

SOFT DRINKS

COKE	330ml	3.5	Lrg	4.3
DIET COKE	330ml	3.5	Lrg	4.3
COKE ZERO	330ml	3.5	Lrg	4.3
SPRITE	330ml	3.5	Lrg	4.3
FANTA	330ml	3.5	Lrg	4.3
STILL WATER	Sml	3.5	Lrg	4.9
SPARKLING WATER	Sml	3.5	Lrg	4.9
APPLETISER				3.8
GINGER ALE				3.5
BITTER LEMON				3.5
TONIC WATER				2.8
SODA WATER				2.8
GINGER BEER				2.8
RED BULL				3.8
ORANGE JUICE				3.8
APPLE JUICE				3.8
PINEAPPLE JUICE				3.8
CRANBERRY JUICE				3.8
J20				3.3

Apple & Mango / Apple & Raspberry
Orange & Passion Fruit / Mango / Lychee

Otto Kitchen

Our love for the food is ∞

A LA CARTE MENU

ALLERGEN INFO



Crustacean



Eggs



Tree Nuts



Gluten



Sesame Seeds



Fish



Shellfish



Mustard



Celery



Peanuts



Dairy



Sulphite



Soybeans



Lupin

CHILLED APPETISERS

HUMMUS (V) (N) (GF) Crushed chickpeas with lemon juice, tahini and hint of garlic	5.95
CREAMY CUCUMBER DIP (V) (GF) Diced cucumbers with creamy yoghurt, mint and dill with a hint of garlic	5.95
TARAMA (A) Smooth creamy texture of smoked cod roe with a touch of lemon	5.95
BABA GANOUSH (V) (GF) (A) Grilled aubergines with garlic, tahini and yoghurt	6.95
TABOULEH (VG) (GF) Chopped parsley, spring onion, red pepper, tomatoes, cracked wheat, lemon and pomegranate with chickpeas	5.95
SHAKSHUKA (VG) (GF) Sautéed aubergines with courgette, peppers in our special tomato and onion sauce	6.95
FETA CHEESE (V) Turkish feta cheese with lettuce, tomato and cucumber	5.95
OLIVES (V) (GF) Mix of green and black olives marinated in herbs and olive oil	5.95
STUFFED VINE LEAVES (VG) (N) Stuffed vine leaves with rice, pine kernels and topped with olive oil	5.95
EZME SALAD (V) (GF) Finely chopped tomato, green peppers, parsley, onion, spicy red pepper flakes and olive oil dressing	5.95
AVOCADO & PRAWN COCKTAIL (GF) (A) Served on a bed of shredded lettuce and avocado topped with homemade creamy cocktail sauce	7.95
MERSEA ROCK OYSTER (3 / 6 or 9 Oysters) Each 3.00 Red wine and shallot vinegar or tigers milk	

MIXED CHILLED APPETISERS

For 2 People

Hummus • Creamy Cucumber Dip • Tarama
Baba Ganoush • Tabouleh • Shakshuka

£22.50

VEGETARIAN

All served with rice and salad.

FALAFEL (V) (A) Mashed chickpeas, broad beans, fritter, crushed pepper and sesame	17.45
STUFFED AUBERGINE (V) (GF) Stuffed aubergine with onions, peppers coated in a tomato and garlic sauce	17.45
AVOCADO, HALLOUMI & FALAFEL (V) (A) Avocado based topped with grilled halloumi and falafel	17.45
VEGAN MOUSSAKA (VG) Baked aubergine, courgettes, carrot, green pepper, potatoes and chickpeas topped with vegan cheese sauce	18.45

SIDES

RICE (V)	4.95
COUSCOUS (V) (A)	4.95
CHIPS (V)	4.95
ROAST BABY POTATOES (V)	4.95
MASHED POTATO (V)	5.95
ASPARAGUS & BEETROOT (V)	6.95
MIXED FRIED VEGETABLES (V)	6.95
SPINACH (V) (A)	5.95
GRILLED ONIONS (V)	4.95
GARLIC BREAD (V) (A)	4.95

