PIRCIO

The family run restaurant

ANTIPASTI

Soup Of The Day

Pane di Pizza e Aglio V
Garlic, oregano, tomato pizza bread

Bruschetta Al Pomodoro V
Toasted garlic ciabatta heaped with fresh tomato, basil and red onion with drizzle of olive oil

Crostino Formaggio Di Capra V
Light and crispy bread topped with goat cheese and oven baked with red onions served with mixed leaves and dressing

Prosciutto e Melone
Parma ham with melon

Mighty Mixed Olives

Lemon Pollo Fritto
Breaded fried chicken inner fillet, lemon mayonnaise dip

Calamari Fritti
Vodka-marinated squid served with tartare sauce

Brie Alla Romana V
Deep fried brie served with redcurrant sauce

Insalata Caprese V
Buffalo mozzarella and tomato salad, drizzled with extra virgin olive oil and fresh basil

MAINS

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

Penne Arrabbiate V
Tomato sauce, chillies and garlic

Spaghetti Alla Carbonara
Bacon, egg, cream and parmesan

Pollo Crema e Funghi
Succulent chicken breast cooked in a sauce of mushrooms & cream sauce served with vegetables

Spaghetti alla Bolognese
Traditional tomato and meat sauce

Penne alla Amatriciana
Tomato sauce, onions, bacon and red wine

Pizza Regina
Tomato, mozzarella, mushroom and ham

Fegato alla Griglia
Grilled calves liver with bacon served with mashed potato and vegetables

Pollo Milanese
Chicken in breadcrumbs served with spaghetti bolognese and mixed leaves

Pizza Margherita V
Tomato, mozzarella cheese, olive oil and fresh basil

Pizza Funghi V
Tomato, mozzarella and mushrooms

Pizza Americana
Tomato, mozzarella, chillies and spicy pepperoni

2 COURSE £17.95

(N) CONTAINS NUTS - (V) VEGETARIAN - If you have any dietary conditions please notify a member of our staff.
A discretionary service charge of 12.5% will be added to bill. V.A.T included

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MEZES

Soup of the Day

Houmous V
Puree of chick peas, tahini, lemon, garlic

Tzatziki V
Creamy garlic yoghurt with cucumber and dry mint

Beetroot & Quinoa Tarator V
Oven roasted beetroot, creamy garlic yoghurt, quinoa, spinach, tahini. Decorated with pomegranate

Battered Squid - Calamari
Vodka-marinated squid, served with tartare sauce

Fried Goat Cheese V
Goat cheese covered in bread crumbs served with salad & cranberry sauce

Mighty Mixed Olives

Falafel V
Deep fried patties made from chickpeas, herbs and spices

Turkish Stuffed Meatballs N
Fried stuffed couscous, minced beef, onion, fresh herbs and walnut served on a bed of hummus

Halloumi Cheese V
Grilled Cyprus halloumi with salad

Imam Bayildi V
Stewed aubergines, peppers, chickpeas and tomatoes

Spinach and Feta Pastry Parcels (Borek) V
Filo pastry filled with spinach and feta cheese

MAINS

Chicken Sis Kebab
Marinated chicken pieces grilled on a skewer, served with bulgur pilaf, salad and special chilli sauce

Lamb Kofte
Seasoned lamb patties grilled and served with bulgur pilaf, salad and special chilli sauce

Filo Pastry Parcels V
Filo pastry parcels filled with spinach and feta cheese served with rocket salad and sweet chilli sauce

Falafel V
Deep fried patties made from chickpeas, herbs and spices, served with hummus and vegetables

Pircio Burger
Homemade beef burger, buffalo mozzarella, lettuce, onion, tomato & homemade mayonnaise served with chunky chips

Chicken Kofte
Chargrilled seasoned chicken patties served with salad, bulgur pilaf and special chilli sauce

Turkish Pide
Halloumi, spicy sausage (sucuk), mozzarella

Lamb Tagine
Oven cooked lamb with dried fruits, nuts and vegetables served with bulgur pilaf

Veggie Kebab V
A variety of grilled skewed seasonal vegetables, topped with tomato sauce, served with bulgur pilaf,salad and babaganush

Meat Mousakka
Minced beef, layered on aubergine, courgette and potatoes, oven cooked with creamy cheese sauce, served with salad

Sarma Beyti Kebab
Marinated chicken grilled on skewer, wrapped in lavash bread, topped with tomato sauce then drizzled with butter and served with yoghurt

Veli Nazik
grilled chicken over a smoky aubergine puree with yoghurt & garlic

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