



STARTERS / SMALL PLATES

MEDITERRANEAN OLIVES (VG) (GF)

4

GRILLED HALLOUMI (V) (GF)

9

WITH ORGANIC OLIVE OIL AND BASIL DRESSING

BLUE CHEESE MUSHROOMS (V)

9

COOKED IN CREAMY BLUE CHEESE SAUCE, SERVED WITH SOURDOUGH BREAD

GOAT CHEESE FRITTERS (V)

9

BREADED GOAT CHEESE, SWEET CHILLI SAUCE

SAGANAKI FETA (V)

9

FRIED GREEK FETA CHEESE WRAPPED IN CRISPY FILO PASTRY , COVERED IN HONEY AND SESAME SEEDS

CALAMARI

9

DEEP FRIED SQUID RINGS, SERVED WITH TARTAR SAUCE

STUFFED CROQUETTES

8

BREADED, DEEP FRIED, STUFFED WITH BACON AND CHEDDAR CHEESE TOPPED WITH LIGHT GARLIC & HERB SAUCE

SPICY CHICKEN WINGS (GF)

8

CHARGRILLED AND MARINATED IN HERBS AND SPICES

MEDITERRANEAN DIPS (V) *PUPA's Favourite*

14

PERFECT FOR SHARING (FOR 2)

A SELECTION OF 3 DIPS - TZATZIKI, SPICY TOMATO SALSA, AND HUMMUS - SERVED WITH GARLIC PITTA BREAD

(V) VEGETERIAN (VE) VEGAN (GF) GLUTEN FREE

IF YOU HAVE A **FOOD ALLERGY** OR **SPECIAL DIETRY REQUIREMENTS**, PLEASE INFORM A MEMBER OF STAFF BEFORE ORDERING!



GRILL

WE RECCOMEND ORDERING A SIDE DISH TO GO
ALONG ANY OF THE DISHES BELOW

BROCHETTES DE POULET (GF)

2 SKEWERS OF CHICKEN BREAST, MARINATED IN OLIVE OIL, GARLIC, LEMON AND MEDITERRANEAN HERBS. SERVED WITH A SALAD GARNISH

18

BROCHETTES D'AGNEAU (GF)

2 SKEWERS OF LAMB, MARINATED IN OLIVE OIL, GARLIC, AND MEDITERRANEAN HERBS, SERVED WITH A SALAD GARNISH

20

MEDITERRANEAN MEAT PLATTER

SIGNATURE MARINATED LAMB AND CHICKEN SKEWERS WITH SPANISH CHORIZO. SERVED WITH SALAD GARNISH

20

LAMB SUPREME (GF) PUPA'S *Favourite*

PRIME TENDER LAMB CUTLETS SMOTHERED IN HERBS AND SPICES. CHARGRILLED AND SERVED WITH SALAD GARNISH

24

LAMB SAGE & ROSEMARY

CHARGRILLED LAMB CUTLETS COVERED IN SAGE AND ROSEMARY CREAM SAUCE

24

POLLO A LA CREMA (GF)

MARINATED GRILLED CHICKEN BREAST COVERED IN WHITE WINE CREAM SAUCE WITH BACON AND MUSHROOMS

19

PORK CHOPS

JUICY CHOPS IN HONEY AND MUSTARD MARINADE. GRILLED OVER CHARCOAL AND SERVED WITH SALAD GARNISH

17

KING PRAWNS (GF)

MEDITERRANEAN STYLE, BRUSHED WITH GARLIC BUTTER . SERVED WITH SALAD GARNISH

19

GRILLED SEA BASS (GF)

FULL FISH (BONE -IN) , PERFECTLY GRILLED . BRUSHED WITH GARLIC BUTTER. SERVED WITH SALAD GARNISH

19

FALAFEL PLATE (V) vegan option available

FRIED FALAFEL BALLS, GRILLED PEPPERS , GRILLED MUSHROOM, CRISPY SALAD LEAVES, TOMATO AND CUCUMBER SALAD, HUMMUS, GARLIC & HERB SAUCE

19

STEAKS

ARTISAN DRY-AGED STEAKS

HAND-SELECTED PRIME CUTS, METICULOUSLY DRY-AGED IN OUR ON-SITE AGING CABINET FOR 28 TO 45 DAYS. THIS TRADITIONAL PROCESS ENHANCES NATURAL MARBLING, YIELDING A PROFOUND DEPTH OF FLAVOUR, SUBTLE NUTTINESS, AND UNMATCHED TENDERNESS.

