

MITONT DC

Nibbles	
FRESH BREAD CRUSTY KALAMATA OLIVE BREAD SERVED WITH OLIVE OIL AND BALASMIC VINEGAR	3
BRUSHETTA (V) CHOOSE FROM BRIE, PEAR AND ONION CHUTNEY/ SMOKEN SALMON WITH CREAM CHEESE AND CHIVES/ TOMATO, RED ONION, CORIANDER AND CHILLI	4.5
THAI PRAWN CRACKERS (GF) PRAWN CRAKERS SERVED WITH A SWEET CHILLI DIP	2.75
SILK RD PLATTER (GFA) PITTA BREAD SERVED WITH HUMUS, TSATSIKI, TARAMASALTA AND AN ASIAN AVOCADO DIP.	5.5
FLUFFY GARLIC BREAD/ WITH CHEESE (V) BRIOCHE BUN OVEN BAKED WITH GARLIC BUTTER	3/3.5
BOQUERONES (GF) FRESH ANCHOVIES PICKLED IN VINEGAR, LEMON AND OLIVE OIL	4.5
NACHOS (V) TORTILLA CHIPS TOPPED WITH TOMATO SALSA, OUR OWN ASIAN AVOCADO DIP AND SOUR CREAM	4
ANTIPASTI *MINIMUM OF 2 SHARING (GF OPTION AVALIABLE) A SELECTION OF CHEESE AND CHARCUTERIE SERVED WITH MEDITERRANEAN PITTA BREAD	9.5
MARINATED OLIVES (V) (GF) MARINATED MIXED OLIVES	3.25
FISH	
FISH GOUJONS FRESH WHITE FISH STRIPS COATED IN BREAD CRUMBS AND SERVED WITH A LEMON ALIOLI	4.5
Kalamari Flour dusted squid rings, pan fried and served with lemon alioli	5.5
BUTTERED BLACK PRAWN (GF) A KING PRAWN STIRFRY COOKED SOUTH INDIAN STYLE	7.5
SALMON CARTOCCIO (GF) A SALMON FILLET COOKED IN WHITE WINE AND HERBS IN A GREASEPROOF PARCEL SERVED WITH CRISPY RICE NOODLES AND GLAZED CARROT	6.5
CROQUETTES SPIDER CRAB CROQUETTES SERVED WITH LEMON ALIOLI	6

COURGETTE FRIES (V)

COURGETTE STRIPS DUSTED IN FLOURAND FRIED

APAS. MEZE BAR			
Curries and Noodles			
PAD THAI (V) (GF) STIR FRIED RICE NOODLES WITH EGG, SPRING ONIONS AND BEAN SPROUTS *ADD CHICKEN FOR £1, ADD KING PRAWNS £2	5		
MASSAMAN CURRY (V) (GF) (N) A RICH AND HEARTY CURRY WITH POTATOS, PEANUTS AND VEGETABLES WITH A TOUCH OF RICE *ADD CHICKEN FOR £1, ADD KING PRAWNS £2	5.5		
COLOMBO TAMARIND CURRY (V) A SRI LANKAN FAVOURITE, A DEEPLY FLAVOURED AND SPICY CURRY SERVED WITH A CHAPATI BREAD *ADD CHICKEN FOR £1, ADD KING PRAWNS £2	5.5		
SALADS			
PRAWN & MANGO SALAD (V) (GFA) (N) A MIXED LEAF SALAD WITH PRAWNS AND FRESH MANGO, SERVED IN A FILO PASTRY BASKET, TOPPED WITH A BLACK PEPPER AND SWEET ONION DRESSING AND ALMONDS	6		
GREEK SALAD (V) (GF) A TRADITIONAL DISH OF CUCUMBER, TOMATO, ONION, FETA AND OLIVES	4.5		
MOROCCAN SALAD (V) DRIED APRICOTS, GOATS CHEESE, POMMEGRANATE AND ALMONDS MIXED WITH SMALL GRAIN COUSCOUS AND TOPPED WITH A HONEY MUSTARD DRESSING DRESSING	4.5		
GARDEN			
SPRING ROLLS (V) HOMEMADE VEGETABLE SPRING ROLLS SERVED WITH A SWEET CHILLI SAUCE	4. 5		
CROQUETTES (V) WILD MUSHROOM CROQUETTES SERVED WITH SMOKED PAPRIKA MAYONNAISE	4.8		
SWEET POTATO WEDGES (V) (VE) (GF) SWEET POTATO WEDGES SERVED WITH LEMON ALIOLI	4.5		
PATATAS BRAVAS (V) (VE) (GF) DICED POTATO TOPPED WITH A SPICY TOMATO SAUCE	4.5		
IMAM BAYILDI (V) AUBERGINES WITH TOMATO, ONION, MIXED PEPPER, GARLIC TOPPED WITH FETA	4.8		

	MEAT	
•	CHICKEN SATAY (N) (GF) MARINATED CHICKEN SKEWERS SERVED WITH A PEANUT SAUCE	5
	MALAYSIAN STEAK (GF) 40Z FILLET LAID ON A BED OF ROCKET AND TOPPED WITH A HOISIN, TERIYAKI AND SOY SAUCE	8.
	LAOS MONEY BAGS MINCED PORK, LAOS VEGETABLES AND SPICES WRAPPED IN FILO PASTRY AND LIGHTLY FRIED, SERVED WITH A CHILLI SAUCE	5
	BEEF AND BLACK BEAN (GF) TENDER SLICES OF BEEF PAN FRIED WITH A BLACK BEAN SAUCE *VEGETARIAN OPTION AVAILABLE	6
	PERSIAN LAMB (GFA) GRILLED LAMB LOLLIPOPS COATED WITH ROSEMARY, GARLIC, SEA SALT AND BLACK PEPPERCORN, SERVED WITH COUSCOUS AND MINT YOGURT	8
	YAOUR TLOU (GFA) SAVOURY BEEF KEBABS, TOPPED WITH A GREEK YOGURT AND A SPICED TOMATO SAUCE DUSTED WITH SMOKED PAPRIKA	6
	CHORIZO FRITO (GF) SPANISH CHORIZO PAN FRIED WITH RED WINE, GARLIC AND TOPPED WITH A DRIZZLE OF HONEY	5. !
	BEEF STIFADO (GF) A GREEK CLASSIC OF SLOW COOKED BEEF PIECES IN A RED WINE AND PEARL ONION SAUCE	7
	SMOKED DUCK & NOODLES (GF) A SUCCULENT DUCK BREAST, OVEN BAKED AND TOPPED WITH A SWEET ASIAN CRANBERRY SAUCE	6.
	TURKISH MEATBALLS (GF) BEEF MEATBALLS COOKED IN FRESH TOMATO AND MIDDLE EASTERN SPICES	5. !
	CHINESE PORK (GF) CRISPY PORK BELLY TOPPED WITH A SPICY CHILLI OIL AND SERVED WITH AN ASIAN COLESLAW	7

CHICKEN STRIPS IN A TRADITIONAL BREADCRUMB AND SERVED WITH LEMON GARLIC

A TENDER CHICKEN BREAST COOKED IN WHITE WINE, WILD MUSHROOM AND CREAM 5.5

IBERICAN HAM CROQUETTES SERVED WITH SMOKED PAPRIKA MAYONNAISE

CHICKEN GOUJONS

FOREST CHICKEN (GF)

MAYONNAISE

4.5

CROQUETTES

SAUCE WITH RICE