

ego
mediterranean

DINE OUT
AT EGO



TWO DINE FOR £30. CHOOSE ANY MAIN COURSE EACH, PLUS A STARTER OR DESSERT. ADD A BOTTLE OF HOUSE WINE FOR £10.

STARTERS

SOUP DU JOUR **v gf***

Soup of the day with fresh bread

CHORIZO FRITO AL VINO **gf***

Braised in red wine, garlic, rosemary & thyme served with toasted baguette

GARLIC MUSHROOMS **v gf***

Sautéed field & wild mushrooms, garlic, lemon & parsley cream with toasted baguette

CALAMARI FRITTI

Paprika floured squid rings, aioli & fresh lemon

PANKO CRUMBED

IBERIAN BELLY PORK **n**

Black pudding, toasted walnuts, mixed leaves & apple mayonnaise

GRILLED GOAT'S CHEESE **v gf***

Toasted brioche with caramelised red onions, aged balsamic & Jen's beetroot chutney

SALMON FISHCAKE

Soft poached egg, lemon & dill hollandaise and mixed leaves

GAMBAS AL PIL PIL **gf***

7 King prawns pan fried with garlic & guindilla chillies, toasted bread

BREADED CAMEMBERT **v**

Panko breaded Camembert with mixed dressed leaves & cranberry compote

CHICKEN LIVER & ROSEMARY PÂTÉ **gf***

Clarified butter & pink peppercorns, toasted baguette & Maria's chilli tomato marmalade

MAIN COURSES

PAN-ROASTED

CHICKEN SUPRÊME **n gf**

With Grana Padano, sun blushed tomato, saffron risotto & basil pesto

227g PRIME RUMP **gf**

Chargrilled and served with grilled vine plum tomato, sautéed flat mushroom, dressed rocket & skin-on fries

LEMON CHICKEN MILANESE **gf***

Rocket, sun blushed tomato & Grana Padano salad, lemon caper chilli dressing and skin-on fries

COURGETTE & SWEETCORN

FRITTERS **ve n gf**

Homemade spiced fritters, carrot, raisin & orange salad, red pepper tapenade, hummus, & toasted dukka

PEPPERONI PICCANTE PIZZA

Tomato, mozzarella, pepperoni, sliced red chillies

HANGING 200g PIRI-PIRI

CHICKEN KEBAB **gf***

Skewered with red onion, courgette & peppers with mixed leaf salad, tzatziki & tortillas

ANDALUCIAN PORK FILLET **gf**

Wrapped in Serrano ham, with creamed savoy cabbage, wholegrain mustard sauce & dauphinoise potatoes

MOROCCAN LAMB **n gf***

Slow cooked spiced lamb with Moroccan vegetables, fruity couscous, flaked almonds, tzatziki & toasted pitta bread

PAN-FRIED SEA BASS FILLETS **gf**

With roasted chorizo, cherry tomatoes, red onion, sautéed new potatoes & rocket

SPAGHETTI CARBONARA **gf***

Spaghetti tossed with pancetta, cream & Grana Padano

SLOW COOKED

BEEF BOURGUIGNON **gf**

Served with pommes purée, pancetta wrapped green beans & root vegetable crisps

CYPRIT HALLOUMI KEBAB **v gf***

Skewered with red onion, courgette & peppers with mixed leaf salad, tzatziki & tortillas

PAELLA MIXTA **gf**

Chicken, chorizo, King prawns, squid, mussels, piquillo peppers, tomato, green beans & peas

VEGETABLE PAELLA **ve gf**

Artichoke, courgette, aubergine and tomato, piquillo peppers, green beans & peas

MOROCCAN FALAFEL **v n gf***

Spiced vegetables, fruity couscous, flaked almonds, tzatziki & toasted pitta bread

DESSERTS

WARM TRIPLE CHOCOLATE BROWNIE **gf**

Triple chocolate brownie, chocolate fudge sauce & vanilla pod ice cream

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla pod ice cream

WARM FRANGIPANE & RASPBERRY TART **n ve***

Vanilla pod ice cream & raspberry coulis

RASPBERRY or PASSIONFRUIT SORBET **ve**

3 scoops served with fresh mint

SICILIAN LEMON TART

Chantilly cream & raspberry coulis

RHUBARB & GIN CRUMBLE

Served with warm custard or vanilla pod ice cream

v vegetarian

ve vegan

ve* can be made vegan

n contains nuts

gf gluten free

gf* can be made gluten free