

Welcome to Ego

Step into a celebration of Mediterranean flavours.
Relax, unwind, and allow our authentic ingredients to transport you to the Med.

For The Table

GORDAL OLIVES **ve** 3.95

MARCONA SALTED ALMONDS **^ ve** 3.95

HALLOUMI FRIES & CALABRIAN CHILLI HONEY **v** 5.95

MEDITERRANEAN BREAD SELECTION ***** 6.95

Warm rosemary focaccia and sourdough with Cretan extra virgin olive oil, balsamic vinegar **v** and your choice of garlic butter **v** or house-made chorizo butter

GRILLED PITTA & DIPS **v** 6.95

Hummus, mojo rojo dip and house-made tzatziki

PATATAS BRAVAS *** v** 5.95


With house-made roasted garlic aioli

STONEBAKED GARLIC PIZZA BREAD **v** 7.25

with **MOZZARELLA** **v** 8.50

with **TOMATO** **v** 7.95

with **½ MOZZARELLA & ½ TOMATO** **v** 8.95

 **MEZZE GRAZING BOARD** 14.95

Tempura battered chorizo lollipops, Prosciutto, gordal olives, halloumi fries & Calabrian chilli honey, spiced falafel with carrot & orange slaw, hummus and grilled zaatar-glazed pitta

Starters

CALAMARI FRITTI 8.95

Paprika floured, pineapple scored squid, house-made roasted garlic aioli and fresh lemon. *Under 300 calories*

GAMBAS AL PIL PIL 10.25 / 14.50

7 or 12 sizzling king prawns in garlic and chilli-infused oil, served with grilled sourdough

 **CRAB ARANCINI** 10.75

With a Grana Padano & lemon crumb, topped with white crab and served with house-made chorizo mayonnaise

CHARGRILLED LAMB KÖFTAS 9.50

Merguez spiced lamb, served with charred carrot, orange & chickpea salad, house-made tzatziki and toasted pitta

HONEY-GLAZED BAKED FETA **^ * v** 9.50

Golden oven-baked feta topped with honey and walnuts in a spicy tomato sauce, with rosemary focaccia

 **CHORIZO AL VINO** ***** 9.95

Sizzling pan-fried chorizo in red wine with roasted garlic, fresh rosemary & thyme, served with grilled sourdough

GARLIC MUSHROOMS **v** 8.95

Sautéed chestnut, oyster & flat mushrooms in a roasted garlic, lemon & parsley cream, with warm rosemary focaccia

DUCK LIVER PATE ***** 9.50

With a fig & honey chutney, rosemary focaccia and golden saffron shallots

SOUP DU JOUR **v** 6.95

With baked sourdough and Netherend salted butter

House Favourites

All our mains are inspired by Mediterranean flavours and crafted using the highest quality ingredients.

MOROCCAN LAMB **^** 23.25

Slow-cooked spiced lamb with vegetables, fluffy couscous, pickled golden shallots, and flaked almonds, served with toasted pitta and house-made tzatziki

MOROCCAN FALAFEL **^ v** 19.95

With spiced vegetables, couscous, pickled golden shallots and flaked almonds, served with toasted pitta & house-made tzatziki

PAN-ROASTED CHICKEN SUPRÊME ***** 19.95

With pea & tarragon gnocchi, charred leeks and a wild mushroom & truffle sauce. *Under 650 calories*

DUO OF PORK ***** 23.25

Prosciutto-wrapped pork fillet & honey-glazed belly pork, with charred hispi cabbage, crisped pancetta, buttery pommes purée and a white wine & wholegrain mustard sauce

 **HERB-CRUSTED LAMB RUMP** ***** 25.50

Pan-roasted and served pink with a crisp wholegrain mustard & herb crust, with pea purée, golden dauphinoise potatoes, and a rich lamb & mint jus

LEMON CHICKEN MILANESE ***** 20.75

Two crispy breaded chicken fillets with fresh rocket, sun-dried tomato and Grana Padano salad, drizzled with a lemon, caper and chilli dressing, served with skin-on fries

 **PAN-ROASTED COD SUPRÊME** ***** 23.25

Served on crushed new potatoes with peas, asparagus, dill and fresh mussels bound in a white wine & cream sauce

