



APPETIZERS

Olives £3.50	Garlic Bread... £2.50
Marinated with fresh mint and lemon zest	
Lavash Bread £2.90	With Tomato £2.90
Homemade freshly baked lavash served with garlic butter	With Cheese £3.50
Bruschetta £3.90	With Cheese & Tomato £3.90
Toasted Ciabatta, cherry tomatoes, red onions, tossed in a vinaigrette topped with feta cheese	

STARTERS

Soup of the Day £3.90
Served with freshly made bread
Sujuk £4.50
Spiced beef sausage served with tzatziki
Halloumi £4.50
Grilled halloumi served with tzatziki
Falafel £4.20
Chickpeas, herbs and spices, fried, served with hummus or tahini sauce
Sigara Boregi £4.90
Fried pastry filled with feta cheese and spinach, served with tzatziki
Tzatziki £4.50
Greek yoghurt, cucumber, garlic and mint
Hummus £4.20
Chickpeas, garlic, tahini and fresh lemon
Spicy tomato £4.50
Tomatoes, red onion, peppers and herbs with a spiced pomegranate dressing
Makmoor £4.50
Sautéed aubergine, tomato, onion, garlic and spices
Muhamara £4.50
Walnut, red bell peppers, mixed spices and olive oil
Meatballs £5.50
Minced lamb, herbs and spices served in a tomato sauce topped with feta cheese
King Prawns £6.90
Pan fried in a chilli, garlic and lemon butter
Calamari £5.90
Tossed in a herbed flour served with garlic mayo
Mussels £6.20
Sautéed onions, garlic and dried chilli in a creamy sauce
Chicken Wings £4.50
Red pepper, lemon and garlic marinade

MEZZE PLATTERS TO SHARE

Cold Mezze £9.90
Stuffed vine leaves, taziki, hummus, muhamara and spicy tomato
Hot Mezze £10.90
Meatballs, falafel, sigara boregi, sujuk, halloumi and makmoor
Mixed Mezze £12.90
Hummus, tzatziki, muhamara, halloumi, falafel, stuffed vine leaves and sigara boregi

MAINS

Stuffed Chicken Breast £12.90	
Stuffed with sun dried tomato, feta cheese and spinach served with stem broccoli and new potatoes	
Moussaka £12.90	Veg Moussaka £11.90
Ovens baked layers of aubergine, courgette, potato, red onion and mince lamb (optional), topped with a creamy béchamel sauce and mozzarella cheese, served with rice	
Kirimette Kofta £12.90	
Baked layers of kofta, tomatoes, onion and green chilli in a tomato sauce, topped with mozzarella, served with rice	
O&T Lamb Burger £9.90	
Homemade burger, served with tomato, lettuce, harissa mayo & pickled red onions served with chips	
• Add cheese £1.00	• Add onion rings £1.00
Halloumi & Falafel Burger £8.90	
Falafel, grilled halloumi, lettuce and tomato stacked on a brioche bun with spicy tomato sauce and hummus served with chips	
Lemon & Thyme Chicken £13.90	
Chicken breast marinated with thyme, garlic, spices, served on a bed of couscous with a lemon dressing	
Knuckle of Lamb £15.90	
Braised knuckle of lamb served with mash, a choice of vegetables and mint sauce	

Chicken Shish £12.90
Marinated chicken grilled and served with rice and vegetables
Lamb Shish £14.90
Marinated lamb grilled and served with rice and vegetables
Lamb Chops £15.90
Lamb chops marinated with herbs and spices served with rice and vegetables
O&T Mixed Grill for one £15.90 for two £28.90
A grilled combination of our marinated chicken, lamb, lamb chops and kofta, served with vegetables and rice
Ottoman Sac Tava £15.90
Braised lamb with onions, peppers, mushroom, tomato and herbs, served with rice

STEAKS

All served with a choice of 2 sides from the following and one Sauce.

Sirloin Steak (9oz) £18.90
Ribeye Steak (11oz) £19.90

Sides

Peas and Carrots, Green beans, stem broccoli, Chips, Mash, Crushed New Potato.

