannot accept any changes. We apologise for any inconvenience this may cause and we thank you for your understanding.

EARLY BIRD

AMERICAN SWEET BREAKFAST

13.9

14.9

One free range fried egg, bacon, one Cumberland sausage, Two homemade pancakes, two free range fried eggs, bacon, hash brown and baked beans served with sourdough tost hash brown, one Cumberland sausage, mixed berry fruits and

THE OLD TOWN

Two free range fried eggs, bacon, two Cumberland sausage. mushroom, hash brown, grilled cherry tomato, baked beans served with sourdough bread

EGYPT BREAKFAST

16.9

Two free range scrambled eggs, humus, falafel, chicken sausage, mix olives, grilled halloumi, feta cheese, mushroom, cherry tomato, sucuk, fried mix peppers, honey, butter, strawberry jam, nutella served with Mediterranean bagel.

maple syrup.

14.9 FRENCH DELIGHT

Brioche bread, two free range fried eggs, bacon, one Cumberland sausage, hash brown, mixed berry fruits and maple syrup

ACOUSTIC 13.9

(ADD SMOKED SALMON OR BACON +2.5)

Two free range poached eggs, sliced avocado, mushroom, spinach, cherry tomato and grilled asparagus served with sourdough bread

VEGETARIAN

Two free range fried eggs, veggie sausage, spinach, hash brown, sliced avocado, mushroom, grilled halloumi, cherry tomato and baked beans served with sourdough toast

10.9 **MENEMEN**

Two Free range eggs, tomato, and mix pepper with. sourdough. tosast

ADD EXTRA TOPPING FOR £1.50 EACH. CHOICE OF TOPPINGS:

Cheddar cheese | Feta cheese | Turkish sausage | Mushroom | Spinach |

SHAKSHUKA DELIGHT (V)

Two free range poached eggs served with tomato sauce, vegetable and toasted sourdough toast

MYSA SERPME (TURKISH PLATTER FOR 2 ONLY)

42.0

Free range scrambled eggs, mixed cheese, grilled halloumi, pastirma, salami, beef corn, marinated olives, tomato, cucumber, tahini pekmez, honey with kaymak, strawberry jam, Nutella, yoghurt, sucuk, chicken sausage, filo pastry, borek, grilled roasted peppers, aubergine, courgette, grilled mushrooms and seasonal fruit, chips. Served with Turkish bagel and bread ADD EXTRA PERSON 21

BRUNCH CORNER

EGGS BENEDICT

11.9

11.9

Two toasted traditional English muffin, topped with bacon, two poached eggs and hollandaise sauce with mix salad

EGGS ROYALE 12.9

Toasted traditional English muffin topped with smoked salmon, two poached eggs and hollandaise sauce, served with mix salad

EGGS FLORENTINE

Toasted traditional English muffin, topped with baby spinach, two poached eggs, and hollandaise sauce, served with mix salad

SMASHED AVOCADO 13.9

Toasted sourdough topped with smashed avocado, two poached eggs, served with bacon or smoked salmon

NEW YORK DELIGHT 13.9

Toasted sourdough, smashed avocado, two free range poached eggs topped with feta cheese, sundried tomato and olives

CHICKEN WAFFLE 14.9

Chicken escalope on top of Belgium waffle topped with two poached eggs & maple syrup

SANDWICHES

All served with mix salad

BREAKFAST SANDWICH

Two free range fried eggs, bacon & Cumberland sausage with toasted sourdough toast and mixed salad

MEATY CLUB 10.5

Chicken, bacon, mayo, lettuce & tomato, on a sourdough toast with mixed salad

TOASTED TUNA CHEESE SANDWICH 10.5

Tuna & mayo, sweetcorn, cheese served with sourdough tost served with mixed salad

10.9 HOT SALT BEEF SANDWICH

Gherkins, mix leaves, tomato, mustard served with sourdough tost

10.9 GRILLED CHICKEN SANDWICH

Marinated grill chicken with smashed avokado, mixed leaves, tomato, mayo.

SMOKED SALMON SANDWICH

Philadelphia cheese, smashed avokado, mix leaves, cucumber, dill & chives

SWEET & LUSH

FRENCH TOAST

10.5

12.9

13.9

Egg brushed fried brioche bread with mixed berries, maple syrup, and homemade mascarpone cream

12.9 **FLUFFY PANCAKES**

Three homemade pancakes with mixed berries, maple syrup or nutella, and homemade mascarpone cream

12.9 **BELGIAN WAFFLE**

Belgian waffle with mixed berries, maple syrup and homemade mascarpone cream

12.9 **ACAI BOWL**

A refreshing blend of organic açaí berries, topped with granola with fresh banana, strawberries, blueberries served with honey.

