



- Food Allergy Notice. Please be advised that food prepared here may contain the following ingredients: Milk, Eggs, Wheat, Flour, Soya Beans, Peanuts, Tree Nuts, Fish, Shellfish or Sesame Seeds etc . . .
- Please ask server for advice on Gluten Free, Vegan and Vegetarian Options.
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TAPAS

— Starters —

Soup of the Day (v)

Served with a freshly baked bread roll. Gluten Free bread if desired

Salmon Eido

Small parcels of filo pastry filled with salmon and fresh herbs

Sucuk Izgara

Grilled garlic sausages with salad

Thai Fish Cakes

Fillet of salmon minced with Thai and Mediterranean herbs

Hummus (v)

Blended chickpeas mixed with tahini, olive oil, lemon juice and garlic

Peynirli Borek (v)

Small parcels of filo pastry filled with feta cheese and parsley

Garlic Bread (v)

8.00

Halloumi (v)

Grilled Halloumi cheese

8.50

8.50

Ezme Salata

Finely chopped tomatoes, cucumber, red onions and parsley with lemon juice

8.50

8.50

Calamari

Calamari rings with home-made dripping sauce

9.50

8.50

Aubergine Ratatouille

Delicious stewed aubergine, tomatoes and onions

8.50

8.50

Lamb Kofte

Turkish style char-grilled lamb mince skewers with yogurt dip

9.00

8.50

King Prawns

King Prawns marinated with garlic and Mediterranean herbs

10.50

6.00

Garlic Bread and Cheese (v)

6.50

MAIN MEALS

FIGO'S GRILL

Figos Special

A mixed grill of chicken and lamb kebab, lamb chops and lamb kofte. Served with pitta bread, rice, side salad and a yoghurt dip.

22.50

Chicken Kebab

Marinated diced chicken grilled and served with rice, pitta bread, side salad and yoghurt dip

18.50

Kofte Durum

Marinated minced lamb kofte, wrapped in a tortilla with a tomato, garlic and oregano sauce on top. Served with a side salad, yoghurt dip and chips or rice.

18.50

Lamb Kebab

Marinated diced lamb grilled and served with rice, pitta bread, side salad and yoghurt dip

19.50

Lamb Chops

Marinated lamb chops, grilled and served with rice and side salad

19.50

Sirloin Steak

10oz sirloin steak, served with peppercorn sauce, mushrooms and onion. Comes with French fries and a side salad.

22.50

T-Bone Steak

16oz T-Bone steak, cooked to your liking, mushrooms, onion and peppercorn sauce on the side. Served with chips and a side salad.

28.00

SEAFOOD

Grilled Sea Bass

Marinated with olive oil, Mediterranean herbs and black pepper. Served with fresh salad, baby potatoes and lemon.

19.50

Salmon Marroo

A baked salmon fillet marinated with savoury seasoning. served with new potatoes, rice and side salad.

19.50

Cod with Crispy Potatoes

A fillet of cod cooked in the oven with cherry tomatoes, a splash of olive oil and orange juice. Served with crispy potato wedges and a side salad.

19.50

Monkfish and Prawn Kebabs

Marinated prawns and Scottish monkfish, char-grilled with Mediterranean vegetables, served with pitta bread, rice, and a side salad.

20.50

Grilled Tuna Steak with Mango

A meaty tuna steak, grilled and marinated with a mango salsa. Served with rice and side salad.

19.50

Seafood Guvech

Marinated monkfish and king prawns cooked with peppers, onions, carrot, aubergine and courgette, served with rice, salad and garlic bread.

19.50

Please See Over for More Main Meal Options



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MAIN MEALS

SPECIALS

Ottoman Kebab 20.50

Diced chicken and lamb, mixed with mushroom, peppers and onions, cooked with a creamy gravy sauce and mozzarella cheese.
Served with garlic bread, rice and side salad.

Chicken Guvech 18.50

Diced chicken simmered with Mediterranean vegetables, served with rice, garlic bread and side salad.

Lamb Guvech 19.50

Diced lamb simmered with Mediterranean vegetables, served with rice, garlic bread and side salad.

Chicken Mozzarella and Asparagus 19.50

Breast of chicken marinated and baked in the oven with asparagus and mozzarella, served with rice, garlic bread and side salad.

Kiremette Peynirli Tavuk 19.50

Diced chicken, mushroom, pepper, onion, fresh tomato and garlic. Cooked in tomato sauce and fresh cream with mozzarella cheese on top.
Served with garlic bread, rice and fresh salad.

Mantarli Tavuk 18.50

Grilled chicken breast with mushroom, garlic and fresh cream sauce on top. Served with rice, fresh salad and garlic bread.

Karniyarik 19.50

Roasted aubergine filled with mince meat, onion, tomatoes, peppers and Mediterranean fresh herbs. Served with side salad, garlic bread and rice.

Eido Kebab 19.50

Mince lamb and fresh herb skewers cooked in the oven in special Figgo's home-made tomato, onion and oregano sauce. Served with rice.

Tavuk Gogus 18.00

Plain chicken breast, grilled, with chips and salad.

Lamb Moussaka 19.50

Minced lamb moussaka with garlic bread and rice

SIDE ORDERS

Fries (v) 5.00

Garlic Bread (v) 6.00

Garlic Bread and Cheese (v) 6.50

Rice (v) 6.50

Side Salad (v) 6.50

VEGETARIAN SPECIALS

Moussaka (v) 15.50

Vegetarian moussaka served with garlic bread and rice.

Halloumi Kebab (v) 15.50

Halloumi cheese and mixed vegetable skewers, char-grilled and served with pitta bread and rice.

Karniyarik (v) 15.50

Roasted aubergine filled with onion, tomatoes, peppers and fresh Mediterranean herbs. Served with side salad, garlic bread and rice.

Margherita 9" Pizza (v) 15.50

Mozzarella Cheese and tomato.

SALADS

Grilled Salmon Salad. 13.50

Crunchy mixed salad topped with flaked, grilled salmon and a dash of lemon dressing.

Tuna Salad 13.50

Crunchy mixed salad with tuna fish.

Chicken and Avocado Salad. 13.50

Crunchy mixed salad served with chicken and fresh avocado, lightly dressed and seasoned.

Caesar Salad 13.50

Crunchy mixed salad with seasoned chicken. Topped with Caesar dressing and herb croutons.

Greek Salad (v). 12.50

Tossed cucumber, tomatoes, red onion and green pepper, topped with a light oil dressing, feta cheese and olives.

The Management and Staff would like to thank you for your patronage.

We would welcome any suggestions you may have about our service.

We hope you enjoyed your visit and look forward to welcoming you back on any future occasion.