HOT APPETISERS

SOUP OF THE DAY Please ask your served for details	5.95
STUFFED AUBERGINE (VG) (A) Stuffed aubergine with onions, peppers coated in a tomato and garlic sauce. Extra cheese £1.50	6.95
CREAMY GARLIC MUSHROOM (V) (A) Mushrooms based with cream, a hint of garlic butter topped with mozzarella cheese	7.95
CHEESY PASTRY ROLLS (V) (A) Cigar shape crispy filo pastry filled with Turkish cheese, halloumi, spinach and fresh herbs, served with sweet chilli sauce	8.95
FALAFEL (N) (V) (A) Mashed chickpeas, broad beans, fritter, crushed pepper and sesame served with rocket base	7.95
HALLOUMI (V) (A) Grilled Cyprus cheese, rocket base and served with fig jam	7.95
SPICY BEEF SAUSAGE (GF) Grilled spicy Turkish sausage with rocket base	7.95
HUMMUS KAVURMA (N) (GF) (A) Succulent morsels of pan fried lamb served with hummus	8.95
LAMBS LIVER (GF) (A) Pan fried lamb liver served with red onions and parsley	8.95
PAN COOKED PRAWNS (GF) (A) Salted prawns with garlic, tomato, parsley and olive oil	8.95
TEMPURA PRAWNS (GF) (A) Deshelled king prawns, fried and served with tartar sauce and rocket	10.95
CRISPY SALT & PEPPER SQUID (A) Coated fresh squid, served with homemade smoked paprika aioli and fresh lime	9.95
SAINT-JACQUES SCALLOPS (GF) (A) Pan seared scallops with spinach base cooked in butter, garlic, black pepper and lime juice	10.95
HONEY GLAZED GOAT'S CHEESE (V) (A) Pan fried Goat's cheese with beetroot puree, honey and nigella seeds	8.95
SAUTÉED OCTOPUS (GF) (A) Served with smoked mixed pepper and baby potatoes	12.95
FRESH RIVER FOWEY MUSSELS (A) Fresh mussels with tomato sauce or cream sauce	9.95
PACIFIC GARLIC KING PRAWNS (GF) (A) Tiger prawns with white wine and garlic butter sauce	10.95
HALLOUMI FRIES (V)	7.95
DUCK BON BON (GF) Confit duck mix spring onions, garlic and sweet chilli plum sauce	12.95

MIXED HOT APPETISERS

For 2 People

Cheesy Pastry Rolls • Falafel • Halloumi
Calamari • Spicy Beef Sausage

£24.50

SALADS

SHEPHERD'S SALAD (VG) (GF) Tomato, cucumber, onion, parsley, lettuce, sumac and olive oil dressing	6.45
AVOCADO & BEETROOT SALAD (V) (N) Green salad with chopped avocado, beetroot topped with olive oil and walnut	8.45
GREEK SALAD (V) (A) Diced tomatoes, cucumber, red onion, feta cheese, green olives and capers topped with olive oil dressing	8.45
HALLOUMI SALAD (V) (GF) Mixed leaves, tomato, cucumber, roast red pepper, red onion, topped with grilled halloumi and house dressing	8.45
CAESAR SALAD (GF) (A) Sliced grilled chicken breast fillet on a bed of fresh mixed green salad	15.45

GRILLS

All served with rice and salad.
Substituted rice for chips extra £1.50

CHICKEN SHISH (A) Tender cubes of chicken skewered and grilled over charcoal	21.45
LAMB SHISH (A) Tender cubes of lamb skewered and grilled over charcoal	23.45
MIXED SHISH (A) Tender cubes of lamb and chicken skewered and grilled over charcoal	24.45
ADANA KEBAB Lean tender minced lamb skewered and grilled over charcoal	22.45
CHICKEN BEYTI Tender minced chicken seasoned with garlic, parsley skewered and grilled over charcoal	22.45
CHICKEN WINGS (A) Chicken wings marinated, seasoned and grilled over charcoal	20.45
CHICKEN THIGH (A) Chicken thigh marinated, seasoned and grilled over charcoal	22.45
CHICKEN COMBO (A) Chicken shish, chicken beyti, chicken thigh, skewered and grilled over charcoal	24.45
LAMB RIBS Succulent lamb ribs grilled over charcoal	23.45
LAMB CHOPS Tender lamb chops grilled over charcoal	26.45
MIXED BBQ (A) Tender cubes of lamb shish, chicken shish, adana kebab and lamb chop grilled over charcoal	32.45
OTTO BURGER (A) Wagyu beef homemade burger, melted cheese, topped with tomato, pickle, lettuce, fried onions and finished with burger sauce. Served with chips	16.45

