

Vegan Option Available

GF= Gluten Free Option Available

V = Vegetarian Option

STARTERS

YOUR TABLE YOUR WAY

- **Wood Roasted Meze Olives** hot or cold **£4.50** (VEGAN, V)
- **Garlic Cypriot Bread** **£4.50** - with Feta **£4.70**
- **Yiayia's Dips to Share**:- Chickpea Hummus, Tzatziki, chilli hummus, Meze mixed olives served with stonebaked pitta and crouton sticks. **£12.00**
- **BBQ Sardines** Plated with Tzatziki. **£8.00** (GF)
- **Taramasalata** with pitta **£6.90** (GF, V)
- **Chickpea Hummus** with pitta. **£6.90** (VEGAN, GF, V)
- **Chilli Hummus** with pitta **£6.90** (VEGAN, GF, V)
- **Tzatziki** with pitta **£6.90** (VEGAN, GF, V)
- **Crispy Calamari** with fire-tzatziki **£8.00**
- **Loukaniko Sausage** Our traditional recipe sausage from Cypriot Villages served with a sweet onion & leek relish. **£8.00** (GF)
- **Candy Sesame Chicken Popcorn** plated with chilli tzatziki. **£8**
- **The Fat Salad™** Traditional starter salad finished with fresh figs, feta, mint and a red wine vinegar honey dressing **£7.50** (VEGAN, GF, V)
- **Wood Baked Beans™** Butter beans in a wine, tomato and celery reduction topped with feta cheese. **£5.70** (VEGAN, GF, V)
- **The Fat Superwheats™** with tzatziki **£4.70** (VEGAN, V)

I ♥ HALLOUMI

- **Honey & Sesame Candy Halloumi** plated with balsamic coulis **£8.50** (VEGAN, GF, V)
- **Fire-grilled Halloumi** with tomato jam **£8.00** (VEGAN, GF, V)
- **Halloumi stick fries** **£7.80** (VEGAN, V)
- **Halloumi popcorn balls** with mango dip **£7.60** (V)

FORNO KITCHEN

GENERATIONS OF KNOWLEDGE WENT INTO BUILDING OUR UNIQUE OVENS TO PERFECT THE WOOD SMOKED FLAVOUR OF OUR DISHES.

WOOD ROASTED 1/4 KLEFTIKO LAMB SHOULDER **£17.80** (GF)

Roasted for 14 hours in our wood fired oven and flavoured with smoke-dried oregano and red wine. Served with a herb confit potato.

FAT BELLY RIBS **£16.85** (GF)

Roasted overnight in our wood fired oven and flavoured with cider and Cypriot herbs. Served sticky on fries.

MOUSSAKA **£16.80**

Ground lamb flavoured with crushed coriander & mint, layered between potato and aubergine slices finished with a thick moussaka sauce all roasted in our wood oven. Served with a Cyprus Salad.

CYPRUS KEFTEDES **£15.80** (GF)

Turkey meat balls with fresh mint, coriander, onions and potatoes. Plated with a Cyprus salad. Served with a choice of Fries, Fat Beans™ or Fat Superwheats™.

BBQ TURF SKEWERS **£16.50** (VEGAN, GF, V)

Chargrilled Vegetable & Halloumi Skewers plated on Cyprus salad with our tzatziki dip, pitta bread and Fat Superwheats™.

Make it Vegan. Exchange the halloumi for Tofu.

WHOLE BBQ SEABASS **£19.00** (GF)

Charcoal grilled bass marinated in garlic & coriander. Plated with Cyprus salad, tzatziki and our skin on coriander dirty fries.

FIG & FETA SALMON **£17.80** (GF)

Salmon steak fired in our brick oven topped with our fig, honey & feta pesto. Served with Fat Superwheats™ and tzatziki dip.

CHARCOAL KITCHEN

SOUVLAKI GRILL

Souvlaki cooked on charcoal rotisserie pits and plated with a stonebaked pitta, cyprus salad, tzatziki and a choice of Fries or Fat Beans™ or Fat Superwheats™. (GF Option Available)

LAMB SOUVLAKI **£17.00**

Marinated in coriander seeds, lemon and olive oil.

PORK SOUVLAKI **£15.90**

Marinated in coriander seeds, lemon and olive oil.

CHICKEN SOUVLAKI **£15.90**

Marinated in coriander seeds, lemon and olive oil.

SHEFTALIA SOUVLAKI **£15.90**

Traditional mountain sausage/meatball recipe of ground pork, onions and fresh parsley rolled in lard-fat and chargrilled.

THE FAT MIX SOUVLAKI **£17.80**

Pork, chicken, sheftalia & loukaniko sausage.

FALAFEL & HALLOUMI PITTA **£15.80** (VEGAN, V)

Hand pressed spicy falafels with grilled minted halloumi.