Sauces

Pepper Sauce, Mushroom Sauce, Harissa sauce

Just tell one of our lovely waiters or waitresses how you would like your steak cooked

FISH

Salmon £14.90
Oven baked salmon served with crushed new potatoes, green beans and a lemon and caper dressing
Sea Bream £14.90
Pan fried sea bream served with new potatoes and a cherry tomato, red onion and rosemary emulsion
Sea Bass £15.90
Pan fried sea bass served with new potatoes, oven baked vegetables with a romesco sauce

PASTA

Penne Funghi £9.90	With Chicken £10.90
Sautéed mushroom, onions, garlic tossed with cream	
Penne Alla Arrabbiata £9.90	With Chicken or Sujuk £10.90
Tomato sauce, dried chilli, garlic and basil	
Spinach & Asparagus Penne £9.90	With Chicken £10.90
Spinach, asparagus, onions garlic tossed with cream	

PIDE

Ispanakli Pide £8.90
Feta cheese, spinach, red onion and tomato topped with an egg yolk
Sujuk & mozzarella Pide £9.90
Spicy beef sausage and mozzarella cheese

SALAD

Greek Salad £6.90
Cherry and plum tomato, cucumber, peppers, red onion and mixed leaf tossed in a oregano and basil dressing with a helping of crumbled feta cheese and sliced olives
Mediterranean £6.90
Peppers, olives, cherry tomato, cucumber, artichoke, mixed leaf and rocket tossed in a pomegranate dressing with avocado and parmesan
• Add chicken £1.00
Tuna Nicosia £10.90
Mixed leaf, green beans, plum tomato, red onion, new potato, cucumber and capers tossed in a vinaigrette served with a seared fillet of tuna

Sides £2.90
Crushed new potato, new potato, mash, veg (peas & carrots, green beans, broccoli), onion rings, chips, rice

ALLERGIES AND INTOLERANCES

If you have a food allergy, intolerance or sensitivity, please let our staff know before you order, they will be able to suggest the best dishes for you. Vegetarian, gluten free, Nuts allergies also note some of our meals may contain traces of nuts, bones and whole or parts of spices. These offers are subject to change at any time without prior notice and are not be used in conjunction with any other offers.



WHITE WINE

Chardonnay La Delizia (Italy)

175ml £4.20 250ml £5.50 Bottle £14.50

Pure un-oaked Chardonnay allowing the fruit to flourish on the plate, floral aromas with abundant fruit and a hint of minerality.

Pinot Grigio 'La Castella' (Italy)

175ml £ 4.90 250ml £6.20 Bottle £17.90

Fresh fruit aromas with banana & apple notes; the palate is bright and fruity with a lovely mineral finish which complements fish and pasta dishes.

Sol De Andes Sauvignon Blanc (Chile)

75ml £4.90 250ml £6.20 Bottle £17.90

Aromas of gooseberry with the hint of more tropical fruit, fresh and lively on the palate with a vibrant flavours to match many of our white meat dishes.

Albarino Terra de Asorei (Spain)

Bottle £22.90

This famous wine from Northern Spain is rich yet dry and complex with a citrus finish, as it comes from the Atlantic coast it matches all seafood.

Ksara White, Blanc de L'Observatoire (Lebanon)

Bottle £26.90

This white wine from the Bekaa Valley is intensely aromatic on the nose, with soft rich fruit, a zesty palate and a long, very fresh finish.

Sancerre Domaine Brochard (France)

Bottle £29.90

Fresh and fragrant Sauvignon fruit with overtones of gooseberry balanced by bright acidity. First class Sancerre.

ROSE

Syrah Rose Vega Badenes (Spain)

175ml £4.50 250ml £5.90 Bottle £17.90

A slightly off dry style with flavours of strawberries and cream balanced by a delicate acidity on the palate, ..Just great on its own.

Rioja Rose Vina Del Oja (Spain)

175ml £4.50 250ml £5.90 Bottle £17.90

A fresh and vibrant blend of 80% Red Grenache and 20% Viura that has a bright rose colour, a nose of bright berry fruit with some floral hints and an expansive palate with red berries dominant that persist in the long and refreshing finish.

RED WINE

Cabernet Sauvignon, La Delizia (Italy)

175ml £4.50 250ml £5.90 Bottle £16.90

This is a smooth, fruity and well balanced wine which has a lovely finish of blackcurrant flavours and ripe tannins.

Tempranillo Blend Vega Badenes (Spain)

175ml £4.90 250ml £6.20 Bottle £17.90

A lighter style with fresh fruity aromas followed by red fruit flavours and just a touch of spice and always a great match for our lamb dishes.

