

Since

Kitchen & Bar

WHILE YOU WAIT

GREEN OLIVES 5
*Freshly marinated pitted
olives with herbs & spices.*

MEZZE TRIO 7
*Hummus, Tzatziki,
Babaganoush*

BRUSCHETTA 5.75
*Chopped tomatoes,
olive oil & herbs*

STARTERS

BEEF CARPACCIO 7.5
with black truffle, rocket & parmesan

SMOKED ATLANTIC SALMON 7.5
with cream cheese, capers, and sourdough bread

FRESH BURRATA 6.5
with heritage tomatoes, pesto & balsamic

CHEF'S SOUP OF THE DAY 5

KIBBEH 7
*fried parcels of lamb mince, pine buts
and fresh herbs wrapped in bulgur wheat*

BOREK 6.5
*light and crispy fried filo pastry filled with
cheese and spinach served with a sweet chilli dip*

HALLOUMI FRITTER 7
with sweet chilli

CHAR-GRILLED HALLOUMI 7.5
with sweet chilli

SAUTÉED JUMBO PRAWNS 9
*peeled king prawns with garlic, fresh tomatoes,
onion & pepper in white wine sauce*

BONELESS CHICKEN WINGS 6.5
*deep fried boneless chicken wings coated in
golden breadcrumbs and topped with
homemade sweet chilli sauce (sesame)*

CRISPY FRIED FRESH CALAMARI 8.5
homemade tartar sauce

SINCE SIGNATURE FALAFEL 7
with hummus

SAUTÉED CHICKEN LIVER 7.5
*with butter, onion & herbs cooked
in demi-glacé sauce*

MAC N CHEESE 6.5
optional truffle for £2.5

SHARING BOARD (for two) 15
*Selection of borek, halloumi fries,
fresh calamari, kibbeh and falafel*

MAINS

PASTAS & RISOTTOS

LINGUINE DI MARE 18
*seafood linguine with prawns, calamari, fresh
clams & touch of cream with white wine sauce*

PACCHIERI ALLA GENOVESE 16
*pacchieri with slow cooked onion braised beef,
topped with parmesan cheese. Cooked in red
wine sauce.*

PENNE ALLA NORMA (vegetarian) 15
*penne with basil tomato sauce, aubergine,
parmesan mixed vegetables*

RISOTTO DI MARE 17
*seafood risotto with prawns, calamari, fresh
clams, cooked in white wine sauce*

RISOTTO AGLI ASPARAGI 15
*risotto with fresh asparagus, pesto sauce, black
truffle on top. Cooked in white wine sauce.*

SEAFOOD

PAN FRIED SEA-BASS 22
*2 fillets of fresh sea-bass with mashed
potato and grilled asparagus*

SALMON SHISH 22
*freshly skewed salmon with peppers and char-
grilled served with mashed potato*

SPICY PRAWN CASSEROLE 21
*peeled tiger prawns cooked with garlic,
mixed vegetables topped with special white wine
sauce served with rice*

FROM THE FIRE

CHICKEN SHISH 19
*marinated cubes of chicken grilled on a skewer
served with rice, chilli & garlic sauce*

LAMB SHISH 22
*marinated tender cubes of lamb, skewered and
cooked over traditional Turkish mangal
served with rice chilli & garlic sauce*

MIXED SHISH 21
*marinated cubes of chicken and lamb grilled
on a skewer served with rice, chilli & garlic sauce*

LAMB CHOPS 23
*seasoned and char-grilled tender lamb chops
served with mashed potato and demi-glacé sauce*

LAMB KOFTA 17
*Finely kneaded and grilled meatballs. Served with
chips, chilli & garlic sauce*

VEGETARIAN & VEGAN

GRILLED EGGPLANT STEAK 16
*stuffed eggplant with roasted tomato,
pepper & onion with melted cheese on top
served with rice*

SINCE SIGNATURE FALAFEL BOWL 15
selection of green leaves

VEGETARIAN MOUSSAKA 17
served with rice

SINCE SIGNATURE BEEF BURGER 19
*homemade double burger with fresh beef pieces,
cheese, caramelised onion served with chips*

SIRLION STEAK 300gr 26

BONE IN RIB EYE STEAK 500gr 28

FILLET STEAK 300gr 30

*All of our steaks are 28 days aged and
served with parsley butter, skin on fires and
your choice of sauce:*

Peppercorn Sauce
Mushroom Sauce
Chimichurri Sauce

MAIN SALADS

HALLOUMI RAINBOW SALAD 16
*char-grilled halloumi with heritage tomatoes,
avocado, selection of green leaves*

GRILLED CHICKEN SALAD 16
*with heritage tomatoes, selection of green leaves
and slightly garlicky yoghurt sauce*

SEA-BASS SALAD 17
*grilled fresh sea-bass with heritage tomatoes,
selection of green salad, topped with pesto sauce*

SIDES & SAUCES

Peppercorn Sauce	3	Chilli Sauce	3	Mashed Potato	4.5	Rice	3	Truffle Chips	5
Mushroom Sauce	3	Garlic Sauce	3	Grilled Asparagus	6.5	Chips	4	Thick Cut Chips	4.5
Chimichurri Sauce	3	Truffle Mac & Cheese	8.5	Spicy Broccoli	5				

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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