OVE

THE MEDITERRANEAN SPIRIT

INTRO

BREAD BOARD *5*
Warm sourdough, ciabatta served with herb-infused butter.

PATATAS BRAVAS 6
Crispy Spanish potatoes served with a rich paprika-spiced tomato sauce.

PADRÓN PEPPERS *7*
Blistered Padrón peppers finished with rosemary sea salt.

CHARGRILLED TURKISH OLIVES MEDLEY *5*
Sun-ripened olives lightly roasted over an open flame, finished with a drizzle of olive oil, and fresh aromatic herbs.

TRILOGY OF HOUSE DIPS 9
Velvety whipped Hummus, Creamy Greek Tzatziki, Turkish Spiced Ezme, touch of extra virgin olive oil. Served with our house warm bread.

STARTERS

HUMMUS *7*
Traditional blend of chickpeas, tahini, lemon and garlic finished with extra virgin olive oil, whole chickpeas and paprika. Served with our house warm bread.

CRISPY CALAMARI 9
Tender calamari in a crisp semolina coating seasoned with za'atar spices. Served with garlic lemon-herb aioli.

PRAWNS SAGANAKI 11
Tiger prawns cooked in a rich garlic tomato sauce with a hint of chilli and ouzo. Served with crusty sourdough bread.

GRILLED OCTOPUS 11
Open-flame charred octopus finished with Cretan extra virgin olive oil, fresh lemon and wild oregano.

WILD MUSHROOM ARANCINI 8
Crispy wild mushroom and thyme risotto balls served with whipped vegan ricotta and truffle oil.

TZATZIKI *7*
Creamy tzatziki, toasted pitta bread, touch of olive oil. Served house warm bread.

ANATOLIAN LAMB KOFTA 9
Trio of miniature organic lamb köfte stuffed with cheddar cheese delicately perfumed with cumin sumac and fresh flat-leaf parsley, Accompanied by heirloom tomato coulis, whipped garlic-infused süzme yogurt, and an artisanal rosemary-house warm bread.

SMOKED SALMON RILLETTE 10
A duo of house poached and cold smoked salmon folded with velvety crème fraîche, bright lemon zest, fresh avocado and fresh garden dill. Served with rustic sourdough and crisp caper berries.

SPINACH & FETA FILO PASTRY *7.5*
Golden filo pastry filled with feta cheese, spinach and aromatic herbs. Served sweet chilly jam.

BRUSCHETTA FETA *7*
Toasted sourdough topped with marinated heirloom tomatoes, feta chesee, garlic, sea salt, olive oil & fresh basil.

GRILLED HALLOUMI 9
Thick slices of halloumi cheese grilled until golden and crispy, topped with a vibrant salsa of diced tomatoes, grilled green olives, red onion & fresh basil.

TURKISH EZME *7*
A bright, zesty relish of crushed tomatoes, crisp cucumber, sweet bell peppers, and fresh flat leaf parsley, Tossed with earthy sumac, dried mint, and a tart pomegranate molasses dressing. Served with house warm bread.

SPANISH BASQUE SAUSAGE 9
Basque spanish sausage slow braised with sweet Spanish onions in an earthy Rioja reduction, accompanied by charred sourdough and chunky apple sauce.

ITALIAN ANTIPASTO [FOR 2] 19.5
Selection of prosciutto di Parma, salami, mortadella, aged cheddar, roasted peppers and marinated artichokes. Served with warm sourdough.

MEZE HOT PLATTER [FOR 2] 19.5
Vibrant sharing style appetizer selection with spiced mini lamb kofta , crispy feta cheese stuffed filo pastry , Spanish grilled basque sausage , whipped house creamy hummus. Served with house warm bread.

MAINS

RIB EYE STEAK 28
30-day aged 10 oz rib-eye steak served with beef dripping chips, roasted vine tomatoes and flat cap mushroom.

CHICKEN SHISH 18
Charcoal grilled free-range chicken breast marinated with olive oil, garlic, lemon and Middle Eastern spices. Served with rice, flatbread and homemade sauces.

CHICKEN & AVOCADO SALAD 17
Free-range herb-roasted chicken breast, ripe Hass avocado, baby gem lettuce, toasted pumpkin seeds and crumbled Gorgonzola, dressed with white balsamic and extra virgin olive oil.

HERITAGE HALF ROASTED CHICKEN 19
Free-range, corn fed chicken roasted to a crisp, served alongside confit baby potatoes and roasted courgette. Finished with a vibrant lemon-oregano emulsion and a dusting of wild mountain herbs.