ALL STEAKS ARE SERVED WITH A PORTION OF **SKIN ON CHIPS** AND A CHOICE OF **1 SAUCE**:
PEPPERCORN
BLUE CHEESE (GF)

RIBEYE (GF). APPROX. 350G / 12.5 OZ *PUPA's Favourite* **36**

KNOWN AS THE BUTCHERS FAVOURITE, JUICY AND TENDER. DRY AGED

SIRLOIN (GF). APPROX. 350G / 12.5 OZ

RICH MEAT, FULL OF FLAVOUR WITH JUST THE RIGHT AMOUNT OF FAT.
DRY AGED

TOMAHAWK (GF) APPROX. 1KG / 35 OZ

A HUGE BONE-IN MARBLED STEAK, RICH, JUICY AND FULL OF FLAVOUR.
RECOMMENDED TO BE COOKED RARE OR MEDIUM RARE
DRY AGED

BURGERS

ALL BURGERS ARE SERVED WITH A PORTION OF SKIN ON CHIPS

PUPA BURGER *PUPA's Favourite* **22**

ANGUS BEEF, BACON, LETTUCE, TOMATO, PEPPER, CHEESE

WHISKEY BURGER **20**

ANGUS BEEF, BACON, LETTUCE, TOMATO, CHEESE, BBQ WHISKEY&ONION SAUCE

CHICKEN BURGER **20**

GRILLED CHICKEN BREAST, SWEET CHILLI, TOMATO, LETTUCE, CHEESE, MAYO

- MAKE IT SPICY WITH OUR SIGNATURE SPICY MARINATE

HALLOUMI BURGER (V) **20**

HALLOUMI, MUSHROOM, PEPPERS, BASIL SAUCE, MAYO, LETTUCE

SHARING

MEDITERRANEAN CUISINE IS ALL ABOUT SHARING, SO WHY NOT TRY OUR SHARING PLATTERS!

MEAT FEAST FOR 2 **48**
TENDER CHICKEN AND LAMB SKEWERS, PORK CHOPS,
CHICKEN WINGS, AND SPANISH CHORIZO ON A BED OF SALAD.
SERVED WITH A CHOICE OF 2 SIDES

MEAT FEAST FOR 4 **96**
TENDER CHICKEN AND LAMB SKEWERS, PORK CHOPS,
CHICKEN WINGS, AND SPANISH CHORIZO ON A BED OF SALAD.
SERVED WITH A CHOICE OF 4 SIDES

SIDES

SKIN ON CHIPS (V) (VG) **5**

SWEET POTATO FRIES (V) (VG) **6**

GARLIC PITTA BREAD (V) **5**

MEDITERRANEAN RICE (GF) **5**

HERBS AND SPICES, TURMERIC, GARLIC BUTTER, CARROTS AND PEPPERS

GREEK SALAD (GF) (V) **6**

FETA, OLIVES, TOMATO, CUCUMBER, ONION, PEPPERS, OREGANO, OLIVE OIL

MIXED SALAD (GF) (V) **5**

MIXED LEAVES, TOMATO, CUCUMBER, ONION, PEPPER, HOMEMADE DRESSING

SAUTEED MUSHROOMS (GF) (V) **5**

IN GALIC BUTTER

ROASTED POTATOS (GF) (V) **6**

IN GALIC BUTTER AND MEDITERRANEAN HERBS

SAUCES AND DIPS

PEPPERCORN SAUCE **2** **HUMMUS** **5**

BLUE CHEESE SAUCE **3** **TZATZIKI DIP** **4**

SPICY TOMATO SALSA **4**

