

Beer & Cider

Stella Artois 330ml	£6.95
Efes Draft 500ml	£7.95
San Miguel 330ml	£6.95
Peroni 330ml	£6.95
Aspall Suffolk Cyder (Original) 330ml	£6.95
Rekorderlig Pear Cider 500ml	£7.95
Non alcoholic beer	£4.95

Spirits & Liqueurs

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

Soft Drinks

Coca-Cola • Diet Coke Fanta • Lemonade	£3.95
J20	£3.95
Apple Juice / Orange Juice	£3.95
Still Mineral Water	£3.95
Sparkling Mineral Water	£3.95
Tonic / Soda Water	£3.95

WINE LIST

Red

	125ml	175ml	70cl
Merlot <i>Italy</i>	£5.95	£6.95	£27.95
Montepulciano <i>Italy</i>		£6.95	£27.95
Yakut <i>Turkey</i>			£39.95
The Shiraz <i>Australia</i>			£39.95
Rioja <i>Spain</i>			£39.95
Malbec <i>Argentina</i>			£39.95
Cabernet Sauvignon <i>Chile</i>			£39.95
Amarone / Classico <i>Italy</i>			£79.95

White

	125ml	175ml	70cl
Pinot Grigio <i>Italy</i>	£5.95	£6.95	£27.95
Sauvignon Blanc <i>Italy</i>		£6.95	£27.95
Trebbiano <i>Italy</i>			£39.95
Sauvignon Blanc <i>New Zealand</i>			£39.95
Chardonnay <i>France</i>			£39.95
Tuffalo Gavi DOCG <i>Italy</i>			£45.95

Sparkling

	175ml	70cl
Moet Champagne <i>France</i>		£79.95
Prosecco <i>Italy</i>	£8.45	£31.95

Rosé

	125ml	175ml	70cl
Pinot Grigio Blush <i>Italy</i>	£5.95	£6.95	£27.95
Zinfandel Blush <i>USA</i>			£34.95

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 accommodate.

Please also watch out for stray olive stones.

DOCG (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



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Appetisers/Mezze

All appetisers come served with a selection of fresh bread

Olive Marinate 	£5.95
Marinated green olives with feta cheese	
Tzatziki 	£6.95
Creamy strained yogurt mixed with shredded cucumber, garlic and dill, served with salad	
Taramasalata	£6.95
Cured cod roe seasoned and mixed with olive oil and lemon juice, served with salad	
Hummus 	£6.95
Delicately spiced creamy hummus made with chickpeas and tahini, served with salad	
Eggplant Mezze   NEW RECIPE	£6.95
Roasted eggplant with garlic, and pepper	
Pilaki  	£6.95
Kidney beans with tomato, carrot and onion	
Fresh Green Beans  	£6.95
Fresh green beans with tomatoes, shallots and garlic	
Shakshuka  	£6.95
Eggplants in a delicately spiced sauce with tomatoes, shallots and garlic	
Baba Ghanoush  NEW RECIPE	£6.95
Creamy baba ghanoush made with cooked eggplant, tahini and lemon yogurt	

Hot Appetisers/Mezze

Fresh Soup of the Day  	£6.95
Served with bread	
Halloumi Cheese 	£8.95
Served with salad and bread	
Filo Pastry Rolls  NEW RECIPE	£8.95
Filled with feta cheese, mixed herbs and fresh parsley, served with salad	
Soutzouki	£8.95
Homemade dry and spicy sausage, served with french fries and salad	
Whitebait	£8.95
Served with salad and lemon	
Calamari	£8.95
Served with salad and lemon	
Garlic Prawns	£8.95
Prawns pan-fried with garlic and oriental herbs, served with bread and salad	
Finger Shaped Kefte	£8.95
Spiced lamb meatballs, served with salad and bread	
Kirmizi Biber  NEW RECIPE	£8.95
Chargrilled sweet red pepper, stuffed with feta cheese, oriental herbs, served with bread and salad	

