

2 COURSES £15.95

Available Tuesday to Thursday, 12noon – 2:30pm (last seating)

STARTERS

Soup of the Day @

Hearty Mediterranean-inspired soup with warm sourdough and salted butter.

Bread and Olives @ @ (*)

Toasted bread, balsamic, olive oil, and Italian olives.

Bruschetta @ @ (*)

Chargrilled sourdough topped with tomatoes, garlic, basil, and olive oil.

Mozzarella Fritta @

Golden-fried mozzarella with warm tomato and basil dip.

Roasted Vegetable Arancini

Crispy risotto balls with vegetables, mozzarella, and duo of sauces.

Spanakopita @

Filo pastry with spinach, ricotta, honey, and lemon dressing.

MAINS

Orecchiette Arrabbiata @ 🚇

Southern Italian pasta in spicy tomato, garlic, and chilli sauce.

Linguine Meatballs



Spiced beef meatballs in rich tomato sauce with linguine.

Linguine Gamberoni



King prawns in tomato-cream bisque with parsley and olive oil.

Roasted Vegetable Risotto @ 📳

Arborio rice with Mediterranean vegetables in San Marzano tomato sauce.

Pollo Fungi 🖲 🕲

Grilled chicken with pancetta, mushrooms, roast potatoes, and vegetables.

DESSERTS

Baklava with Vanilla Ice Cream @

Filo pastry, nuts, honey syrup, served warm with vanilla ice cream.

White Chocolate Profiteroles @ (**)

Cream filled choux parcels topped with white chocolate.

Selection of Ice Cream @ (*)



Choice of pistachio, chocolate or strawberry.

Dietary Requirements:

Please inform your server of any dietary restrictions. allergies, or special requirements you may have. While we strive to accommodate all needs, we cannot guarantee the absence of allergens in our dishes. If you are unsure about any ingredients or preparation methods, please ask your server for more information.





Vegetarian

Vegan / Available





Gluten Free / Available

Halal / Available



Gift vouchers available from

https://mediterranean.casa/store

Please note that a discretionary 10% service charge will be added to all bills. This charge is shared equally among all their hard work and dedication to providing you with an exceptional dining experience. We thank you for your understanding and support.