OTTO'S SPECIALS

All served with couscous and salad.
Substituted rice for chips extra £1.50

ADANA WITH YOGHURT (A) Chargrilled seasoned minced lamb on a bed of diced bread, topped with yoghurt and drizzled tomato sauce with butter	23.45
WRAPPED LAMB BEYTI (A) Seasoned minced lamb wrapped in lavash bread, chargrilled, drizzled with tomato sauce and butter	24.45
WRAPPED CHICKEN BEYTI (A) Seasoned minced chicken wrapped in lavash bread, chargrilled, drizzled with tomato sauce and butter	22.45
ALI NAZIK (A) Chargrilled lean tender lamb cubes on a bed of aubergine pure with yoghurt and garlic sauce. Served with couscous and salad	24.45
LAMB STIFADO (A) Tender lamb pieces, shallot onion, garlic cooked in red wine, bay leave, oregano and cinnamon	20.45
LAMB SHANK (A) Oven baked lamb shank, served with mixed vegetables and mashed potato	21.45
CREAMY CHICKEN (A) Chicken breast cooked in a creamy white wine, mushrooms and garlic sauce, served with vegetables and mashed potato	19.45
MEAT MOUSSAKA (A) Oven baked minced lamb, aubergine, potatoes, onions, pepper topped with bechamel sauce, served with salad	17.45

(V) Vegetarian (VG) Vegan (N) Nuts (GF) Gluten Free (A) Allergen

FOOD ALLERGIES & INTOLERANCES: Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

SEAFOOD DISHES

FILLET OF SEA BASS (GF) (A) Fillet of sea bass, placed on a bed of mashed potatoes, served with vegetables	22.95
SALMON FISH (GF) (A) Pan fried fillet of salmon, served with mixed peppers, mushrooms and mashed potato	23.95
MONK FISH SKEWER (GF) (A) Pan fried fillet Monk fish, saffron, Maldon salt, olive oil, lemon, served with chips and mix salad	27.95
MIXED FISH SKEWER (GF) (A) Chunks of salmon, monk fish, prawns with Maldon salt, olive oil, lemon and then grilled over smoky charcoal. Served with chips and mix salad	25.95
OCTOPUS (GF) (A) Pan cooked octopus, dressed with oregano, olive oil, lemon juice served with mashed potato and salad	25.95
CALAMARI Marinated and battered squid, served with tartar sauce and chips	18.45
GIANT TIGER PRAWNS (GF) (A) Pacific jumbo prawns with Maldon salt, olive oil, mix veg, lemon and then grilled over smoked charcoal. Served with chips and mix salad	25.95
LOBSTER THERMIDOR (GF) (A) Freshly prepared lobster cooked with garlic butter, parsley, lemon and thermidor sauce	56.95
HALF LOBSTER THERMIDOR (GF) (A) Freshly prepared lobster cooked with garlic butter, parsley, lemon and thermidor sauce	29.95

FISH PLATTER FOR 2

Half Lobster • Mussels • Scallops • Cornish Crab
Prawns • Fried Calamari
Served with garlic butter, chips and salad

£90.00

SCOTTISH STEAKS

All our steaks are 28 days aged.
Served with grilled mushroom, tomato, steak cut chips and choice of peppercorn or red wine.

SIRLOIN STEAK (12oz) Grilled with cracked pepper maldon salt and fresh thyme	28.00
T-BONE STEAK (21oz) Grilled with cracked pepper maldon salt and fresh thyme	38.45
RIB EYE STEAK (12oz) Grilled with cracked pepper maldon salt and fresh thyme	28.00
SURF & TURF (12oz) Rib eye steak, lobster tail and herbed garlic butter	39.90

PASTAS

SEAFOOD PAELLA (A)	24.00
TAGLIATELLE CON FUNGHI (A)	16.00
LINGUINE LOBSTER & PRAWNS (A)	26.00
PENNE ARRABIATA (A)	13.95

KIDS

CHICKEN BURGER WITH CHIPS	8.45
CHICKEN NUGGETS WITH CHIPS	7.45
FISH FINGERS WITH CHIPS	7.45
CHICKEN SHISH WITH MIX RICE	9.95
CHICKEN WINGS WITH MIX RICE	9.95