TFGT House Sauces - 40p each

Roasted Tomato Chilli, Garlic Mayo, Tzatziki

KITION GYROS

CHICKEN or HALLOUMI or PLANT BASED VEGAN GYROS

Stonebaked flat bread with tahini, salad, tzatziki and your choice of gyros. Served with hand cut fries.

GF Option Available

£14.90

Gourmet Burgers

"SERVED WITH OUR SKIN ON CORIANDER FRIES."

HALLOUMI HEN BURGER **£15.30**

Chicken breast coated in our famous herb and mint breadcrumbs loaded with tomato jam, salad, garlic mayo and crispy halloumi in a brioche bun.

YIAYIA'S BEEF BURGER **£15.50**

Village style beef & pork patties chargrilled finished with cheese, pickle and carob ketchup in a brioche bun.

SESAME HALLOUMI BURGER **£15.50** (VEGAN, GF, V)

Our famous sesame halloumi on a spicy bean patty with our tzatziki and salad in a brioche bun.

LITTLE FATTIES

£7

Kids Eat FREE SUNDAYS
T&C apply

Choose from:

- Turkey Meatballs served with fries and Fat Beans™
- Halloumi Hen served with fries and Fat Beans™
- Cyprus Fish Finger served with fries and Fat Beans™
- Mini Kition Chicken Gyros Pitta served with fries and Fat Beans™

WINE LIST

House white £23.00
House red £23.00
Glass of wine 175ml £5.70

Please ask our team for our current house selection.

WHITE WINE

Pinot Grigio £25.00
Glass 175 ml £6.00
Juicy pear and Grapefruit ripeness.

Semeli Estate, Feats £28.00
Moschofilero & Roditis grapes from mountain vineyards in Greece with big aromas.

Chardonnay £26.00
Glass 175ml £6.10

Fresh citrus and peach characters, a seamless palate and a crisp finish.

Picpoul £26.00
Old vines zingy and dry.

ROSE WINE

White Zinfandel £25.50
Glass 175ml £6.10
Red fruit and hints of delicate spices.

Pinot Rosé £25.00
Glass 175 ml £5.90
Extremely drinkable light and hints of strawberry.

RED WINE

Malbec £25.80
Glass 175 ml £6.10
A mix of plum, blackberry and marzipan.

Ribshack Red £26.00
Glass 175 ml £6.10
Extra smooth and oh so silky.

Merlot £28.90
Glass 175ml £6.50
Expressive wild strawberry.

Skouras Cuvee Prestige Red £27.50
Made from Greek grape Agiorgitiko with hints of black cherries.

SPARKLING SELECTION

Prosecco £26.00
Glass 125ml £6.50

THICK SHAKES £6.50

Nutella Hazelnut

Lotus Biscoff

Salted Caramel

Lemon Cheesecake

TAKEAWAY AVAILABLE

BEERS

DRAUGHT

Spy Monkey - British Lager 4% half pint £3.90 pint £5.70
South West Orchards Cider 5% half pint £3.90 pint £5.70

BOTTLED BEERS

Keo Cypriot Lager 4.5% 330ml £4.90
Czech Budvar 5% 330ml £4.90
Moretti 4.6% 330ml £4.90
House Ale/Bitter 500ml £5.50
Gluten Free or Alcohol Free Beer 330ml £4.90

Spirits: 25ml from £5.00
Liquors: 25ml from £5.50

HOT DRINKS

Cypriot coffee £3.50
Cappuccino £3.50
Flat White Coffee £3.20
Espresso £3.00
Latte £3.60
Macchiato £3.00
Liqueur Coffee £5.50
Pot of English Tea £3.30

BOTTLES & CANS

Coca Cola Can, Diet Coke Can £2.80
Ginger Beer £3.00
Appletiser, Elderflower £3.50
San Pellegrino Orange or Lemon £3.50
Slimline Tonic £2.80

JUNO BAMBOO WATER

Sparkling btl 250ml £3.50

DRAUGHT SOFT DRINKS

Coke, Diet Coke, Coke Zero, Half Pint Pint
Lemonade or Tonic £2.50 £3.90

JUICES

Cranberry, Pineapple, Orange or Apple Half pint Pint
£.2.80 £4.50

MARLISH SPRING WATER

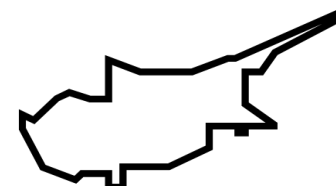
Still or Sparkling Can 330ml £3.20



cypriot food gods



FORNO KITCHEN



A taste of Cyprus



DESSERTS

Village Baklava £7.50

Layers of filo pastry sandwiching a cinnamon, honey and nut filling. Covered in our lemon & rose water syrup. Plated with our soft serve ice cream.

Baked Meringue Cheesecake £7.50 GF

A zingy cream cheese mix on a biscuit base finished with a meringue top.

Brownie £7.50

Homemade chocolate brownie with dark & white chocolate served with ice cream.

Soft Serve Vanilla Ice Cream £4.00

Vegan & Gluten Free options available. Please ask.

