



PIRCIO®

Check out our Mediterranean dishes on the other side

NGCI MENU

NON GLUTEN CONTAINING INGREDIENTS

## ANTIPASTI

### Goddess olives V

Mighty big green olives from Sicily's belice valley, mild and nutty

### Insalata tricolore V

Avocado, tomato and buffalo mozzarella salad, drizzled with extra virgin olive oil and fresh basil

### Gamberoni all'aglio

King prawns and prawns, garlic, chilli, white wine and touch of tomato

### Avocado Salmone Royal

Smoked salmon, prawn and avocado on a bed of salad with Marie Rose sauce

### Avocado con gamberetti

Avocado with fresh peeled prawns with homemade Marie Rose sauce

## PASTA

### Pasta alla bolognese

Traditional tomato and meat sauce

### Pasta dello chef

Chicken, mushrooms, baby spinach, cream, tomato & garlic

### Pasta alla carbonara

Bacon, egg, cream and parmesan

### Pasta arrabbiata V

Tomato sauce, chillies and garlic

### Pasta al salmone

Cream, smoked salmon and baby spinach

### Pasta ai frutti di mare

Mixed seafood with tomato sauce and garlic, topped with butterflied king prawn

### Pasta Sofia Loren

With chicken, bacon, fresh spinach and cream

### Pasta Portofino

King prawns, baby prawns, cherry tomatoes, olive oil and garlic

## MAIN COURSES

### Pollo alla Pircio

Chicken breast topped with ham, mozzarella and tomato sauce served with vegetables

### Pollo crema e funghi

Succulent chicken breast cooked in a sauce of mushrooms & onions with cream served with vegetables

### Sea Bass al vino

Pan fried sea bass fillet with wine, garlic, baby plum tomatoes and parsley topped with a big wedge of lemon served with vegetables

### Fegato alla griglia

Grilled calves liver with bacon served with mashed potato and vegetables

### Pollo toscana

Grilled basil chicken breast with mixed sweet peppers, tomatoes, black olives with leaf salad and avocado

## RISOTTO

### Risotto alla pescatora

Italian arborio rice with mixed seafood

### Risotto pollo e funghi

Italian arborio rice with chicken, spinach, garlic, mushroom, cream and tomato

## SIDES

### Chunky Fries V

### Sautéed Potatoes V

### Insalata rucola

Fresh rocket salad with cherry tomatoes and balsamic vinegar, topped with parmesan shavings

### Insalata di pomodoro e cipolla V

Tomato, onion, salad dressed & topped with fresh basil

### Insalata mista - Mixed Salad V

Mixed leaf salad drizzled with balsamic vinegar



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## HOT MEZES

### Pircio Hummus

Sautéed diced lamb fillet with pine kernels on a bed of houmous

### Halloumi Cheese V

Grilled Cyprus halloumi cheese with salad

### Falafel V

Deep fried patties made from chickpeas, herbs and spices

### Spicy Prawns

King prawns cooked in coconut cream, onions & ginger sauce

### Spicy Calf's Liver

Pan-fried calf's liver served with red onions

## COLD MEZES

### Hummus V

Puree of chick peas, tahini, lemon and garlic

### Tzatziki V

Creamy garlic yogurt with cucumber, garlic and dry mint

### Quinoa Tabbouleh V

Finely chopped flat-leaved parsley mixed with mint, quinoa, tomatoes, onion and pomegranate dressing.

### Greek Salad V

Feta cheese, tomatoes, cucumber, marinated olives and red onions

### Baby Broad Beans V

Seasoned with coriander on creamy yoghurt

### Baba Ghanoush V

Caviar of smoked aubergine, tahini, garlic, lemon, olive oil and yoghurt topped with fresh pomegranates

### Ezme Salad V N

Finely chopped tomatoes, onion and parsley with lemon and olive dressing, topped with fresh pomegranates and walnuts

### Beetroot & Quinoa Tarator V

Oven roasted beetroot, creamy garlic yoghurt, quinoa, spinach, tahini. Decorated with pomegranate

## MIXED MEZE

- ◆ HUMMUS
- ◆ TABBOULEH
- ◆ TZATZIKI
- ◆ BOREK
- ◆ BEETROOT TARATOR
- ◆ BABY BROAD BEANS
- ◆ BABA GHANOUSH
- ◆ HALLOUMI
- ◆ FALAFEL

## SPICY POTS

All cooked with onion, coconut cream, garlic and ginger based spicy sauce served with rice

### Spicy Lamb Meatball Pot

### Spicy Diced Chicken or Lamb Pot

### Spicy Tiger & King Prawns Pot

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## STEAKS & CHARCOAL GRILLS

### Lamb Shish Kebab

Marinated lamb pieces grilled on a skewer, served with rice, salad & special chilli sauce

### Chicken Shish Kebab

Marinated chicken pieces grilled on a skewer, served with rice, salad & special chilli sauce

### Adana Kofte Kebab

Minced lamb kneaded with capia peppers and fresh herbs, served with rice, salad and tomato sauce

### Chicken Shish Kofte

Minced chicken kneaded with capia peppers and fresh herbs, served with rice, salad and tomato sauce

### Grilled Juicy Lamb Cutlets

Served with rice, salad & special chilli sauce

### Lamb Ribs Kebab (Kaburga)

Grilled on a skewer served with rice, salad & chilli sauce

### Special Mixed Grill

Adana kofte, lamb cutlet, marinated cubes of chicken and lamb grilled and served with rice, salad and special chilli sauce

### Grilled Scottish Sirloin Steak

(10oz) Prime tender & juicy sirloin steak straight from the grill, served with chunky fries and salad

### Or with one of the following sauce

... Kekik Sauce With garlic, chilli, oregano and tomato sauce ... Peppercorn Sauce In a green peppercorn and with sauce

## SPECIALS

### Ali Nazik Kebab

Sautéed tender spiced bits of lamb over a smoky aubergine puree with yoghurt & garlic

### Lamb Tagine

Oven cooked with dried fruit, nuts, vegetables & served with rice

### Kleftiko (Lamb Shank)

Oven baked shank of lamb cooked with shallot onion and vegetables. Served with creamy mashed potato

### Meat Mousakka

Minced beef, layered on aubergine, courgette & potatoes, oven cooked with creamy cheese sauce, served with salad & special chilli sauce

## SEAFOOD

### Grilled Salmon

Served with creamy mashed potato and salad

### Grilled Sea Bass (2 fillet)

Served with creamy mashed potato and stir-fried vegetables

### Grilled Fish Special

Chargrilled sea bass, salmon, king prawns, monk fish with vegetables

### Monk Fish Shish

Grilled skewered monk fish with peppers and onions served with mashed potatoes, vegetables and special garlic butter capers sauce

## VEGETARIAN

### Falafel with Houmous & Vegetables V

Served with salad