Mains

Pollo Alla Griglia	£18.95	Beef Stroganoff	£21.95
Marinated chicken breast, served with mesclun salad and cracked wheat		Chargrilled beef in creamy mushrooms, onion mustard sauce, served with mesclun salad and cracked wheat	
Pollo Al Funghi	£19.95	Chargrilled Beef	£21.95
Chargrilled chicken in mushroom and creamy sauce, served with mesclun salad and cracked wheat		Marinated chargrilled beef, served with mesclun salad and french fries	
Ala Di Pollo	£17.95	Chicken Guvec	£19.95
Marinated chicken wings, served with mesclun salad and cracked wheat		Diced chicken casserole with tomatoes, peppers, mushrooms and onion, seasoned with herbs, served with salad and cracked wheat	
Pollo Al Pepe	£19.95	Salsa Rosa Chicken	£19.95
Chargrilled chicken in cream, red wine and whole black pepper sauce, served with mesclun salad and cracked wheat		Marinated chicken with a creamy tomato and mushroom sauce, served with salad and cracked wheat	
Pollo Al Pesto	£19.95	Vegetable Guvec  	£17.95
Chargrilled chicken in cream, mushroom and pesto sauce, served with mesclun salad and cracked wheat		Casserole with eggplant, tomatoes, peppers, mushrooms and onion, seasoned with herbs, served with salad and cracked wheat	
Chargrilled Lamb	£21.95	Chargrilled Vegetables  	£17.95
Marinated lamb, served with mesclun salad and cracked wheat		Chargrilled tomatoes, onions, peppers, eggplant, served with mesclun salad and cracked wheat	
Mixed Grill	£26.95		
A selection of chicken, lamb, kefte, served with mesclun salad and cracked wheat			
Kefte	£19.95		
Spiced lamb meatballs prepared with oriental spices and herbs, served with mesclun salad and cracked wheat			

Desserts

Baklava	£8.95
Layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with syrup	
Chocolate Fudge	£8.95
Dark, moist chocolate sponge cake filled and coated with smooth, rich american-style fudge icing	
Lemon Tart	£8.95
Fresh and creamy lemon panna cotta on a buttery biscuit base	
Chocolate Fondant GF	£8.95
Gluten free oozing chocolate fondant from the Loire Valley	
New York Cheesecake GF	£8.95
Plain gluten free biscuit base topped with a luxury baked cheesecake	
Vegan Belgian Chocolate Cheesecake 	£8.95
A rich, vegan friendly, Belgian dark chocolate cream, served on a dark cookie crumb base and finished with a layer of Belgian chocolate ganache	

Salatta

All salatta comes dressed with olive oil and balsamic vinegar

Greek Salatta 	£8.95
Tomatoes, cucumber, olives, feta cheese, peppers, red onion and olive oil	
Mediterranean Salatta	£12.95
Chargrilled chicken, mesclun salad, tomato, cucumber and olive oil	
Shepherd Salatta 	£7.95
Chopped tomatoes, cucumber, onion, peppers and parsley	
Tomato and Red Onion Salad 	£5.95

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 Suitable for vegetarians.

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Cracked wheat not suitable for gluten free

Whole Sea Bass	£19.95
Chargrilled sea bass, served with mesclun salad and sautéed potatoes	
Whole Sea Bream	£19.95
Chargrilled sea bream, served with mesclun salad and sautéed potatoes	
Gamberi All Aglio	£19.95
Garlic marinated king prawns with mushroom and pepper sauce, served with a mesclun salad and sautéed potatoes	

Sides

French Fries	£4.50	Cracked Wheat	£2.95
Garlic Bread	£5.95	Bread	£2.95

Affogato all' Amaretto	£8.95
Vanilla ice cream, a shot of espresso coffee and amaretto liqueur	

Sgroppino Royale	£8.95
Italian after dinner drink, lemon sorbet immersed in vodka and prosecco	

Ice Cream	£6.95
Please ask for available flavours	