

Beer & Cider

Stella Artois 330ml	£4.50
Efes Draft 500ml	£5.50
San Miguel 330ml	£4.50
Peroni 330ml	£4.95
Becks 275ml	£4.50
Aspall Suffolk Cyder (Original or Berry) 330ml	£5.00
Rekorderlig Pear Cider 500ml	£6.20
Non alcoholic beer	£3.20

Spirits & Liqueurs

Jack Daniels • Jameson Bells • Famous Grouse Smirnoff Vodka • Gordon's Gin Southern Comfort • Lamb's Navy Rum Baileys • Tia Maria	35ml	£3.45
Amaretto • Sambuca Limocello • Tequila Cointreau • Drambuie	25ml	£3.45
Martini Bianco Martini Rosso Cinzano • Bacardi Malibu • Archers	35ml	£2.95
Martell V.S Courvoisier	35ml	£3.95
Raki	35ml	£3.45
Ouzo	35ml	£3.45

Soft Drinks

Coca-Cola / Diet Coke / Fanta / Sprite	£2.80
J20 / Appletiser	£2.80
Apple Juice / Orange Juice	£2.60
Still Mineral Water	£2.80
Sparkling Mineral Water	£2.80
Slimline Tonic / Soda Water	£2.50

WINE LIST

Red		White			
	175ml	750ml			
Merlot <i>Italy</i>	£5.20	£18.45	Pinot Grigio <i>Italy</i>	£5.20	£18.45
Montepulciano <i>Italy</i>	£5.20	£18.45	Sauvignon Blanc <i>Italy</i>	£5.20	£18.45
Yakut <i>Turkey</i>		£26.95	Buzbag <i>Turkey</i>		£27.95
The Shiraz <i>Australia</i>		£26.95	Sauvignon Blanc <i>New Zealand</i>		£29.95
Rioja <i>Spain</i>		£29.95	La Serre Chardonnay <i>France</i>		£29.95
Malbec <i>Argentina</i>		£26.95	Tuffalo Gavi DOCG <i>Italy</i>		£33.95
Cabernet Sauvignon <i>Chile</i>		£26.95			
Amarone / Clasic <i>Italy</i>		£69.00			
Sparkling		Rosé			
	175ml	750ml			
Möet Champagne <i>France</i>		£61.00	Pinot Grigio Blush <i>Italy</i>	£5.20	£18.95
Prosecco <i>Italy</i>	£5.95	£24.95	Zinfindell Blush <i>USA</i>		£26.95



mediterranean grill and mezze



At Francela we pride ourselves on using only the freshest ingredients to create fantastic Mediterranean flavours. In addition, our kitchen will serve special dishes for those who may have dietary restrictions and preferences. And that's not all, we also offer personalised catering for your special parties.

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Appetisers / Mezze

All appetisers come served with a selection of fresh bread.

Olive Marinade (V)	£4.95
Marinated green olives with feta cheese.	
Tzatziki (V)	£5.45
Creamy strained yogurt mixed with shredded cucumber, garlic and dill.	
Taramasalata	£5.45
Cured cod roe seasoned and mixed with olive oil and lemon juice.	
Hummus (V)	£5.45
Delicately spiced creamy hummus made with chickpeas and tahini.	
Eggplant Mezze (V, GF)	£6.45
Roasted eggplant with garlic, pepper and onion.	
Pilaki (V, GF)	£6.45
Kidney beans with tomato, carrot and onion.	
Haydari (V)	£6.45
Greek yoghurt with cream, feta cheese and fresh mint.	
Fresh Green Beans (V, GF)	£6.45
Fresh green beans with tomatoes, shallots and garlic.	
Shakshuka (V, GF)	£6.45
Eggplants in a delicately spiced sauce with tomatoes, shallots and garlic.	
Baba Ghanoush (V)	£6.95
Creamy baba ghanoush made with cooked eggplant, tahini, and lemon yogurt.	
Cold Mezze Platter (V)	£16.95
A selection of four assorted mezze dishes.	

Hot Appetisers / Mezze

Fresh Soup of the Day & Bread (V, GF)	£5.95
Panfried Halloumi (V)	£6.75
Halloumi cheese, panfried, served with salad and bread.	
Filo Pastry Rolls (V)	£6.75
Filo pastry rolls filled with feta cheese, mixed herbs and fresh parsley and served with salad.	
Sucuk	£6.75
Homemade dry and spicy Turkish sausage, served with french fries and salad.	
Whitebait	£6.95
Whitebait, served with salad and lemon.	
Calamari	£7.95
Calamari, served with salad and lemon.	
Garlic Shrimps	£8.95
Shrimps pan fried with garlic and oriental herbs, served with bread and salad.	
Finger Shaped Kefte	£6.95
Spiced lamb meatballs in a homemade sauce, served with salad and bread.	
Kirmizi Biber (V)	£6.95
Char-grilled sweet red pepper stuffed with feta cheese, oriental herbs, served with bread and salad.	
Hot Mezze Platter (V)	£18.95
A selection of four assorted mezze dishes and bread.	

