

# Mediterranean *Aqua* Bar & Grill

*\* are excluded from all external offers*

<b>SOUP OF THE DAY (v)</b> With warm ciabatta		
<b>GARLIC BREAD (3 pices)</b>	3.5	with cheese 4
<b>HOUMOUS (v)</b> Our daily home blend of chickpeas, rich in tahini, olive oil served with warm pitta bread	4.5	
<b>TARAMASALATA</b> Rich, creamy and made fresh every day with naturally undyed cod roe served with warm pitta bread	4.5	
<b>TZATZIKI (v)</b> Cool and tangy Greek yoghurt with cucumber and garlic served with warm pitta bread	4.5	
<b>TRIO OF DIPS</b> Taramosalata, Houmus, Tzatziki, served with warm cypriot pitta bread	6.5	
<b>FETA CHEESE SAGANAKI (v)</b> Deep-fried fetta cheese with oregano, slices of ripe fresh tomatoes, lemon and parsley	5.5	
<b>MELITZANOSALATA (v)</b> A light and fragrant blend of braised aubergine, garlic, shallots with greek yogurt and lemon	5.5	
<b>DOLMADES</b> Warm vine leaves stuffed with mince meat, rice, tomato and fresh herbs. Served with mix leaves salad.	5.5 / 10	
<b>TIROPITAKIA (v)</b> Filo pastry parcels with creamy spinach and feta filling, handmade daily	6	
<b>BRUSCHETTA (v)</b> Marinated feta, basil, tomatoes, black olives served in toasted bread	6	

## STARTERS

<b>WARM GOATS CHEESE (v)</b> Oven baked, braised aubergine and rocket	6.5
<b>LOUKANIKO - BEEF &amp; PORK SAUSAGE</b> Traditional Greek beef and pork sausage, char-grilled and sprinkled with oregano. Served with roasted balsamic peppers and sweet chilli relish.	6
<b>CHAR GRILLED HALLOUMI (v)</b> With roasted peppers, cherry tomato and rocket	7
<b>CAESAR SALAD</b>	Starter 7 Main 10
Char grilled chicken fillets, cos lettuce, croutons, Caesar dressing and parmesan shavings	
<b>HOME MADE DUCK ROLLS</b> With hoi-sin sauce, spring onions and sweet chilli	7
<b>CYPRIOI MEATBALLS</b> With a tomato, chilli, basil sauce, herb crostini and rocket	6.5 / 11
<b>BELLY OF PORK TEMPURA</b> With a sweet chilli and tomato salsa	7.5
<b>MUSSELS</b> Steamed in white wine, garlic, shallots and parsley cream sauce	6 / 10
<b>DEEP FRIED CALAMARI</b> Mixed leaves and tartar sauce	6
<b>FRITTO MISTO *</b> Deep fried whitebait, mussels, prawns, calamari and tartar sauce	8
<b>CORNISH CRAB SALAD *</b> With avocado and herb crostini	8
<b>HOT TIGER PRAWNS *</b> Pan fried with garlic butter, chilli and parsley sauce	8.5 / 15
<b>SEARED KING SCALLOPS *</b> Chorizo crisp and peas purée	9.5

## PASTA AND RISOTTO

	Starter	Main		Starter	Main
<b>TAGLIATELLE WITH SMOKED CHICKEN</b> or <b>SMOKED BACON</b> Mange-tout and parmesan cream sauce	6	10	<b>RAVIOLI FILLED WITH SPINACH AND RICOTTA (v)</b> In wild mushroom and aurora sauce	6	10
<b>TAGLIATELLE CON SALMONE</b> Smoked salmon, asparagus, white wine creamy sauce	6.5	12.5	<b>LOBSTER RAVIOLI *</b> With a crab bisque	9	16
<b>SPAGHETTI RAGU BOLOGNESE</b> Spaghetti tossed in tender ragu bolognese sauce	6	11	<b>PENNE EL GRECO (v)</b> Penne pasta with feta, aubergine, shallots, black olives, tomato and basil sauce	6	10
<b>SPAGHETTI WITH CRAB *</b> Spring onions, garlic, chilli, cherry tomatoes and olive oil	6.5	12.5	<b>MEDITERRANEAN PENNE</b> Chicken, peppers, onion, mix herbs and tomato sauce	6	11
<b>SPAGHETTI WITH KING PRAWNS *</b> Chilli, garlic and tomato sauce	7	13	<b>PENNE ARRABBIATA (v)</b> Penne pasta with chilli, garlic and tomato sauce	6	9
<b>SPAGHETTI VONGOLE *</b> Spaghetti with fresh clams, garlic, parsley, cherry tomatoes and a touch of chilli	8	14	<b>PENNE MAFIOSO</b> Pancetta, pepperoni, shallots, chilli, garlic and tomato sauce	6.5	12
<b>MIXED SHELLFISH RISOTTO</b> or <b>TAGLIATELLE</b> With tomato, saffron, white wine and herbs	7	13	<b>WILD MUSHROOM RISOTTO</b> With baby spinach and parmesan shavings	6	11
<b>GREEK MINI MEZE BOARD *</b> Trio of dips, calamari, char grilled halloumi, stuffed vine leaves keftedes (meat balls) and braised aubergine served with warm pitta		14	<b>MEZE (min 2 people) *</b> Tradicional Cypriot way of eating. Selection of 10 dishes finished with mix souvlakia and lamb kefte		20 per person