Primitivo di Puglia (Italy)

Bottle £18.90

This wine from southern Italy is an intense red with some purple notes at the rim. The bouquet is complex with notes of spice above the red fruits. Full bodied with soft and ripe tannins.

Merlot Sol de Andes (Chile)

Bottle £17.90

Bursting with fresh red fruit aromas of raspberry & plum. Soft, smooth tannins and great freshness on the palate. This versatile wine goes with many meat and pasta dishes.

Rioja Tinto Senorio de Espiga (Spain)

175ml £4.90 250ml £6.20 Bottle £19.90

This famous region in northern Spain makes smooth, yet complex and spicy wines with ripe tannins and a red fruit finish

Curator Shiraz Blend (South Africa)

Bottle £19.95

Bursting with black fruits and spice reflected on the palate for a smooth easy-drinking style. Matches our chicken dishes and light red meats.

Beaujolais Villages Didier Desvignes (France)

Bottle £22.90

Beautifully balanced, with delicious black cherry fruit, fine, smooth tannins and refreshing acidity that brings the palate to life. One glass quickly leads to another!

Yakut (Eastern Anatolia, Turkey)

Bottle £22.90

An intense and complex fruity red wine, well balanced & with a long finish. The best selling red wine in Turkey.

Chateau Musar Jeune (Lebanon)

Bottle £27.90

A good concentration of pure, black and red cherry fruit on the palate is supported by a juicy, fresh acidity. With its soft tannins, it is balanced and long and best enjoyed in its youth

Malbec Reserve Tonel 46 (Argentina)

Bottle £27.90

Starting with full-on aromas of black fruit, tinged with hints of vanilla and spice. The palate is luscious and filled with rich blackcurrant notes with a great finish of dark berry flavours.

Chateau Ksara Reserve du Couvent (Lebanon)

Bottle £29.90

Having complex aroma of cloves, vanilla and mulberry. On the palate it shows an abundance of blueberry fruit with notes of coffee and supple tannins giving it length and persistence in the finish

Chateau Musar-Bekaa Valley (Lebanon) - Vintage

Bottle £39.90

A blend of Cabernet, Cinsault & Carignan from vineyards averaging 40 years old near Kefraya. Matured in oak for one year then for another four years in bottle to create amazing flavours, rich textures, complex & spicy finish.

SPARKLING WINE & CHAMPAGNE

Prosecco di Treviso 'Galie' Astoria D.O.C.

Bottle £24.90

Delightfully aromatic, with fine floral notes on the bouquet. Clean, crisp palate has good complexity and richness with a crisp clean finish.

Cuvee Astoria Lounge

Baby Bottle (200ml) £6.95

Fresh and lively with soft fruit flavours and refreshing acidity

Fashion Victim Sparkling Rose

Bottle £24.90

This delicate Rose has aromas of ripe strawberries & cherries and a perfect balance of sweetness and acidity. The perfect party drink.

Cold Wine Pink Sparkling

Baby Bottle (200ml) £7.95

The delicate bubbles really make the palate come alive, and the fine berry flavours really make it appealing and very easy drinking.

Champagne VeuveDousot Tradition Brut N/V

Bottle £44.90

Fruity and fresh with fine bubbles and a delightful mousse leading to a refreshing palate. A great house Champagne.

DRAUGHT BEERS

San Miguel (Spain) 5%

Half Pint £2.30

Pint £4.40

Peroni (Italy) 5.1%

Half Pint £2.60

Pint £4.80

Efes (Turkey) 5%

Half Pint £2.30

Pint £4.40

BOTTLED BEERS

Budweiser

£3.60

Kopparberg Mixed fruit, Pear, Original

£4.40

Corona

£3.60

Heineken

£3.60

Beck's Alcohol Free

£2.80

Efes

£3.60

www.oliveandthyme.co.uk

Telephone: 0161 881 6695



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LUNCH MENU £8.80

Available from 11am to 4pm



STARTERS

Soup Of The Day

Served with freshly made bread.

Sujuk

Spiced beef sausage served with tzatziki.

Halloumi

Grilled halloumi served with tzatziki.

Falafel

chickpeas, herbs and spices fried, served with hummus or tahini sauce.

Bruschetta

Ciabatta, cherry tomatoes and red onions, tossed in vinaigrette topped with feta cheese.