SEABASS 20
Pan-fried seabass fillet served with chorizo, butter beans and wilted spinach in a smoky paprika butter reduction.

LAMB KOFTA 19
Chargrilled Mediterranean-spiced lamb kofta served with Turkish rice, roasted tomatoes and garlic labneh yoghurt.

LAMB CHOPS 25
Premium lamb chops grilled with rosemary and garlic. Served with lemon-tahini yoghurt sauce and roasted Mediterranean vegetables.

MIXED GRILL 25
Chicken skewers, lamb kofta and lamb chops grilled to perfection, chargrilled basque sausage. Served with Turkish rice, charred peppers and chilli dip.

PRAWN LINGUINE 19
Linguine with king prawns, fresh chilli, garlic and cherry tomatoes finished with lemon and parsley.

VEGAN RICOTTA & HERITAGE BEETROOT SALAD 17
Lemon ricotta topped with roasted heritage beetroot, grilled courgettes, toasted pistachios, fresh basil and aged balsamic.

LINGUINE FUNGHI 17
Delicate linguine tossed with a seasonal blend of wild forest mushrooms, pan-seared in extra virgin olive oil with garlic, dry white wine and fresh herbs. Finished with butter and Parmigiano Reggiano.

PORK MEDALLIONS 19
Pan-seared pork medallions served over garlic mashed potatoes, charred red onions and green beans, with a wild mushroom herb sauce.

VEGAN MOUSSAKA 17
Layers of slow-roasted aubergine, courgette and potato with a rich lentil and tomatwtil golden.

Gf – gluten free. N – contains nuts. V – vegetarian. Vg – vegan. Sh – contains shellfish. Please speak to a member of our team if you have any food allergies or intolerances. A discretionary 12.5% service charge will be added to your bill.

WHITE WINE

PINOT GRIGIO DELLE VENEZIE D.O.C. *Italy*
A combination of a long ripening season and low yields. This wine has a superbly concentrated, weighty style.
125 ml. 5 · 175 ml. 6.7 · Bottle 27

TREBBIANO *Italy*
Straw-yellow with a light greenish hue. Intense, with white fruits, flowers Fresh and delicate Trebbiano, proud to express all its Italian origin, with a good balance between scents & taste.
125 ml. 4.5 · 175 ml. 6 · Bottle 24

BERRI ESTATES UNOAKED CHARDONNAY, SOUTH EASTERN *Australia*
The grapes for this fresh, lemony Chardonnay are fermented and matured in stainless steel with no oak contact, the aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay.
125 ml. 5.2 · 175 ml. 7 · Bottle 28

PULPO SAUVIGNON BLANC, MARLBOROUGH *New Zeland*
Intense aromas of those classic grassy, gooseberry and tropical fruit flavours that have made 'Kiwi' Sauvignon Blanc world-famous.
125 ml. 5.7 · 175 ml. 7.8 · Bottle 31

PICPOUL DE PINET, RESEVE MIROU *France*
The Picpoul grape has been grown around the sleepy village of Pinet, close to the Mediterrenean coast, for centuries. Surprisingly bright and fresh for a wine produced in such a warm clime, it's rather like a fuller-bodied Muscadet with plenty of citrussy fruit: as such it makes for good food wine and is particularly good with seafood.
125 ml. 5.9 · 175 ml. 8 · Bottle 32

CANKAYA *Turkey*
Cankaya, the favourite white wine of Turkey, is produced from Emir, Narince and Sultana grapes carefully selected from Anatolian vineyard. Dry and mineral with a savoury note on the finish.
Bottle 30

RAMON BILBAO ALBARINO *Spain*
One the nose, tropical notes of pineapple, passion fruit intersperse with golden apple and stone fruits. A refined palate displays nuances of apricot, mango, and a delicious tropical fruit finish.
Bottle 34

CHENIN BLANC, DURBANVILLE HILLS, DURBANVILLE *South Africa*
A fragrant blend of ripe tropical fruits with a hint of citrus and apple on a rich, ripe palate.
Bottle 29

GAVI DI GAVI TOLEDANA *Italy*
Gavi, Piemonte's most celebrated unoaked, fresh and minerally white wine, is made from the Cortese grape, grown in vineyards in the south-east of the region. The Toledana estate has been growing Cortese and making this classic dry white for over 150 years, longer than any other winery.
Bottle 37

