

BLACK & RED

B I S T R O G R I L L



@blackandred.bistrogrill



WWW.BLACKANDREDRESTAURANT.COM

PRIVATE HIRE

Looking for a venue to host an event?
We offer bespoke solutions for all occasions up to 100 people

BIRTHDAY
CORPORATE
WEDDINGS
ANNIVERSARY
ANY OTHER EVENTS

ASK A MEMBER OF STAFF FOR MORE INFO

COLD STARTERS

MIXED OLIVES V G 6.00
A bowl of marinated mixed jumbo olives

HUMUS V G 6.00
A seasonal blend of pureed chickpeas with tahini, lemon juice, garlic and olive oil

TARAMA 6.00
Marinated cod roe with onion, garlic, lemon and olive oil

SPINACH TARATOR V G 6.00
Garlicky mixture of green vegetables, fresh herbs and yoghurt

CACIK V G 6.00
Stained yoghurt, cucumber, fresh mint, dill, garlic and olive oil

SHAKSHUKA V G 6.00
Gently cooked aubergines, diced tomato, mixed peppers, herbs finished with special tomato sauce

PRAWN COCKTAIL G 6.00
Prawn, lettuce, cherry tomato and our classic Marie rose sauce

BEETROOT V G 6.00

CHEESE PLATTER 15.00

MIXED COLD MEZE 15.00
Hummus, tarama, cacik, shakshuka

SIDE

CHIPS 5.00

PERI PERI CHIPS 6.00

CAJUN CHIPS 6.00

MAC & CHEESE 8.00

BABY POTATO 6.00

ASPARAGUS 7.00

MASHED POTATO 6.00

RICE or BULGUR 4.00

HOT STARTERS

LENTIL SOUP V 7.00
Served with bread

WINGS G 8.00
Marinated chicken wings char-grilled

HALLOUMI CHEESE V G 8.00
Grilled Cyprus cheese.
Served with garnish

SUCUK G 8.00
Turkiyes famous garlic sausage served with garnish

HALLOUMI and SUCUK G 8.00
Grilled cyprus cheese and garlic sausage

PAN FRIED PRAWN G 9.00
Peeled tiger prawns cooked with tomato sauce, garlic and herbs

CALAMARI 9.00
Marinated squid, served with tartar sauce and garnish

CHICKEN LIVER G 8.00
Sauteed diced chicken liver, red onion, herbs and served with garnish

SCAMPI 7.00
Deep fried scampi, traditionally in a crispy bread crumb served with sweet chilli sauce

SALAD

CHICKEN CAESAR SALAD 10.00

EZME SALAD 7.00

AVOCADO SALAD 9.00

FETA CHEESE SALAD 8.00

GREEN SALAD 6.00

GARLIC MUSHROOMS V G 7.00
Freshly cooked button mushrooms, in garlic cream and topped with cheddar cheese

SIGARA BOREGI V 7.00
Deep fried filo pastry, filled with feta cheese served with sweet chilli sauce and garnish

FALAFEL V N 7.00
Crushed chickpeas, broad beans, mixed vegetables and herbs, lightly deep fried served with hummus and garnish

HUMUS AND LAMB N G 8.00
Small lamb pieces, pine kernels pan fried and served on a bed of humus

IZGARA KOFTE 8.00
Minced lamb meatballs mixed with milk, bread, herbs, char-grilled and served with garnish