Olives

Marinated with fresh mint, lemon zest and pickled chilli.

Sigara Boregi

Fried pastry filled with feta cheese and spinach, served with tzatziki.

Hummus

chickpeas, garlic, tahini and fresh lemon.

Spicy tomato

Finely chopped tomatoes, red onion, peppers and herbs with a spiced pomegranate dressing.

Tzatziki

Greek yoghurt, cucumber, garlic and mint.

MAINS

Chicken Sandwich

Breaded chicken breast with spices, lettuce, tomato, red onion & mayo, stacked on ciabatta bread served with salad and chips.

• Add Cheese £1.00

Sujuk & Halloumi Sandwich

Grilled sujuk, halloumi, lettuce, tomato, pickled red onion and soft roast peppers with mayo on ciabatta bread served with chips.

Halloumi & Falafel Burger

Falafel, grilled halloumi, lettuce and tomato on a brioche bun with a spicy tomato sauce and hummus served with chips.

Ispanakli Pide (spinach Pide)

Feta cheese, spinach, red onion and tomato, topped with an egg yolk.

Sujuk & Mozzarella Pide

Spicy beef sausage and mozzarella cheese.

Greek Salad

Cherry and plum tomato, cucumber, peppers, red onion and mixed leaf tossed in a oregano and basil dressing, with a helping of crumbled feta cheese and sliced olives.

Mediterranean

Peppers, olives, cherry tomato, cucumber, artichoke, lettuce and rocket tossed in a pomegranate dressing finished with avocado and parmesan.

• Add Chicken £1.00

Grilled Kuffa

A family recipe of minced lamb, herbs and spices, grilled, served with rice, salad and tomato sauce.

Penne Funghi

Sautéed mushroom, onions, garlic tossed with cream

• Add Chicken £1.00

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SET MENU £10.90

Sunday To Thursday all Day.
Friday, Saturday from 11am till 6pm.



STARTERS

Soup Of The Day

Served with freshly made bread.

Sujuk

Spiced beef sausage served with tzatziki.

Halloumi

Grilled halloumi served with tzatziki.

Falafel

chickpeas, herbs and spices fried, served with hummus or tahini sauce.

Sigara Boregi

Fried pastry filled with feta cheese, spinach and egg served with tzatziki.

Hummus

Chickpeas, garlic, tahini and fresh lemon.

Spicy Tomato

Finely chopped tomatoes, red onion, peppers and herbs with a pomegranate dressing.

Chicken Wings

Red pepper, lemon and garlic marinade

Makmoor

Sautéed aubergine, tomato, onion, garlic and spices

Muhamara

Walnut, red bell peppers, mixed spices and olive oil

MAINS

Grilled Chicken with lemon & olives

Grilled chicken breast with a spiced lemon and olive sauce served with couscous.

Sea Bass

Pan fried sea bass served with new potatoes, oven baked vegetables with a romesco sauce.

O&T Lamb Burger

Homemade burger, served with tomato, lettuce, harissa mayo & pickled red onions, served with chips.

- Add cheese £1.00
- Onion rings £1.00

Kirimette Kofte

Baked layers of kofte, tomatoes, onion and green chili in a tomato sauce, topped with mozzarella, served with rice.

Ispanakli Pide (spinach Pide)

Feta cheese, spinach, red onion, tomato topped with an egg yolk.

Sujuk & mozzarella Pide

Spicy Turkish sausage and mozzarella cheese.

Tuna Nicoise

Mixed leaf, green beans, plum tomato, red onion, new potato, cucumber and olives tossed in vinaigrette with a seared fillet of tuna.

Chicken Shish or Lamb Shish

A skewer of marinated chicken or lamb grilled and served with rice and vegetables.

Lamb Moussaka or Veg Moussaka

Ovens baked layers of aubergines, courgette, potato, red onion and mince lamb (optional), topped with a rich, béchamel sauce and mozzarella cheese, served with rice.

Penne Alla Arrabbiata

Tomato sauce, dried chilli, garlic and basil.

- Add Chicken £1.00

Allergies and Intolerances

If you have a food allergy, intolerance or sensitivity, please let our staff know before you order they will be able to suggest the best dishes for you. (V) Vegetarian, (GF) gluten free, Nuts allergies also note some of our meals may contain traces of nuts, bones and whole or parts of spices