SANCERRE, LA GRAVELIERE, JOSEPH MELLOT *France*
A classic Sancerre from Bué, Sancerre, and Amigny, grown on limestone and clay soils. Aged on fine lees for six months, it shows floral and citrus aromas, with a fresh palate of green fruit and distinctive minerality.
Bottle 44

CHABLIS, DOMAINE PAUL NICOLLE, 1ER CRU LES FOURNEAUX *France*
Fresh yet rich on the mid-palate, with citrus blossom and green apple flavours, a clean finish.
Bottle 57

POUILLY-FUISSÉ LES PETITES PIERRES, LOUIS JADOT *France*
Louis Jadot buy from over 40 growers around the five villages of Fuissé, Pouilly, Solutré, Vergisson and Chaintré and take immense care in controlling the production and maturation in oak barrels of this great wine. 40% of the blend is barrel-fermented and aged for five months. A very fine example from this famous village.
Bottle 69

RED WINE

MERLOT VENETO I.G.T. *Italy*
Intense flavours of ripe fruid such as strawberry, plum and cherry are abound in this Merlot. Hints of oak notes come through to provide a spicy, soft structure.
125 ml. 5 · 175 ml. 6.7 · Bottle 27

ALMA MORA SUR MALBEC, SAN JUAN *Argentina*
Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.
125 ml. 5.5 · 175 ml. 7.5 · Bottle 30

MONTEPULCIANO D'ABRUZZO D.O.C. *Italy*
Ruby-red, the nose shows plum and cherry with notes of violet, dry, soft but well-structured with a pleasant long lasting finish of dried fruits and toasted hazelnut.
125 ml. 4.5 · 175 ml. 6 · Bottle 24

BERRI ESTATES SHIRAZ, SOUTH EASTERN *Australia*
This spicy, fruity Shiraz is sourced mainly from River - land and Sunraysia. The palate shows excellent varietal typicity with dark berry fruit flavours and juicy, soft tannins, mingled with a light touch of oak on the finish.
125 ml. 4.8 · 175 ml. 6.5 · Bottle 26

CÔTES DU RHÔNE, DOMAINE ST JACQUES ORGANIC *France*
A bright ruby colour, this wine has a ripe fruity nose of blackcurrants and redcurrants as well as some liquo - rice. It has a lovely freshness in the mouth and the flavours last a while on the finish. It will match with roasted meats such as pork very well.
125 ml. 6.1 · 175 ml. 8.5 · Bottle 34

YAKUT *Turkey*
Yakut, the legendary red wine of Turkey is produced from Okuzgozu, Bogazkere and Carignan grapes carefully selected from the best vineyards of Easten Anatolia and Aegean Regions.
Bottle 30

ERRÁZURIZ PINOT NOIR, CASABLANCA VALLEY *Chile*
Vibrant cherry and strawberry jam fruit character on the nose. Hand-harvested and aged in French oak barrels which adds complexity and weight to the palate. The finish is elegant and smooth with notes of strawberry and raspberry.
Bottle 33

PRIMITIVO, ZENSA ORGANIC, PUGLIA *Italy*
A complex bouquet, reminiscent of cherries, dried berries and toasted almonds. The finish with a burst of spiced cherries and bright fruit and earthiness at the end.
Bottle 31

DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL *Spain*
A traditional Rioja very much in Bodegas Corral?s style, matured for a minimum of 12 months in Ameri - can oak followed by at least a year in bottle before release. A blend of 90% Tempranillo with small additions of Garnacha and Mazuelo varieties. Abun - dant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.
Bottle 38

BAROLO, ENRICO SERAFINO *Italy*
Centred around the village of the same name, the region of Barolo produces big, well-structured reds with a racy cut to the tannins. After a long maceration the wine is aged for 3 years, 2 in large oak barrels. Intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla; the palate is austere with smooth tannins and a freshness to the finish.
Bottle 57

AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA *Italy*
The first specimens of bottled "Amarone" began to appear in the early 1900s but were limited to consumption by family and friends. The first bottle of Amarone della Valpolicella arrived in 1953 and was produced by the Bolla family, whose pioneering spirit and desire for innovation finally gave the wine an identity.
Bottle 69

ROSE WINE

PINOT GRIGIO DELLE VENEZIE D.O.C. BLUSH *Italy*
A light and refreshing rosé, with fresh cranberry and raspberry notes on the nose. On the palate, this wine is crisp, coupling citrus flavours with a strawberry core.
125 ml. 5 · 175 ml. 6.7 · Bottle 27

WICKED LADY WHITE ZINFANDEL CALIFORNIA *USA*
Medium-sweet rosé made using Zinfandel grapes from warm Californian vineyards. The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate.
Bottle 28

CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON, *France*
Made from the classic Provençal rosé grapes of Cinsault, Grenache and Syrah; which are grown in the foothills of the Massif des Maures on sunny hillside slopes. The harvested grapes are treated to a very short, cool maceration to extract colour from the skins, prior to a controlled, cool fermentation. Pale salmon-pink in appearance with lychee-coloured hues; shows fresh aromas of peach and pear on the soft and well-balanced palate.
Bottle 39

SPARKLING WINE & CHAMPAGNE

PROSECCO D.O.C. MILLESIMATO EXTRA DRY *Italy*
Soft pressing of the grapes, temperature-controlled fermentation, Charmat method secondary fermentation in pressurised tanks
125 ml. 6.5 · Bottle 31

FERDINAND BONNET GRANDE RÉSERVE BRUT NV, 37.5 CL *France*
Ferdinand Bonnet is famous for its Pinot Noir style of Champagne which delivers richness and structure. The blend in the Grande Reserve Brut is 80% Pinot Noir and 20% Chardonnay and with 9g / litre of dosage it is dry on the palate. Flavours of white blossom and citrus provide freshness and fruity notes. A great house pour and be sure to serve chilled.
Bottle 34

FERDINAND BONNET GRANDE RÉSERVE BRUT NV, 75 CL *France*
Ferdinand Bonnet is famous for its Pinot Noir style of Champagne which delivers richness and structure. The blend in the Grande Reserve Brut is 80% Pinot Noir and 20% Chardonnay and with 9g / litre of dosage it is dry on the palate. Flavours of white blossom and citrus provide freshness and fruity notes. A great house pour and be sure to serve chilled.
Bottle 64

MOET & CHANDON BRUT IMPÉRIAL NV, 75 CL *France*
Moët Impérial is the House's iconic champagne. Created in 1869, it embodies their unique style,distinguished by its bright fruitiness, seductive palate and elegant maturity. Created from more than 100 different wines specially selected to enhance its maturity, complexity and consistancy. A sparkling bouquet of vibrant apple and citrus fruit, mineral nuances, white flowers, brioche and nuts
Bottle 84

LAURENT-PERRIER CUVÉE ROSÉ, 75 CL *France*
Rich, elegant and complex, with fresh citrus and red berry character, and soft creamy texture. Unquestionably the brand leader in this category, it is made, unusually, with 100% Pinot Noir grapes sourced from Grand Cru villages. Bottled in the distinctive 'dumpy' bottle.
Bottle 120

DRAFT BEER

MADRÍ EXCEPCIONAL LAGER	*Pint*	7
MADRÍ EXCEPCIONAL LAGER	*Half Pint*	4

BOTTLE BEER

LUCKY SAINT	*Germany, 0.5% ABV, 330ml*	5
LUCKY SAINT HAZY IPA	*Germany, 0.5% ABV, 330ml*	5
CORONA		4.5
PERONI		4.5
EFES DRAFT		6.5
ASPALL ORGANIC CYDER	*6.8% ABV 330ml*	5.5
WIGNAC CYDER ROSE	*6.8% ABV 330ml*	5.5
NON-ALCOHOLIC BEER	*Please ask staff*	4

SOFT DRINK

COCA-COLA, DIET COKE, COKE ZERO,	*200ml Bottle*	3.2
LIGHT SPRITE, FANTA	*330ml Bottle*	4
APPLE & ELDERFLOWER CHILL		5
Elderflower and apple juice topped with soda, cucumber & mint		
LYCHEE CHILL	*Lychee juice with soda and lemon*	5
RASPBERRY LEMONADE		4.5
ORGANIC SICILIAN LEMONADE		4.5
GINGER BEER		5
APPLETISER		4.5

FRUIT JUICES

ORANGE / APPLE / PINEAPPLE / CRANBERRY 3.8
All soft drinks and juice are served with ice

FEVER-TREE

INDIAN TONIC WATER	*200ml*	3.2
MEDITERRANEAN TONIC WATER	*200ml*	3.2
LOW CALORIE TONIC WATER	*200ml*	3.2
SODA WATER	*200ml*	3.2
GINGER ALE	*200ml*	3.2
LEMONADE	*200ml*	3.2
ELDERFLOWER	*200ml*	3.2

WATER

ACQUA PANNA STILL WATER, NRB	*750ml Bottle*	5
SANPELLEGRINO SPARKLING WATER	*750ml Bottle*	5