KIDS MENU

CHICKEN NUGGETS 8.00

CHICKEN SHISH 12.00
Served with chips

CHICKEN WINGS 12.00
Served with chips

SPAGHETTI BOLOGNESE 10.00



FROM GRILL

CHICKEN SHISH G 18.00	CHICKEN KOFTE G 18.00
Marinated cubes of chicken breast, char-grilled on a skewer, served with rice and salad	Slightly spicy minced chicken breast with garlic and herbs, char-grilled, served with rice and salad
LAMB SHISH G 20.00	LAMB BEYTI G 18.00
Marinated cubes of tender lamb, char-grilled on skewer, served with rice and salad	Slightly spicy minced lamb with garlic, herbs and char-grilled, served with rice and salad
ADANA KEBAB G 18.00	ADANA KEBAB WITH YOGURT 20.00
Slightly spicy lamb minced, with herbs char-grilled on a skewer, served with rice and salad	Slightly spicy minced lamb on a bed of bread croutons and tomato sauce drizzled with melted butter and served with yoghurt
CHICKEN WINGS G 15.00	WRAPPED LAMB BEYTI 21.00
Marinated chicken wings, char-grilled, served with rice and salad	Slightly spicy minced lamb with garlic and herbs, char-grilled and wrapped in a lavash bread and a tomato sauce, drizzled with melted butter and served with yoghurt
LAMB CHOPS G 22.00	WRAPPED CHICKEN BEYTI 21.00
Seasoned char-grilled lamb chops, served with rice and salad	Slightly spicy minced chicken breast with garlic and herbs, char-grilled and wrapped in a lavash bread and tomato sauce, drizzled with melted butter and served with yoghurt
LAMB RIBS G 21.00	MIX LAMB CHOPS & RIBS 24.00
Seasoned char-grilled lamb ribs, served with rice and salad	Seasoned char-grilled lamb ribs and chops, served with rice and salad
MIXED SHISH G 20.00	CHEF SPECIAL 40.00
Marinated cubes of chicken and lamb shish, char-grilled, served with rice and salad	Lamb shish, chicken shish, adana kebab, chicken wings and lamb chops served with rice and salad
MIXED GRILL G 22.00	
A selection of chicken shish, lamb shish and adana kebab, served with rice and salad	

BLACK & RED SPECIAL

SURF & TURK 23.00	CHICKEN ALA CREAM G 18.00
King prawn with choice of lamb shish, chicken shish or Adana, served with salad and rice	Chicken breast garlic, mushroom and mixed bell peppers cooked in cream sauce served with rice
MEAT MOUSSAKA 17.00	LAMB SOTE G 19.00
Layers of minced lamb, aubergine, carrots, potatoes and courgette, topped with a béchamel sauce and melted cheese, served with salad	Tender lamb pieces, mixed with mushrooms, peppers, tomato and onions, topped with tomato sauce, served with rice and salad
KLEFTIKO G 21.00	CHICKEN SOTE G 18.00
Slowly cooked lamb shank with carrots, onion, celery and herbs in a special tomato sauce, served with mashed potato	Tender chicken breast pieces, mixed with mushrooms, peppers, tomato and onions, topped with tomato sauce, served with rice and salad

SEA FOOD

SALMON FILLET G 20.00
Char-grilled fillet of salmon, served with mashed potato and salad
WHOLE SEA BASS G 22.00
Char-grilled wild sea bass, served with mashed potato and salad
KING PRAWNS G 24.00
Char-grilled king prawns, served with chips and salad

PASTA

PENNE CON POLLO 15.00
Made with chicken breast, mushrooms, basil pesto, in a creamy sauce topped with parmesan cheese
PENNE VEGETARIAN V 15.00
Made with sliced mushrooms and peppers in a delicious tomato sauce and basil pesto topped with parmesan cheese
PENNE SEAFOOD 18.00
Made with mix of seafood (squid, mussels, prawn and salmon) cooked in creamy sauce topped with parmesan
SPAGHETTI BOLOGNESE 15.00
Made with our delicious bolognese sauce and basil pesto, topped with parmesan cheese
SPAGHETTI CARBONARA 15.00
Made with italian pancetta, basil pesto and egg in a creamy sauce topped with parmesan cheese

BURGERS *Served with salad and chips*

HOME MADE BURGER 12.00
CHICKEN FILLET 12.00
HALLOUMI BURGER 10.00

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES

VG VEGAN N NUTS V VEGETARIAN G GLUTEN FREE

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA V 17.00
Layers of aubergine, potatoes, carrots, courgette, peas, chickpeas, mixed peppers and garlic. topped with a bechamel sauce and melted cheese, served with rice
FALAFEL V 17.00
Crushed chickpeas, broad beans, mixed vegetables and herbs lightly deep fried served with hummus and salad
HALLOUMI V 18.00
Cyprus cheese served with rice and salad
IMAM BAYILDI V 16.00
Whole aubergine stuffed with onion, garlic, and tomato and simmered olive oil, served with rice and salad
VEGETARIAN KEBAB 16.00
Aubergine, mushrooms, onion mixed peppers char-grilled, served with rice and salad

SUNDAY ROAST

Served with roast potatoes, mixed vegetables, yorkshire pudding

QUARTER CHICKEN ROAST 9.90
BEEF ROAST 11.90
LAMB ROAST 13.90

PRIVATE HIRE

Looking for a venue to host an event?
We offer bespoke solutions for all occasions up to 100 people

BIRTHDAY
CORPORATE
WEDDINGS
ANNIVERSARY
ANY OTHER EVENTS

ASK A MEMBER OF STAFF FOR MORE INFO