## STEAKS

(All our beef is British and dry aged for 28 days)

<b>250gr SIRLOIN STEAK</b>	Served with roasted shallot, French fries and diane sauce	19.5
<b>250gr RIB EYE STEAK *</b>	Served with Portobello mushroom, sun blushed tomato, red onion marmalade and chunky chips	22
<b>250gr FILLET STEAK *</b>	Served with mash potatoes, spinach and peppercourne sauce	25

## HOUSE SPECIALITIES

<b>JACOBS LADDER *</b> Slow braised rib of beef served with roasted shallots, lardons of bacon, cherry tomato and creamy mash	15.5	<b>KLEFTIKO</b> Slow braised lamb shoulder in tomato, red wine and herbs, with roast potato, seasonal vegetables and rosemary red wine jus	15
<b>STIFADO</b> Diced rump of beef, slow braised with onions, cumin, tomato, red wine, vinegar served with vegetable rice	12	<b>CALVES LIVER</b> Pan fried served with crispy pancetta, cabbage mash, sage and shallot jus	14
<b>DUCK CONFIT</b> Served with creamy mash, buttered spinach and shallot red wine jus	14	<b>PORK BELLY</b> Slow braised belly of pork served with balsamic roasted peppers, dauphinoise potatoes and port jus	13

## FROM THE OPEN FLAME CHARCOAL GRILL

<b>SOUVLAKI SKEWER</b> Chicken 9.5* - Lamb 10.5* - Mix Souvlaki 13 Served with cracked wheat pilaf, tomato, cucumber, onions, feta, black olives, pitta bread and Tzaziki		<b>MEDALLIONS OF BEEF *</b> Served with chunky chips, green beans and shallots jus	21
<b>LAMB KEFTE</b> Lamb, minced and marinated with aromatic Anatolian spices. Served with cracked wheat pilaf, pitta mixed leaf salad and tzatziki	9.5	<b>MIXED GRILL *</b> Selection of chicken souvlaki, lamb chumps, Greek village sausage and sirloin steak served with portobello mushroom and chunky chips	22.5
<b>LAMB CHUMPS</b> Served with roast potatoes, vegetables and red wine jus	14		

## FISH MAIN COURSES

<b>SEARED SALMONE</b> With asparagus and crab risotto	14	<b>PAN FRIED FILLET OF SEA BASS *</b> Served with spring onion crushed new potatoes, asparagus and lemon butter chive sauce	17
<b>PRAWN SAGANAKI</b> Tiger prawns in a rich tomato sauce, with spinach, shallots, peppers, dill, chilli, herb bread and sprinkled with feta	15	<b>CHAR - GRILLED MIX FISH PLATTER *</b> Selection of Sea bass, salmon, tiger prawns, sardine and swordfish served with vegetable rice, mixed leaf salad	19
<b>CHAR - GRILLED WHOLE SEA BREAM *</b> Served with sautéed new potatoes, braised spinach and lemon, butter, capers and parsley sauce	16		

## SIDE ORDERS

<b>FRIES</b>	3	<b>BROCCOLI WITH CHILLI AND GARLIC</b>	3
<b>BUTTERED SPINACH</b>	3	<b>SAUTEED WILD MUSHROOMS</b>	4
<b>BRAISED AUBERGINES</b>	3	<b>ROCKET, VINE TOMATO AND PARMESAN</b>	3
<b>CREAMY MASH</b>	3	<b>GREEK SALAD</b>	5
<b>FRENCH BEANS</b>	3	<b>HOME MADE CHUNKY CHIPS</b>	3

A 12.5% discretionary service charge will be added to your bill (all gratuities go to service staff). If you have a food allergy of any kind please inform your waiter - (v) denotes vegetarian

