

Beer & Cider		
<b>Stella Artois</b>		<b>£5.50</b>
330ml		
<b>Efes Draft</b>		<b>£6.45</b>
500ml		
<b>San Miguel</b>		<b>£5.50</b>
330ml		
<b>Peroni</b>		<b>£5.95</b>
330ml		
<b>Becks</b>		<b>£5.95</b>
275ml		
<b>Aspall Suffolk Cyder</b> (Original or Berry)		<b>£5.95</b>
330ml		
<b>Rekorderlig Pear Cider</b>		<b>£6.95</b>
500ml		
<b>Non alcoholic beer</b>		<b>£3.90</b>

Spirits & Liqueurs		
<b>Jack Daniels • Jameson</b>	35ml	<b>£3.95</b>
<b>Bells • Famous Grouse</b>		
<b>Smirnoff Vodka • Gordon's Gin</b>		
<b>Southern Comfort • Lamb's Navy Rum</b>		
<b>Baileys • Tia Maria</b>		
<b>Amaretto • Sambuca</b>	25ml	<b>£3.95</b>
<b>Limoncello • Tequila</b>		
<b>Cointreau • Drambuie</b>		
<b>Martini Bianco</b>	35ml	<b>£3.95</b>
<b>Martini Rosso</b>		
<b>Cinzano • Bacardi</b>		
<b>Malibu • Archers</b>		
<b>Martell V.S</b>	35ml	<b>£4.95</b>
<b>Courvoisier</b>		
<b>Raki</b>	35ml	<b>£4.95</b>
<b>Ouzo</b>	35ml	<b>£4.95</b>

Soft Drinks		
Coca-Cola / Diet Coke / Fanta / Sprite		<b>£2.95</b>
<b>J20 / Appletiser</b>		<b>£2.95</b>
<b>Apple Juice / Orange Juice</b>		<b>£2.95</b>
<b>Still Mineral Water</b>		<b>£2.95</b>
<b>Sparkling Mineral Water</b>		<b>£2.95</b>
<b>Slimline Tonic / Soda Water</b>		<b>£2.95</b>

## Appetisers / Mezze

All appetisers come served with a selection of fresh bread

<b>Olive Marinate</b> 	<b>£4.95</b>
Marinated olives with feta cheese	
<b>Tzatziki</b> 	<b>£6.95</b>
Creamy strained yogurt mixed with shredded cucumber, garlic and dill	
<b>Taramasalata</b>	<b>£6.95</b>
Cured cod roe seasoned and mixed with olive oil and lemon juice	
<b>Hummus</b> 	<b>£6.95</b>
Delicately spiced creamy hummus made with chickpeas and tahini	
<b>Eggplant Mezze</b>  	<b>£7.50</b>
Roasted eggplant with garlic, pepper and onion	
<b>Pilaki</b>  	<b>£6.95</b>
Kidney beans with tomato, carrot and onion	
<b>Haydari</b> 	<b>£6.95</b>
Greek yoghurt with cream, feta cheese and fresh mint	
<b>Fresh Green Beans</b>  	<b>£7.45</b>
Fresh green beans with tomatoes, shallots and garlic	
<b>Shakshuka</b>  	<b>£7.45</b>
Eggplants in a delicately spiced sauce with tomatoes, shallots and garlic	
<b>Baba Ghanoush</b> 	<b>£7.45</b>
Creamy baba ghanoush made with cooked eggplant, tahini, and lemon yogurt	
<b>Cold Mezze Platter</b> 	<b>£19.95</b>
A selection of four assorted mezze dishes from above served with bread	