> *Add additional toppings for + 1.2 Nutella | Peanut butter | Pistachio

GRANOLA

9.9

Served with mixed fruits, natural greek style yoghurt

*Add jam (berry compote) * Add maple syrup * Add honey

OMELETTES

Three free range eggs served with mix salad and coleslaw Toppings to choose from:

Cheese | Mixed peppers | Red onion | Mushrooms | Feta cheese | Ham | Turkish sausage | Spinach | Bacon | Tomato | Sausage | Jalepeno | Kavurma

> PLAIN OMLETTE **OMLETTE WITH 1 FILLING** 7.9 **OMELETTE WITH 2 FILLING** 9.9 **OMELETTE WITH 3 FILLING** 10.9

> > *Add additional fillings 2.2

JACKET POTATOES

All jacket potatoes are served with mix salad

CUSTOMISE YOUR JACKET POTATO WITH THE FOLLOWING TOPPINGS: Toppings to choose from:

Baked beans | Cheese | Sweetcorn | Bolognese | Tuna mayo | Coleslaw | Mexican tuna | Bacon

JACKET POTATO WITH 1TOPPING JACKET POTATO WITH 2 TOPPINGS. 10.9 JACKET POTATO WITH 3 TOPPINGS 12.9

ADD ADDITIONAL TOPPINGS 2.2

10.9

WRAPS

Served with french fries and coleslaw

CHICKEN AND AVOCADO

11.9

11.9

Marinated grilled chicken, mixed leaves, tomatoes & mayo

CRISPY CHICKEN WRAP

11.9 Lettuce, tomato ,cucumber sweet chilli and cheese

PERI PERI CHICKEN

Marinated grilled chicken, mixed leaves, tomatoes & hot sauce

STEAK WRAP

Grilled steak, grilled mix pepper and grilled onion & mixed leaves

VEGAN WRAP

Falafel, grilled red onion , hummus , grilled mix peppers

HALLOUMI AVOCADO (V)

Halloumi, avocado, grilled mix peppers, lettuce & tomato

BRUNCH EXTRAS

FREE RANGE FRIED EGG 1.9 SOURDOUGH TOAST & BUTTER 2.5 FREE RANGE POACHED EGG 1.9 BAKED BEANS FREE RANGE EGGS SCRAMBLED 2.9 GRILLED CHERRY TOMATO 3.5 TURKISH SAUSAGE CUMBERLAND SAUSAGE 2.9 SMASHED AVOCADO (V) 3.0 11.9 GRILLED HALLOUMI (2 slices) 3.9 VEGGIE SAUSAGE (V) 2.2 MUSHROOM (V) 2.0 HASH BROWN (V) 2.4 SWEET POTATO FRIES (V) 5.5 FETA CHEESE 2.9 11.9 FRENCH FRIES 4.5 5.0 OLIVES 3.5 **CURLY FRIES** 3.9 JAM, NUTELLA OR HONEY 1.8 PANCAKE (2 pcs) 2.9 SMOKED SALMON 4.2

Please note that all dishes and ingredients are subject to change since we base our options on seasonal ingredients. Some items may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff.