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## COCKTAILS

<p><b>AQUA BLUE</b> 7 Vodka, laraha citrus fruit liquer, lime &amp; lemonade</p> <p><b>DON AQUA</b> 7 Disaronno Amaretto, fresh strawberries, peach &amp; passion fruit puree &amp; apple juice</p> <p><b>SUNRISE</b> 7 Southern Comfort, spiced rum, pineapple, orange &amp; cranberry juice</p> <p><b>RED MED</b> 7 Tanqueray Gin, fresh strawberries, passion fruit puree &amp; cranberry Juice</p> <p><b>MANDARIN COSMOPOLITAN</b> 8 Mandarin Vodka, cranberry juice, Cointreau &amp; lime</p> <p><b>ELDERFLOWER COSMOPOLITAN</b> 8 Absolut Citron, Elderflower, Cointreau, apple juice</p> <p><b>LONG ISLAND TEA</b> 8 Vodka, gin, bacardi, tequila, cointreau</p> <p><b>NEGRONI</b> 7 Gin, campari, sweet vermouth</p> <p><b>DARK &amp; STORMY</b> 7 Gosling's rum, ginger beer &amp; lime juice</p> <p><b>AMARETTO SOUR</b> 7 Amaretto Disaronno, lime juice &amp; sugar syrup</p> <p><b>BRANDY SOUR</b> 7 Courvoursier Brandy, fresh lemon juice, simple syrup</p> <p><b>WHISKEY SOUR</b> 7 Canadian whiskey, lemon juice, sugar syrup &amp; angastura</p> <p><b>STRAWBERRY DAIQURI</b> 8 Havana, Chambord, strawberry puree, lime, sugar</p>	<p><b>NUTTY ALEXANDER</b> 8 Baileys, Frangelico, Disaronno Amaretto, cream, nutmeg</p> <p><b>PERFECT MANHATAN</b> 8 Canadian whiskey, sweet martini, dry martini</p> <p><b>MINT JULEP</b> 8 Makers Mark, fresh mint, brown sugar, soda top</p> <p><b>WHITE RUSSIAN</b> 7 Vodka, kahlua, milk</p> <p><b>BLACK RUSSIAN</b> 7 Vodka, kahlua</p> <p><b>MOJITO</b> 8 White rum, with fresh mint, lime &amp; sugar <i>(available in raspberry, passion fruit &amp; strawberry)</i></p> <p><b>MAI TAI</b> 8 White rum, fresh lime juice, orange curacao, orgeat syrup, dark rum</p> <p><b>CUBA LIBRA</b> 7 Havana 7 years, lime, coca cola</p> <p><b>PARTY PUNCH</b> 8 Vodka, Bacardi, triple sec, angostura bitters, orange juice, bitter lemon</p> <p><b>SEX ON THE BEACH</b> 8 Vodka, Peach schnapps, orange juice, cranberry juice</p> <p><b>MARGARITA</b> 7 Tequila, cointreaue, fresh lime</p> <p><b>SPICY CAIPIRINHA</b> 7 Cachasa, fresh lime, sugar</p> <p><b>PORNSTAR MARTINI</b> 8 Vanilla Vodka, Passoa &amp; passion fruit</p>	<p><b>ESPRESSO MARTINI</b> 8 Absolut, patron xo café, cacao, Kahlua, espresso</p> <p><b>FRENCH MARTINI</b> 8 Vanilla Vodka, chambord, pineapple juice</p> <p><b>APPLE MARTINI</b> 8 Green mark vodka, apple liquer, apple juice</p> <p><b>CHOCOLATE MARTINI</b> 8 Absolut, crème de cacao, Mozart</p> <p><b>PINACOLADA</b> 7 Bacardi, coconut syrup, cream, pineapple juice</p> <p><b>STRAWBERRIE PINACOLADA</b> 8 Bacardi, coconut syrup, pineapple juice, fresh strawberries and cream</p> <p><b>CHAMPAGNE &amp; SPARKLING WINE COCKTAILS</b></p> <p><b>APEROL SPRITZ</b> 9 Aperol, prosecco, soda water</p> <p><b>DISARONNO MIMOSA</b> 9 Disaronno amaretto, orange juice &amp; topped with chilled champagne</p> <p><b>BELLINI</b> 8 Fruit puree topped with chilled Prosecco <i>(available in peach &amp; raspberry)</i></p> <p><b>AQUA ROYALE</b> 8 Elderflower, Chambord liqueur, lime &amp; chilled Prosecco</p> <p><b>AQUA CHAMPAGNE</b> 9 Fresh berries, Chambord liqueur &amp; chilled champagne</p>
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## DRINKS LIST