## WINE LIST

Red			White		
	175ml	70cl		175ml	70cl
<b>Merlot</b>	<b>£5.95</b>	<b>£23.95</b>	<b>Pinot Grigio</b>	<b>£5.95</b>	<b>£23.95</b>
Italy			Italy		
<b>Montepulciano</b>	<b>£5.95</b>	<b>£23.95</b>	<b>Sauvignon Blanc</b>	<b>£5.95</b>	<b>£23.95</b>
Italy			Italy		
<b>Yakut</b>		<b>£34.95</b>	<b>Trebbiano</b>		<b>£34.95</b>
Turkey			Italy		
<b>The Shiraz</b>		<b>£34.95</b>	<b>Sauvignon Blanc</b>		<b>£34.95</b>
Australia			New Zealand		
<b>Rioja</b>		<b>£34.95</b>	<b>Chardonnay</b>		<b>£34.95</b>
Spain			France		
<b>Malbec</b>		<b>£34.95</b>	<b>Tuffalo Gavi DOCG</b>		<b>£45.95</b>
Argentina			Italy		
<b>Cabernet Sauvignon</b>		<b>£34.95</b>			
Chile					
<b>Amarone / Clasic</b>		<b>£69.00</b>			
Italy					
Sparkling			Rosé		
	175ml	70cl		175ml	70cl
<b>Möet Champagne</b>		<b>£61.00</b>	<b>Pinot Grigio Blush</b>	<b>£5.95</b>	<b>£23.95</b>
France			Italy		
<b>Prosecco</b>	<b>£6.95</b>	<b>£27.95</b>	<b>Zinfindell Blush</b>		<b>£26.95</b>
Italy			USA		

All our prices include VAT but no service charge. However, we will ask for a discretionary 10% service charge for parties of 7 or more adults. Whether you include it or not is entirely up to you.

 Suitable for vegetarians.  Suitable for vegans.

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

Please also watch out for stray olive stones.

D.O.C.G (Denominazione di Origine Controllata e Garantita) is the highest classification for Italian wines. It denotes controlled (controllata) production methods and guaranteed (garantita) wine quality.

We welcome bookings for parties and special occasions, please ask a member of staff for more details.



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.

www.francela.co.uk • info@francela.co.uk



## Hot Appetisers / Mezze


<b>Fresh Soup of the Day &amp; Bread</b>  	<b>£5.95</b>
<b>Panfried Halloumi</b> 	<b>£7.95</b>
Halloumi cheese, panfried, served with salad and bread	
<b>Filo Pastry Rolls</b> 	<b>£7.95</b>
Filo pastry rolls filled with feta cheese, mixed herbs and fresh parsley and served with salad	
<b>Soutzouki</b>	<b>£8.50</b>
Homemade dry and spicy sausage, served with french fries and salad	
<b>Whitebait</b>	<b>£7.95</b>
Whitebait, served with salad and lemon	
<b>Calamari</b>	<b>£8.95</b>
Calamari, served with salad and lemon	
<b>Garlic Shrimps</b>	<b>£8.95</b>
Shrimps pan fried with garlic and oriental herbs, served with bread and salad	
<b>Finger Shaped Kefte</b>	<b>£8.50</b>
Spiced lamb meatballs served with salad and bread	
<b>Kirmizi Biber</b> 	<b>£7.95</b>
Chargrilled sweet red pepper, stuffed with feta cheese, oriental herbs, served with bread and salad	
<b>Hot Mezze Platter</b> 	<b>£20.95</b>
A selection of four assorted mezze dishes from above served with bread	

## Salatta

All salatta comes dressed with olive oil and balsamic vinegar

<b>Greek Salatta</b> 	<b>£8.95</b>
Tomatoes, cucumber, olives, feta cheese, red onion and olive oil	
<b>Mediterranean Salatta</b>	<b>£10.95</b>
Chargrilled chicken, mesclun salad, tomato, cucumber and olive oil	
<b>Shepherd Salatta</b> 	<b>£7.95</b>
Chopped tomatoes, cucumber, onion, peppers and parsley	
<b>Sundried Tomato Salatta</b> 	<b>£7.95</b>
Mixed green leaf and red onion	
<b>Rocket Salatta</b> 	<b>£7.95</b>
Wild rocket, tomatoes, lemon juice and olive oil	

