



VENUE 295

— BAR & RESTAURANT —



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VENUE 295

COLD STARTERS

KALAMATA OLIVES VG <i>Marinated olives w/ herbs and garlic</i>	5.5	SHAKSHUKA VG, D <i>Aubergine, garlic, tomato, peppers and olive oil</i>	6
HUMMUS VG <i>Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing</i>	6	THE VENUE 295 SALAD V <i>Seasonal leaves, dried fig, sultana, dates and cranberry topped with Erzincan tulum cheese, crushed walnuts, olive oil, sumac and pomegranate molasses</i>	9
CACIK V, D <i>Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic</i>	6	AVOCADO & MIXED LEAVES SALAD VG <i>Red onion, tomato, cucumber, olive oil, sumac and pomegranate molasses</i>	9
RUNNER BEAN VG <i>Cooked in tomato sauce, onion and garlic</i>	5.5	FETA CHEESE SALAD V <i>Mixed leaves, tomato, cucumber, red onion, olive oil, sumac and pomegranate molasses</i>	8
AVOCADO PRAWN COCKTAIL <i>Prawn cocktail and avocado served on a bed of shredded lettuce and home-made cocktail sauce</i>	9	BURRATA CHEESE V <i>pesto sauce, pine nuts and sun-dried tomatoes</i>	8.5

HOT STARTERS

GARLIC KING PRAWN <i>Sautéed king prawns w/ garlic</i>	9	SPICY CHICKEN WINGS <i>Coal fired spicy wings</i>	9.9
DEEP-FRIED CALAMARI <i>Marinated squid, served w/ tartare sauce</i>	9.5	FALAFEL VG, S <i>Broad beans, chickpeas and vegetable fritters</i>	6.5
SPICY BEEF SAUSAGE - SUCUK <i>Grilled spicy beef sausage on skewer</i>	7.5	LAMBS LIVER <i>Spicy option available</i> <i>Lambs liver cooked in butter with herbs, served with red onion</i>	7
FILO PASTRY - SIGARA BOREGI V <i>Filo pastry parcels filled w/ spinach and feta cheese</i>	7.5	HUMUS KAVURMA <i>Diced lamb fillet w/ pine kernels on a bed of hummus</i>	8.5
GRILLED OCTOPUS <i>Grilled octopus, served with extra virgin olive oil and roast potato and mixed bell peppers</i>	11	WARM GOAT'S CHEESE V <i>Served with walnut crust on a bed of mixed leaves and reed onion</i>	8.5
HALLOUMI V <i>Grilled Cyprus cheese served w/ garnish</i>	7.5	DEEP-FRIED BRIE V <i>Served with mixed leaves and cranberry sauce</i>	8.5

MAINS

All served with salad

LAMB SHISH <i>Marinated cubes of lamb grilled on skewer</i>	23.5	LAMB RIBS <i>Succulent lamb ribs grilled over charcoal</i>	22	CHICKEN WINGS <i>Char-grilled chicken wings</i>	16
CHICKEN SHISH <i>Marinated cubes of chicken grilled on skewer</i>	21.5	ADANA KOFTE <i>Slightly spicy marinated fine cuts of lamb minced and mixed w/ fresh herbs, grilled on a skewer</i>	20	CHICKEN & GOAT CHEESE SALAD <i>Char-grilled cubes of chicken with mixed leaves, tomato, cucumber, red onion, olive oil, sumac and pomegranate molasses</i>	18.5
MIXED SHISH <i>Marinated cubes of chicken and lamb grilled on skewer</i>	24.5	MIXED GRILL <i>Selection of chicken shish, lamb shish, adana, a lamb rib and a chop</i>	27	BEEF BURGER <i>Served with chips</i>	19
LAMB CHOPS <i>Tender lamb chops seasoned and grilled over charcoal</i>	25			LAMB LOKKUM 295	25

SEAFOOD

WHOLE SEA BASS <i>Char-grilled whole sea bass served with salad and roast potatoes or chips</i>	22.5
GRILLED SALMON <i>Served with roast potatoes, broccolini and Hollandaise sauce</i>	22.5
SHELLED TIGER PRAWNS <i>Pacific jumbo prawns, cooked on smoky charcoal served with chips and salad</i>	26

STEAKS

All our steaks are served with steak-cut chips, cherry tomato, mushroom and asparagus - and a choice of peppercorn or red wine sauce

SIRLOIN STEAK 350G	33
RIB-EYE STEAK 350G	35
DALLAS STEAK	38

VEGETARIAN & VEGAN

AUBERGINE STEAK <i>Vegan option available</i>	16.5
<i>Stuffed with Mediterranean vegetables, topped with melted mozzarella, served with rice or bulgur</i>	
CHAR-GRILLED VEGETABLES	17.5
<i>VEGAN option available</i>	
<i>A mix of Mediterranean vegetables, cooked to a perfection over charcoal. Finished off with home made tomato and garlic sauce</i>	
RUNNER BEAN <i>Vegan option available</i>	15.5
<i>Fresh runner beans, cooked in tomato, garlic sauce, served with rice or bulgur</i>	
FALAFEL VG	16.5
<i>Served with humus and salad</i>	

SIDES

RICE VG	4.5
BULGUR VG	4.5
STEAK-CUT CHIPS W/ SEA SALT VG	4.5
YOGHURT V, D	4.5
SAUTÉED BABY POTATOES V	5.5
GRILLED ASPARAGUS V	6
BREAD VG	2.5
WILD BROCCOLI V	5.5
SEASONAL MIXED VEGETABLES V	6.5

(VG) Vegan - (V) Vegetarian - (S) Contains Sesame - (D) Dairy • 12.5% Service charge will be added to your bill
If you have any Allergies please ask a member of staff before placing your order