*(All spirits in multiples of 50ml - 35ml available on request)*

<p><b>BEERS</b></p> <p>SAN MIGUEL 3.5</p> <p>PERONI NASTRO AZZURO 3.5</p> <p>CORONA 3.5</p> <p>BUDWEISER 3.5</p> <p>KEO 4</p> <p>CIDER 4.5</p>	<p><b>APERITIFS</b></p> <p>MARTINI DRY 5</p> <p>CINZANO 5</p> <p>MARTINI ROSSO 5</p> <p>CAMPARI 5</p> <p>PUNT E MES 5</p> <p>ARCHERS 5</p> <p>PIMMS No.1 5</p> <p>PERNOD 5</p> <p>SHERRY <i>(dry / medium / sweet)</i> 5</p>	<p><b>VODKA</b></p> <p>SMIRNOFF RED 5</p> <p>FINLANDIA 5</p> <p>ABSOLUTE BLUE 5</p> <p>ABSOLUTE CITRON 5</p> <p>ABSOLUTE MANDARIN 5</p> <p>BELVEDERE 6.5</p> <p>GREY GOOSE 6.5</p>
<p><b>GIN</b></p> <p>GORDONS 5</p> <p>BOMBAY SAPPHIRE 6</p> <p>TANQUERAY No.10 6.5</p> <p>HENDRICKS 6.5</p>	<p><b>US WHISKY, BOURBON &amp; RYE</b></p> <p>SOUTHERN COMFORT 5</p> <p>JACK DANIELS 5</p> <p>MAKERS MARK 5</p> <p>BULLIET 5</p> <p>WOODFORD RESERVE 6.5</p> <p>GENTLEMAN JACK 6.5</p>	<p><b>SCOTCH &amp; BLENDED WHISKY</b></p> <p>BELLS 5</p> <p>JAMESONS 5</p> <p>FAMOUS GROUSE 5</p> <p>JOHNNIE WALKER RED 5.5</p> <p>JOHNNIE WALKER BLACK 6.5</p> <p>CHIVAS REGAL 6.5</p>
<p><b>RUMS</b></p> <p>MALIBU 5</p> <p>BACARDI 5</p> <p>HAVANNA BLANCO 5</p> <p>WRAY &amp; NEPHEW 6.5</p>	<p><b>DARK RUM</b></p> <p>CAPTAIN MORGAN 5</p> <p>MORGAN'S SPICED 5</p> <p>GOSLING'S 6.5</p> <p>SAILOR JERRY 6.5</p> <p>HAVANNA ANEJO 7YR 6.5</p>	<p><b>MALT WHISKY</b></p> <p>TALISKER 10YR 5.5</p> <p>GLENFIDICH 12YR 5.5</p> <p>GLENLIVET 12YR 5.5</p> <p>DALWHINNIE 15YR 6.5</p>
<p><b>BRANDY, COGNAC &amp; ARMAGNAC</b></p> <p>CYPRUS 5</p> <p>FIVE KINGS 5</p> <p>METAXA 5 STAR 5.5</p> <p>COURVOISIER 5.5</p> <p>CALVADOS 5.5</p> <p>JANNEAU 6.5</p> <p>HENNESSY FINE 6.5</p> <p>REMY MARTIN 6.5</p> <p>HENNESSEY XO 20</p>	<p><b>SOFT DRINK</b></p> <p>MIXERS FOR SPIRITS 1</p> <p>LEMONADE 2.5</p> <p>BITTER LEMON 2.5</p> <p>SODA 2.5</p> <p>TONIC 2.5</p> <p>SLIM LINE TONIC 2.5</p> <p>CANADA DRY 2.5</p> <p>COKE <i>(330ml)</i> 3</p> <p>DIET COKE <i>(330ml)</i> 3</p> <p>RED BULL 4</p>	<p><b>JUICES</b></p> <p>APPLE JUICE 2.5</p> <p>CRANBERRY JUICE 2.5</p> <p>PINEAPPLE JUICE 2.5</p> <p>TOMATO JUICE 2.5</p> <p>STILL WATER <i>(750ml)</i> 3</p> <p>SPARKLING WATER <i>(750ml)</i> 3</p> <p>ORANGE JUICE 2.5</p>

### STEAK NIGHT

MONDAY NIGHTS

# 50%

OFF ALL STEAKS

### TRADITIONAL SUNDAY ROAST

2 Courses - 15

3 Courses - 17

### LET'S DO LUNCH

*Monday - Saturday Lunch Menu*

2 Courses - 12

3 Courses - 15

### COME DINE WITH US

*Monday - Thursday Set Menu*

2 Courses - 15

3 Courses - 18