## Mains

<b>Chargrilled Lamb</b>	<b>£22.50</b>	<b>Chicken Guvec</b>	<b>£18.95</b>
Marinated lamb, served with mesclun salad and cracked wheat		Diced chicken casserole with tomatoes, peppers, mushrooms and onion, seasoned with herbs and served with salad and cracked wheat	
<b>Pollo Alla Griglia</b>	<b>£19.95</b>	<b>Salsa Rose Pollo</b>	<b>£21.50</b>
Marinated chicken breast, served with mesclun salad and cracked wheat		Marinated chicken with a creamy tomato and mushroom sauce, served with salad and cracked wheat	
<b>Lamb Chops</b>	<b>£22.95</b>	<b>Vegetable Guvec</b>  	<b>£18.50</b>
Tender seasoned lamb chops, served with mesclun salad and cracked wheat		Casserole with eggplant, tomatoes, peppers, mushrooms and onion, seasoned with herbs and served with salad and cracked wheat	
<b>Ala Di Pollo</b>	<b>£17.95</b>	<b>Chargrilled Vegetables</b>  	<b>£18.50</b>
Marinated chicken wings, served with mesclun salad and cracked wheat		Chargrilled tomatoes, onions, peppers, eggplant, served with mesclun salad and cracked wheat	
<b>Lamb Alfunghi</b>	<b>£22.95</b>	<b>Whole Sea Bass</b>	<b>£19.95</b>
Marinated lamb with mushroom and creamy sauce, served with cracked wheat and salad		Chargrilled sea bass served with mesclun salad and sauteed potatoes	
<b>Pollo Spinaci</b>	<b>£21.50</b>	<b>Whole Sea Bream</b>	<b>£19.95</b>
Grilled chicken breast with a creamy mushroom and spinach sauce, served with mesclun salad and cracked wheat		Chargrilled sea bream served with mesclun salad and sauteed potatoes	
<b>Mixed Grill</b>	<b>£24.95</b>	<b>Gamberi All Aglio</b>	<b>£20.95</b>
A selection of chicken, lamb, kefte, served with mesclun salad and cracked wheat		Garlic marinated king prawns with mushroom and pepper sauce, served with a mesclun salad and sauteed potatoes	

## Sides

<b>French Fries</b> 	<b>£3.95</b>
<b>Tomato &amp; Red Onion Salad</b> 	<b>£5.95</b>
<b>Garlic Bread</b> 	<b>£5.50</b>
<b>Cracked Wheat</b> 	<b>£2.75</b>
<b>Bread</b> 	<b>£2.50</b>

## Desserts

<b>Belgian Chocolate Cheesecake</b>	<b>£7.95</b>
Crisp chocolate biscuit crumb, layered with chewy chocolate brownie and rich couverture chocolate cheesecake	
<b>Chocolate Caramel Salted Torte</b>	<b>£7.95</b>
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	
<b>Lemon Pana Cotta Tart</b>	<b>£7.95</b>
Fresh and creamy lemon panna cotta on a buttery biscuit base	
<b>Chocolate Orange Melt in the Middle Pudding</b>	<b>£7.95</b>
Moist orange infused belgian chocolate sponge with a rich couverture chocolate ganache centre	
<b>New York Cheesecake</b> <b>GF</b> 	<b>£7.95</b>
Plain gluten free biscuit base topped with a luxury baked cheese cake	
<b>Apple &amp; Plum Tart</b> <b>GF</b> 	<b>£7.95</b>
A Gluten free pastry case with an apple & plum fruit filling, topped with demerara sugar & sugared pecans.	
<b>Affogato All Amaretto</b>	<b>£7.95</b>
Vanilla ice cream, a shot of espresso coffee, and amaretto liqueur	
<b>Sgroppino Royale</b>	<b>£7.95</b>
Italian after dinner Drink Lemon sorbet immersed in vodka and prosecco	
<b>Ice Cream</b>	<b>£5.95</b>
Please ask for available flavours	

 Suitable for vegans.

 Suitable for vegetarians.

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Cracked wheat not suitable for gluten free