Opening Times 9am – Midnight



BRUNCH MENU

Served every day from 12pm

		STARTER			
MIX OLIVES Marinated mixed olives	5.5	HUMUS KAVURMA Panfried lamb pieces with peanuts served on a bed of hummus	8.9	SCALLOPS Pan fried scallops, served with spinach and topped with	13.9
HUMUS	6.5	CRISPY CALAMARI	9.9	garlic butter sauce LAHMACUN	6.5
A blend of chickpeas, garlic, lemon juice and olive oil		Deep fried calamari with tartar sauce and fresh lemon		Minced lamb on very thin base, served with tomato,	0.0
CACIK	6.5	SUCUK & HALLOUMI CHEESE	8.5	parsley, red onions, sumac and fresh lemon.	
strained yoghurt dip, with dill, cucumber, garlic and olive o		Served with mixed leaves & sweet chilli		BODRUM MANTI	8.9
BURATA	8.9	MOZZARELLA STICK	8.5	Manti dumplings consist of a special meat mixture in a	
lixed heritage tomatoes, basil, olive oil and orange zest		Deep fried mozzarella cheese served with sweet chilli		dough wrapper served with garlic yoghurt, mix herbs	
BABA GANOUSH	6.9	FILO PASTRY ROLL	7.9	with butter sauce	
harcoaled aubergine, garlic, tahini, lemon juice, olive oil a trained yoghurt	nd	Pastry rolled filled with feta and mozzarella cheese, pinachparsk flakes		ICLI KOFTE Boiled stuffed bulgur balls with minced lamb, mix herbs	9.9
BEETROOT TARATOR	6.9	MUSHROOM & HALLOUMI	8.2	with butter sauce and yoghurt	
loasted beetroot with strained yoghurt, garlic and herbs		Pan fried garlic mushrooms & Cypriot halloumi cheese with turki	-	FALAFEL	8.2
BRUSETTA	7.9	CHICKEN LIVER (Spicy available)	9.9	Chickpeas, broad beans, mix pepper, carrot, onion, garlic,	
lices of bread brushed with olive oil topped with fresh ton	natoes,	Pan fried coked in butter, mix peppers with red onions, parsley a		parsley, vegetable fritters, served with hummus	9.9
arlic, onions, parsley, basil and parmesan cheese		BEEF TACOS	9.9	WAGYU MINI BURGER	9.9
SHAKSHUKA	7.0	Beef shallot, jalepeno, salsa sauce served with tortilla	10.0	Slider of two mini burgers	0.5
subergine, tomato, garlic, red pepper, herbs and olive oil.		SAUTEED TIGER PRAWNS	12.9	BONELESS PERI PERI CHICKEN WINGS Caated in panko breadcrumbs fried with peri peri sauce	9.5
MAIN COLD DI ATTED	23.9	Pan fried tiger prawns, garlic, tomato sauce, wine and lemon	11 0		26.0
MIX COLD PLATTER (For 2 to 3 people)	23.9	GRILLED OCTOPUS Marinated grilled octopus served with lemon and garlic butter sa	11.2	HOT MIXED PLATTER (For 2 people)	26.9
A selection of hummus, baba ganoush, cacik, beetrrot tarator,				A selection of falafel, calamari, sucuk, grilled halloum	ni
shakshuka	,	CREAMY GARLIC MUSHROOM Pan fried with double cream & mozzarella cheese	8.9	cheese and filo parcel	
		Pan fried with double cream & mozzarella cheese			
		AL GRILL rice and salad		CHEF'S SPECIAL DISHES	
			04.0	LAMB SHANK (KLEFTIKO)	21.9
AMB SHISH	25.5	LAMB RIBS	21.9	Slowly cooked lamb shank with rich tomato sauce on mas potato served mixed vegetables & salad	shed
rime cuts of marinated lean and tender cubes of lamb rilled on a skewer		Seasoned, succulent lamb spare ribs grilled on a skewer	25.0	ALI NAZIK	25.9
	19.9	LAMB CHOPS	25.9	Fillet of diced lamb placed on aubergine puree, garlic yogh	
ADANA KOFTE		Tender, lean lamb cutlets seasoned with crystal sea salt & orega	ano	with butter sauce	iuit
finced lamb seasoned with parsley, spices and special receptors, grilled on a skewer	1	MIX SHISH	24.9	CHICKEN SHISH WITH YOGHURT	22.0
CHICKEN SHISH	21.9	Prime lamb shish and chicken shish	000	Grilled chicken shish on a bed of croutons bread with strai	ined
rime cuts of marinated lean and tender cubes of chicken,		MIX KEBAB	26.9	yoghurt & tomato sauce and flavoured with butter sauce	
rilled on a skewer		Prime lamb shish, chicken shish and adana kofte	24.0	SARMA LAMB OR CHICKEN BEYTI	22.0
BEYTI KEBAB	17.9	MIX CHOPS	24.9	Marinated minced lamb or chicken wrapped in thin bread	
farinated minced prime chicken or lamb, seasoned with		Two lamb chops, four lamb ribs		strained yoghurt and tomato sauce flavoured with butter s	
arlic, grilled on a skewer		MYSA SPECIAL MIXED GRILL FOR TWO	59.95	SAC KAVURMA	23.9

