

Since

Kitchen & Bar

WHILE YOU WAIT

MARINATED GREEN OLIVES 5.95
Freshly marinated pitted olives with herbs & spices.

MEZZE TRIO 8.95
Hummus, Tzatziki, Babaganoush (with warm bread)

CHEESY GARLIC BREAD 5.95

STARTERS

SAUTÉED JUMBO PRAWNS 9.50
peeled king prawns with garlic, fresh tomatoes, onion, pepper in white wine sauce & touch of cream

CRISPY FRIED CALAMARI 8.95
homemade tartar sauce

GARLIC MUSHROOM WITH GOAT CHEESE 8.95
Pan cooked mushrooms with grilled goat's cheese.

SINCE SIGNATURE FALAFEL 7.50
with hummus

MAC N CHEESE 7.50

FRESH BURRATA SALAD 8.95
with plum tomatoes, pesto & balsamic

MOZZARELLA CAPRESE 7.50
Buffalo mozzarella with tomatoes and basil sauce

MUSHROOM & CHEESE CROQUET 6.50
homemade croquet with mushroom & cheese

PADRON PEPPER 5.95
with maldon salt

BOREK 7.50
light and crispy fried filo pastry filled with cheese and spinach served with a sweet chilli dip

GRILLING CHEESE 8.50
with sweet chilli

GRILLING CHEESE FRITTER 8.50
with sweet chilli

SAUTEED CALVES LIVER 8.95
with onion & peppers

BONELESS CHICKEN WINGS 7.50
deep fried boneless chicken wings coated in golden breadcrumbs and topped with homemade sweet chilli sauce (sesame)

SHARING BOARD (for two) 18
Selection of borek, grilling cheese fries, crispy calamari, chicken goujon & falafel

MAINS

PASTAS & RISOTTOS

KING PRAWN LINGUINI 18.50
Linguini pasta with king prawns, plum tomatoes, lemon zest with special tomato sauce and touch of cream.

PACCHIERI ALLA GENOVESE 18.50
pacchieri with slow cooked onion braised beef, topped with parmesan cheese. Cooked in red wine sauce.

SPAGETTI AL POMODORO 17.50
plum tomatoes, garlic oil, and fresh basil in a rich tomato sauce & touch of cream.

RISOTTO AL GAMBERONI 18
Risotto with wild king prawns & lemon zest

ROASTED MUSHROOM RISOTTO 17
rich & creamy risotto with marinated chestnut mushroom and truffle oil

SEAFOOD

PAN FRIED SEA-BASS 25
2 fillets of fresh sea-bass with mashed potato and grilled asparagus

SALMON SHISH 25
freshly skewed salmon with peppers and char-grilled served with mashed potato

SPICY PRAWN CASSEROLE 23
peeled tiger prawns cooked with garlic, mixed vegetables topped with special white wine sauce & a touch of cream served with rice

FROM THE FIRE

CHICKEN SHISH 21
marinated cubes of chicken grilled on a skewer served with rice, chilli & garlic sauce

LAMB SHISH 25
marinated tender cubes of lamb, skewered and cooked over traditional Turkish mangal served with rice, chilli & garlic sauce

MIXED SHISH 25
marinated cubes of chicken and lamb grilled on a skewer served with rice, chilli & garlic sauce

LAMB CHOPS 26
seasoned and char-grilled tender lamb chops served with mashed potato and demi-glacé sauce

LAMB KOFTA 19
finely kneaded and grilled meatballs. served with rice, chilli & garlic sauce (%100 lamb)

SINCE SIGNATURE BEEF BURGER 20
homemade double burger with fresh beef pieces, cheese, caramelised onion served with chips (%100 beef)

CÔTE DE BOEUF (Bone in Rib Eye) 34

FILLET STEAK 34

All of our steaks are 28 days aged and served with chips & peppercorn sauce

HOUSE SPECIALS

LASAGNE AL FORNO 19
5 layers lasagne with rich beef and red wine ragu and topped with a creamy bechamel sauce and cheese.

KLEFTIKO 24
A large knuckle of lamb on the bone cooked in the oven with red wine sauce, served with mash potato.

VEGETARIAN & VEGAN

GRILLED EGGPLANT STEAK 17
stuffed eggplant with roasted tomato, pepper & onion with melted cheese on top served with rice

SINCE SIGNATURE FALAFEL BOWL 16
with selection of green leaves

VEGETARIAN LASAGNE 19
5 layers spinach lasagne with peas, mushroom & courgette

SIDES & SALADS

Grilled Asparagus 7.50

Spicy Broccoli 6

Chips 4.50

Chips with truffle oil & parmesan 5.50

Sauteed Spinach 6.50

Padron Pepper 6.95

Coban Salad 7

Greek Salad 8

Extra Parmesan 1.5

Truffle Oil 1.5