

Otto Kitchen

Our love for the food is ∞

ALLERGEN INFO



Crustacean



Eggs



Tree Nuts



Gluten



Sesame Seeds



Fish



Shellfish



Mustard



Celery



Peanuts



Dairy



Sulphite



Soybeans



Lupin

LUNCH MENU

· LUNCH MENU ·

MONDAY - FRIDAY 12:00 - 15:30

2 COURSE
ONE STARTER + ONE MAIN

£14.95

PER PERSON

3 COURSE
TWO STARTER + ONE MAIN

£17.95

PER PERSON

· STARTERS ·

HUMMUS (V) (N) (GF)

Crushed chickpeas with lemon juice and a hit of garlic

CREAMY CUCUMBER DIP (V) (GF)

Diced cucumbers with creamy yoghurt, mint and dill with a hint of garlic

TARAMA

Smooth creamy texture of smoked cod roe with a touch of lemon

BABA GANOUSH (V) (GF)

Grilled aubergines with garlic, tahini and yoghurt

TABOULEH (V) (GF)

Chopped parsley, spring onion, red pepper, tomatoes, cracked wheat, lemon and pomegranate with chickpeas

SHAKSHUKA (V) (GF)

Sautéed aubergines with courgette, peppers in our special tomato and onion sauce

FETA CHEESE (V)

Turkish feta cheese with lettuce, tomato and cucumber

OLIVES (V) (GF)

Mix of green and black olives marinated in herbs and olive oil

AVOCADO & PRAWN COCKTAIL

Served on a bed of shredded lettuce and avocado topped with homemade creamy cocktail sauce

SOUP OF THE DAY

Please ask your served for details

STUFFED AUBERGINE (V)

Stuffed aubergine with onions, peppers coated in a tomato and garlic sauce.

CREAMY GARLIC MUSHROOM (V)

Mushrooms based with cream, a hint of garlic butter topped with mozzarella cheese

CHEESY PASTRY ROLLS (V)

Filo pastry filled with feta cheese, parsley, spinach and dill served with rocket base

FALAFEL (V) (N)

Mashed chickpeas, broad beans, fritter, crushed pepper and sesame served with rocket base

HALLOUMI (V)

Grilled Cyprus cheese, rocket base and served with fig jam

SPICY BEEF SAUSAGE

Grilled spicy Turkish sausage with rocket base

STUFFED VINE LEAVES (V) (N)

Stuffed vine leaves with rice, pine kernels and topped with olive oil

EZME SALAD (V)

Finely chopped tomato, green peppers, parsley, onion, spicy red pepper flakes, and olive oil dressing

FRESH RIVER FOWEY MUSSELS

Fresh mussels with tomato sauce or cream sauce

· MAIN COURSES ·

CHICKEN SHISH

Tender cubes of chicken skewered and grilled over charcoal

ADANA KEBAB

Lean tender minced lamb skewered and grilled over charcoal

CHICKEN BEYTI

Tender minced chicken seasoned with garlic, parsley skewered and grilled over charcoal

CHICKEN WINGS

Chicken wings marinated, seasoned and grilled over charcoal

CAESAR SALAD

Sliced grilled chicken breast fillet on a bed of fresh mixed green salad

LAMB STIFADO

Tender lamb pieces, shallot onion, garlic cooked in red wine, bay leave, oregano and cinnamon

CREAMY CHICKEN

Chicken breast cooked in a creamy white wine, mushrooms and garlic sauce, served with vegetables and mashed potato

MEAT MOUSSAKA

Oven baked minced lamb, aubergine, potatoes, onions, pepper topped with bechamel sauce, served with salad

FILLET OF SEA BASS (GF)

Fillet of sea bass, placed on a bed of mashed potatoes, served with vegetables

FALAFEL (V)

Mashed chickpeas, broad beans, fritter, crushed pepper and sesame

STUFFED AUBERGINE (V)

Stuffed aubergine with onions, peppers coated in a tomato and garlic sauce

AVOCADO,

HALLOUMI & FALAFEL (V)

Avocado based topped with grilled halloumi and falafel

VEGAN MOUSSAKA (V)

Baked aubergine, courgettes, carrot, green pepper, potatoes and chickpeas topped with cheese sauce

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

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.

Bottomless

· LUNCH ·

Everyday 12:00 - 4:00

Unlimited Prosecco For 2 Hours
&
3 Course Menu

£38.95

PER PERSON

PLEASE CHOOSE ONE

· STARTERS ·

TRIO MEZE

Selection of Chef's mix mezze

HALLOUMI (V)

Grilled Cyprus cheese, served with sweet chilli sauce and rocket base

SPICY BEEF SAUSAGE

Grilled spicy Turkish sausage with rocket base

CHEESY PASTRY ROLLS (V)

Cigar shape crispy filo pastry filled with Turkish cheese, spinach and fresh herbs, served with sweet chilli sauce

AVOCADO & PRAWN COCKTAIL

Served on a bed of shredded lettuce and avocado topped with homemade creamy cocktail sauce

CRISPY SALT & PEPPER SQUID

Fried squid served with rocket and tartar sauce

FRESH RIVER FOWEY MUSSELS

Fresh mussels with tomato sauce or cream sauce

PLEASE CHOOSE ONE

· MAIN COURSES ·

CHICKEN SHISH

Tender cubes of chicken skewered and grilled over charcoal

ADANA KEBAB

Lean tender minced lamb skewered and grilled over charcoal

FILLET OF SEA BASS

Fillet of sea bass, placed on a bed of mashed potatoes, served with vegetables

AVOCADO, HALLOUMI & FALAFEL (V)

Avocado based topped with grilled halloumi and falafel

FRESH RIVER FOWEY MUSSELS

Fresh mussels with tomato sauce or cream sauce

LAMB STIFADO

Tender lamb pieces, shallot onion, garlic cooked in red wine, bay leave, oregano and cinnamon

PLEASE CHOOSE ONE

· DESSERTS ·

BAKLAVA (N)

An iconic traditional dessert made from layers of filo pastry and chopped nuts. Served with ice cream

ICE CREAM COCKTAIL

Chocolate, Vanilla and Strawberry flavours served with special sauces

CREME BRULEE

Break into the crunchy caramelised top to discover a smooth rich custard inside

***TERMS & CONDITIONS:**

Bottomless who lunch is available Monday - Sunday 12:00noon - 4:00pm.
Unlimited prosecco served by the glass. All customers will be given a 2 hour seating.
PLEASE DRINK RESPONSIBLY.