PAN-FRIED SEA BASS FILLETS 22.75

Two fresh sea bass fillets, served with sautéed baby potatoes, chorizo, cherry tomatoes, red onion on a bed of peppery rocket

Sides

SKIN-ON FRIES **ve** 4.25

TRUFFLE & GRANA PADANO FRIES 5.25

SWEET POTATO FRIES **ve** 5.25

PATATAS BRAVAS *** v** 5.95

With house-made roasted garlic aioli

HALLOUMI FRIES & CALABRIAN CHILLI HONEY **v** 5.95

TENDERSTEM® BROCCOLI **^ v** 5.25

With whipped ricotta & almonds

GRATIN DAUPHINOISE 5.95

GREEK SALAD **v** 5.95

 **Chef Favourites**

Chargrilled Kebabs

Our hanging chargrilled skewers are served with warm zaatar-glazed flatbread, house-made tzatziki and your choice of dressed Greek salad or charred Mediterranean-style vegetables.

SOUVLAKI CHICKEN 21.50

Marinated chicken chargrilled to perfection.
Over 60g of protein

PIRI-PIRI PORK & CHORIZO 22.50

Seasoned with smoky piri-iri spices. *Over 50g of protein*

CYPRLOT HALLOUMI * v 21.50

With lemon, caper & chilli dressing

MIXED KEBAB 26.50

Spiced lamb rump, souvlaki chicken, piri-iri pork loin & chorizo

MEZZE GRILL FOR TWO 49.95

A sharing platter of grilled Souvlaki Chicken, Piri-Piri Pork & Chorizo and Lamb Merguez kebabs with warm zaatar-glazed flatbreads, crisped rosemary & smoked paprika potatoes, dressed Greek salad, charred Mediterranean-style vegetables with house-made tzatziki and spiced mojo rojo for dipping

Add Skin-On Fries **ve** 4.25

Add Truffle & Grana Padano Fries 5.25

Add Sweet Potato Fries **ve** 5.25

Add Halloumi Fries with Calabrian Chilli Honey **v** 5.95

Add Calabrian Chilli Honey Sauce **v** 1.00

Add Roasted Garlic Aioli **v** 1.00

Add Mojo Rojo Sauce **ve** 1.00

Stonebaked Sourdough Pizza

Hand-stretched sourdough pizza with a rich Mutti tomato sauce and carefully selected toppings, baked in our stone oven to order.

MARGHERITA **v** 14.95

With hand-picked basil

PEPPERONI 16.50

With our specially selected pepperoni

CALABRESE 16.95

A fiery mix of chorizo, pepperoni, spicy nduja, Calabrian chillies. Drizzled with hot honey

POLLO BIANCA 15.95

Chargrilled chicken and prosciutto on a whipped ricotta and mozzarella base, with sautéed mushrooms, caramelised onions, and a hint of truffle

CREATE YOUR OWN PIZZA **v** 16.95

Add any 3 pizza toppings to a Margherita:

Pancetta / Pepperoni / Chorizo / Prosciutto / Spicy Nduja /
Mushrooms **v** / Chillies **v** / Caramelised Onions **v** /
Pineapple **v** / Black Olives **v** / Artichokes **v**

Add Calabrian Chilli Honey Sauce **v** 1.00

Add Roasted Garlic Aioli **v** 1.00

Add Mojo Rojo Sauce **ve** 1.00

SAVE 20% WITH

Ego Club Rewards

Enjoy **exclusive** rewards and savings when you dine from the À La Carte menu.†

SCAN QR TO JOIN!

†Terms apply, see website for details.



Chargrilled Steaks

We proudly partner with our trusted family butcher, Althams, to bring you only the finest cuts of 21-day aged beef.

Each steak is expertly chargrilled to your liking and served with confit tomato, grilled mushroom, dressed rocket, skin-on fries and crispy house-made onion rings.

8oz RUMP 24.75

8oz SIRLOIN 27.75

10oz RIBEYE 31.25

7oz FILLET 33.75

Add Peppercorn Sauce * 2.50

Add Wild Mushroom & Truffle Sauce * 2.50

Swap to Truffle & Grana Padano Fries + 2.00

Swap to Sweet Potato Fries + 2.00

Paella & Pasta

A classic Spanish dish, rich in flavour and tradition. Enjoy as a meal for one or perfect for sharing between two.

