


MAK

MEDITERRANEAN DINING

APERITIVO


Blood Orange Aperol Spritz.....	£9.00
Aperol, Prosecco, Fever Tree Blood Orange Soda	
Grapefruit Gin Fizz.....	8.50
Beefeater Gin, Cointreau, Lemon, Sugar, Cranberry, Grapefruit, Mediterranean Tonic	
Peach Bellini.....	£8.00
Peach pulp, Prosecco	

TO START

FIG & WALNUT SALAD £8.95
Sweet seared figs with mixed leaves, crushed walnuts, pomegranate and a sweet vinaigrette dressing 


 

CRISPY SQUID £8.95
Lightly dusted calamari, with just enough crunch, served with tartare sauce and a wedge of lemon

CHEESE FRITTI £7.95
Fried panko crumbed goats cheese pieces, served with a rich tomato sauce and rocket 

MARINATED MIXED OLIVES
 £6.95  



SEARED SCALLOPS £10.95
With chilli and garlic butter, served in the shell 



HUMMUS & PITTA BREAD
£7.95 

MEDITERRANEAN PRAWNS £7.95
King prawns cooked in a garlic butter and herb sauce, served with sourdough

MEDITERRANEAN MEATBALLS £8.50
Lamb meatballs, tomato relish with a thick, creamy yoghurt

FETA ROLLS £7.00
Crispy golden filo rolls, filled with feta cheese, onion and parsley, served with a tomato sauce 

SEAFOOD PLATTER
Based on a minimum 2 people sharing, £10pp
Deep fried prawns, scallops & calamari served with tatar sauce and spicy mayo

MAIN PLATES

CYPRriot MOUSAKKA £18.95
Layers of potato and aubergine, minced beef and béchamel sauce, baked with a melted cheese top, served with a greek side salad


SEA BASS £16.50
Sea bass fillet cooked in olive oil with a butter lemon sauce and fresh parsley, served with freshly dressed salad and fries 


MIXED SKEWERS £19.50
One skewer of chicken fillet, and one lamb fillet cooked over open coals, served with freshly dressed salad, pitta bread and rice


KING PRAWN LINGUINE £24.50
Fresh tomato sauce with garlic, parsley and white wine wrapped in fresh linguine pasta served with fresh king prawns

MIXED GRILL
Based on a minimum 2 people sharing, £22pp
One skewer of chicken fillet, one lamb fillet skewer, two meatballs and two cheese stuffed meatballs, two lamb cutlets cooked over open coals, served with freshly dressed salad, pitta and mixed rice

SALMON SHISH £18.50
Chargrilled salmon steak in a chilli honey glaze served with rice and freshly dressed salad 


 

LAMB CUTLETS £27.50
Four milk fed welsh lamb cutlets, served with olive oil mash and mixed vegetables 

FILLET OF BEEF £29.95
14oz 28 day dry-aged. Succulent, prime centre cut. Served with seasoned fries, watercress and peppercorn sauce 

CHICKEN PARMESAN £16.50
Panko crumbed chicken breast topped with a tomato and pepper sauce, dusted with parmesan cheese, served with mixed greens

LAMB KLEFTIKO £19.95
Roasted tender lamb shank, served with olive oil mash, rosemary and a red wine jus 

SIDES




Rosemary & Garlic Seasoned Fries £4.95   

Avocado Salad £5.50   

Greek Salad £6.95   

Sweet Potato Fries £5.95   

Extra Virgin Olive Oil Mash £5.50   

Mixed Greens £4.95   
Crumbled with walnuts and feta

Vegetarian , Vegan , AD- Avoiding Dairy, AG- Avoiding Gluten

Please always inform your server of any allergies or intolerances prior to ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 10% will be added to your bill.