Salatta

All salads come served with olive oil and balsamic vinegar.

Greek Salatta (V)	£7.95
Tomatoes, cucumber, olives, feta cheese, red onion and olive oil.	
Mediterranean Salatta	£10.95
Char-grilled chicken, mesclun salad, tomato, cucumber and olive oil.	
Shepherd Salatta (V)	£6.95
Chopped tomatoes, cucumber, onion, peppers and parsley.	
Sundried Tomato Salatta (V)	£5.95
Mixed green leaf and red onion.	
Rocket Salatta (V)	£6.50
Wild rocket, tomatoes, lemon juice and olive oil.	

Mains

Chargrilled Lamb	£17.95
Marinated lamb, served with mesclun salad and cracked wheat.	
Chargrilled Chicken	£16.95
Marinated chicken breast, served with mesclun salad and cracked wheat.	
Lamb Chops	£19.95
Tender seasoned lamb chops, served with mesclun salad and cracked wheat.	
Chicken Wings	£14.45
Marinated chicken wings, served with mesclun salad and cracked wheat.	
Lamb Alfunghi	£18.95
Marinated lamb with mushroom and creamy sauce, served with cracked wheat and salad.	
Pollo Spinaci	£17.95
Grilled chicken breast with a creamy mushroom and spinach sauce, served with mesclun salad and cracked wheat.	
Mixed Grill	£22.95
A selection of chicken, lamb, kefte, served with mesclun salad and cracked wheat.	
Chickon Guvec	£15.95
Diced chicken casserole with tomatoes, peppers, mushrooms and onion, seasoned with herbs and served with salad and cracked wheat.	
Salsa Rosa Chicken	£17.95
Marinated chicken with a creamy tomato and mushroom sauce, served with salad and cracked wheat.	
Vegetable Guvec (V, GF)	£14.95
Casserole with eggplant, tomatoes, peppers, mushrooms and onion, seasoned with herbs and served with salad and cracked wheat.	
Chargrilled Vegetables (V, GF)	£14.95
Chargrilled tomatoes, onions, peppers, eggplant, served with mesclun salad and cracked wheat.	
Whole Sea Bass	£17.95
Chargrilled sea bass served with mesclun salad and sauteed potatoes.	
Whole Sea Bream	£17.95
Chargrilled sea bream served with mesclun salad and sauteed potatoes.	
King Prawns	£18.95
Garlic marinated king prawns with mushroom and pepper sauce, served with a mesclun salad and sauteed potatoes.	

Sides

French Fries (V)	£3.95
Tomato & Red Onion Salad (V)	£4.95
Garlic Bread (V)	£4.95
Cracked Wheat (V)	£2.75
Bread (V)	£2.00

Desserts

Belgian Chocolate Cheesecake	£6.95
Crisp chocolate biscuit crumbs, layered with chewy chocolate brownie and rich couverture chocolate cheesecake.	
Chocolate Caramel Salted Torte	£6.95
Crisp chocolate biscuit crumb infused with sea salt, layered with a blend of caramel and toasted hazelnuts, topped with a velvety smooth chocolate truffle mousse and decorated with golden amaretti crumbs.	
Lemon Pana Cotta Tart	£6.95
Fresh and creamy lemon panna cotta on a buttery biscuit base.	
Chocolate Orange Melt in the Middle Pudding	£7.45
Moist orange infused belgian chocolate sponge with a rich couverture chocolate ganache centre.	
New York Cheesecake GF	£6.95
Plain gluten free biscuit base topped with a luxury baked cheese cake.	
Rhubarb & Strawberry Cheesecake GF	£7.45
Biscuit base with a layer of rhubarb cheesecake topped with a strawberry gel and bronze glaze.	
Affogato Amaretto	£7.95
Vanilla ice cream, a shot of espresso coffee, and amaretto liqueur.	
Prosecco Royale	£7.95
Lemon sorbet immersed in vodka and prosecco.	
Ice Cream	£5.95
Please ask for available flavours.	

(V) Suitable for vegans.

(V) Suitable for vegetarians.

If you have nut, gluten or any other allergies please ask a member of staff before you order and we will be pleased to accommodate.

Please also watch out for stray olive stones.

Cracked wheat not suitable for gluten free.