PAELLA FOR ONE / FOR TWO

PAELLA CARNE ~ 19.75 / 38.50

With tender chicken, spicy chorizo, green beans, sweet peppers, and peas

PAELLA MIXTA ~ 20.75 / 40.50

With tender chicken, chorizo, king prawns, squid, fresh mussels, peppers, green beans, and peas

PAELLA VERDURAS **ve ~** 18.25 / 35.75

Fragrant saffron infused paella with charred courgettes, tender artichokes, onions, peppers, green beans and peas. *Under 500 calories*

BAKED GNOCCHI * **v** 19.75

Oven-baked in a roasted garlic, tomato & smoked paprika sauce with charred Mediterranean-style vegetables. Finished with creamy mozzarella, whipped ricotta, and a crisp pangrattato topping

SPAGHETTI CARBONARA 18.25

Spaghetti tossed with crispy pancetta and creamy Gran Moravia sauce

 **KING PRAWN & CHILLI LINGUINE** 19.75

Juicy king prawns tossed with roasted garlic, Calabrian chilli, sun-dried tomato, cured lemon and finished with fresh rocket

Lunch

THE MEDITERRANEAN WAY

Let's do lunch the Mediterranean way. Light, vibrant dishes perfectly portioned for a daytime treat, available Monday to Saturday until 4pm

Main Courses

TEMPURA BATTERED HADDOCK 15.50

Fresh haddock, lightly battered and crisp-fried, served with chunky chips, pea purée, and a cured lemon & dill tartare sauce

LEMON CHICKEN MILANESE * 11.95

With fresh rocket, sun-dried tomato and Grana Padano salad, drizzled with a lemon, caper and chilli dressing, served with skin-on fries

SALMON & DILL FISHCAKES 13.50

With skin-on fries, fresh rocket, and a zesty cured lemon tartare

GREEK SALAD v 11.50

Ripe cherry and vine tomatoes, crisp cucumber and red onion with capers and Kalamata olives, dressed in Cretan extra-virgin olive oil and finished with authentic Greek feta.

Under 500 calories

Add Chicken + 2.00

Sandwiches & Wraps

CHICKEN GYROS 10.95

Marinated chicken with house-made tzatziki and charred carrot slaw in a zaatar-glazed flatbread, with skin-on fries

FALAFEL GYROS ve 10.95

Green chickpea & coriander falafel with hummus and charred carrot slaw in a zaatar-glazed flatbread, with skin-on fries

RUMP STEAK FOCACCIA * 14.50

Served pink on toasted focaccia with caramelised onions, sun-dried tomatoes, wild rocket and house-made roasted garlic aioli. Served with skin-on fries

Mini Dessert & Hot Drink

A little sweet treat? Enjoy a mini dessert and any hot drink for 7.50, or upgrade to any liqueur coffee for an extra 2.00

CLASSIC CRÈME BRÛLÉE v

TRIPLE CHOCOLATE BROWNIE v

APPLE, BLACKBERRY & GINGER CRUMBLE v

PISTACHIO & CHERRY ETON MESS^ v

STICKY TOFFEE PUDDING v

GRANDPA GREENE'S LUXURY ICE CREAM v

One scoop of vanilla, chocolate, strawberry, honeycomb or salted caramel

See our drinks menu for our hot drinks selection

Did you know?

Our delicious olive oil is made from Koroneiki olives grown in the beautiful western regions of Crete.

These olives produce an intensely crisp, balanced aroma and peppery taste, helping to add intense flavour to our new season dishes.

Discover our full dessert selection on the dessert menu.

DIETARY INFORMATION

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

v = made with vegetarian ingredients. ve = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. ^ = this dish contains nuts. * = this dish contains alcohol. ~ = Paellas are not suitable for children.

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition is available online. All items are subject to availability. For parties of 8 or more, a discretionary 10% service charge will be added to the bill.



PLEASE SCAN
THE QR CODE TO
VIEW CALORIE
INFORMATION

Keep up to date and follow us at @egomediterranean



†See our website for full T&C's.

egorestaurants.co.uk

165854/EGO/LN26/PB3