gaine, grined on a skewer	100	
CHICKEN WINGS	16.9	
Chicken wings marinated in our signature sauce on a skewe	er	
SEAFOOD		
SEA BASS (FILLETED)	20.9	
Pan fried sea bass and marinated with crystal sea salt, olive lemon. Served with baby potato and mix vegetables	oil and	
GRILLED SALMON	22.9	
Seasoned and marinated salmon grilled over charcoal. Serving mashed potato and roast vegetable	ed with	
OCEAN GRILL	25.9	
King prawns salmon monk fish with salad & fries		
TIGER SHRIMP	21.9	
Pan fried buttefly prawns, mixed peppers, garlic, wine, onic parmesan cheese topped with homemade tomato sauce, s with baby potatoes		
VEGETARIAN DISHES		
VEGETARIAN MOUSSAKA (V)	17.9	
Layersof aubergine, potatoes, courgettes, peas, peppers, mushroom and béchamel sauce topped with mozzarella, cheese and homemade tomato sauce, served with salad		
IMAM BAYII DI (V)		

Aubergine stuffed with mix of sautéed onions, garlic tomatoes

mix peppers, parsley topped with feta cheese served with rice

Chickpeas, broad beans, green and red pepper, carrot, onion, garlic parsley, vegetable fritters and served with hummus and salad

& salad

FALAFEL

STEAK

adana, grilled tomato, grilled peppers and grilled mushroom.

Served with chips, mushroom, cherry tomato, asparagus and peppercorn or mushroom sauce

Lamb shish, chicken shish, lamb ribs, chicken wings, two lamb chops and

8oz 28 DAY MATURED FILLET	34.9
10oz 28 DAY MATURED RIB EYE	32.9

14.9

14.9

13.9

BURGERS

Served with fries & brioche burger bun. 14.9 CLASSIC BURGER Homemade beef patty, Mysa sauce, caramelised onion, lettuce,

tomato, gherkin and melted cheese **BACON CHEESE BURGER**

Home made beef burger, melted cheese, bacon, caramelised onion, lettuce, tomatoes, Mysa sauce

CRISPY CHICKEN BURGER Crispy chicken with melted cheese, tomato, lettuce, mayo and sweet chilli

VEGETERIAN BURGER

Vegetarian burger, lettuce, tomato, caramelised onion & mayo

SIDES

OLUTRO			
CHIPS	4.9	SAUTE'ED POTATOES	5.8
SWEET POTATO FRIES	5.5	SAUTE'ED MUSHROOM	5.8
CURLY FRIES	5.2	SAUTE'ED SPINACH	5.8
MAC & CHEESE	6.8	MASHED POTATOES	5.0
RICE	4.5	SEASONAL	6.5
GRILL ASPARAGUS	7.9	MEDITERRANEAN VEGETAB	LES
		BREAD	3.0

Diced lamb stir-fry on iron pan with garlic, chopped tomato, onion, mix peppers and one piece of lamb chop.

19.9 **ICLI KOFTE** Boiled stuffed bulgur balls with minced lamb, mix herbs, butter

sauce, yoghurt

CHICKEN ALA CREMA 18.0 Diced chicken with mushroom, double cream and spinach.

Served with rice

MEAT MOUSSAKA Layers of meat, aubergine, potatoes, courgettes, peas, peppers

18.0

and béchamel sauce topped with mozzarella cheese and tomato sauce. Served with salad

PASTA	
SPAGHETTI BOLOGNESE	16.9
Beef mince, tomato sauce	
SPAGHETTI SEAFOOD PASTA	18.9

King prawns, mussels, salmon, calamari with creamy sauce

15.9 **CHICKEN MILANESE** Escalope chicken, rich tomato sauce with chilli & spaghetti pasta

SPAGHETTI CARBONARA 15.9 Cream, eggs, bacon & blackpepper

SALAD

14.9 HALLOUMI, APPLE & AVOCADO

Grilled halloumi, apple pieces and avocado on a bed of mixed salad, cherry tomato with olive oil squeeze of lemon juice, pomegranate & walnut

14.5 GRILLED CHICKEN CAESAR

Griled chicken, crouton, lettuce, gherkins, parmesan & ceasar sauce 17.5 STEAK STRIP SALAD

salad, mushroom, grilled mixed peppers and cherry tomato 16.9 **GRILLED SALMON**

Steak cut into small strips and freshly grilled served in a mixed

Mixed salad, tomatoes, asparagus, peppers with pomegranate dressing