

# 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

## Sunday Roasts

All our roasts are served with a Yorkshire pudding, rosemary, garlic and cured lemon roast potatoes, maple-roasted carrots, butternut squash purée, seasonal greens, and our rich house-made gravy

**150 DAY GRAIN-FED ROAST BEEF** 19.50

Served pink

**HONEY-GLAZED BELLY PORK** 18.95

**PAN-ROASTED LAMB RUMP** 21.50

Served pink

**ROAST CHICKEN SUPRÊME** 18.50

With sage, onion & pork stuffing

**TRIO OF ROASTS** 22.50

150 day grain-fed roast beef, honey-glazed belly pork and roast chicken with sage, onion & pork stuffing

**ROASTED LEEK & ONION LOAF** **v** 18.50

**Vegan option available**

**THE EGO ROAST BOARD (FOR TWO)** 25.00pp

The ultimate Sunday roast experience. 150-day grain-fed Aberdeen Angus beef, pan-roasted chicken and honey-glazed pork belly, served with skewered Calabrian hot honey pigs in blankets and sage, onion & pork stuffing.

**Served with all the trimmings:** Rosemary, garlic and cured lemon roast potatoes, five-cheese cauliflower cheese, maple-roasted carrots, charred hispi cabbage glazed in house-made garlic butter with a crisp pangrattato crumb, Yorkshire puddings, and rich house-made gravy

## Sides

**YORKSHIRE PUDDING** **v** 1.00

**GRATIN DAUPHINOISE** **v** 5.95

**FIVE-CHEESE CAULIFLOWER CHEESE** **v** 5.25

**PIGS IN BLANKETS** 5.25

With Calabrian hot honey

**SEASONED ROAST POTATOES** **ve** 4.25

**TENDERSTEM® BROCCOLI** **^ v** 5.25

With whipped ricotta & almonds

## Children's Roasts

A junior version of Roast Beef, Chicken or Leek & Onion Loaf

**ROAST BEEF** 10.95

**ROAST CHICKEN** 10.95

**ROASTED LEEK & ONION LOAF** **v** 10.95

## House Favourites

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

### MOROCCAN LAMB<sup>^</sup> 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<sup>^</sup> v 19.95

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

### 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

## 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

## 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

## 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*

### CYPRIT 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

# Sunday Feast Menu

Experience Sundays at Ego with our indulgent roasts as part of our Sunday set menu.

2 Courses £22.95 / 3 Courses £26.95

## Starters

### GAMBAS AL PIL PIL + 2.00

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

### CALAMARI FRITTI

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

### CHARGRILLED LAMB KÖFTAS

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

### GARLIC MUSHROOMS v

Sautéed chestnut, oyster and flat mushrooms in a roasted garlic, lemon & parsley cream, with toasted crusty bread. **Vegan option available**

### DUCK LIVER PATE \*

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

### SOUP DU JOUR v

With crusty bread and Netherend salted butter

## Main Courses

All our roasts are served with a Yorkshire pudding, rosemary, garlic and cured lemon roast potatoes, maple-roasted carrots, butternut squash purée, seasonal greens, and our rich house-made gravy

### 150 DAY GRAIN-FED ROAST BEEF

Served pink

### HONEY-GLAZED BELLY PORK

### PAN-ROASTED LAMB RUMP + 2.00

Served pink

### ROAST CHICKEN SUPRÊME

With sage, onion & pork stuffing

### TRIO OF ROASTS + 4.00

150 day grain-fed roast beef, honey-glazed belly pork and roast chicken with sage, onion & pork stuffing

### ROASTED LEEK & ONION LOAF v

**Vegan option available**

### THE EGO ROAST BOARD (FOR TWO) + 6.00pp

The ultimate Sunday roast experience. 150-day grain-fed Aberdeen Angus beef, pan-roasted chicken and honey-glazed pork belly, served with skewered Calabrian hot honey pigs in blankets and sage, onion & pork stuffing.

**Served with all the trimmings:** Rosemary, garlic and cured lemon roast potatoes, five-cheese cauliflower cheese, maple-roasted carrots, charred hispi cabbage glazed in house-made garlic butter with a crisp pangrattato crumb, Yorkshire puddings, and rich house-made gravy

## Sides

### YORKSHIRE PUDDING v 1.00

### GRATIN DAUPHINOISE v 5.95

### FIVE-CHEESE CAULIFLOWER CHEESE v 5.25

### TENDERSTEM® BROCCOLI^ v 5.25

With whipped ricotta & almonds

### PIGS IN BLANKETS 5.25

With Calabrian hot honey

### SEASONED ROAST POTATOES ve 4.25

## Desserts

### TRIPLE CHOCOLATE BROWNIE v

Served warm with chocolate flavoured sauce and luxury salted caramel ice cream

### CLASSIC CRÈME BRÛLÉE v

Silky vanilla custard topped with a crisp caramelised sugar crust, served with amaretti biscuits

### STICKY TOFFEE PUDDING v

Warm date sponge pudding with rich golden toffee sauce, served with luxury vanilla ice cream

### APPLE, BLACKBERRY & GINGER CRUMBLE v

Served with luxury vanilla ice cream or custard.

**Vegan option available**

### TRIO OF DESSERTS ^ v + 2.00

A mini selection of our signature desserts with pistachio & sour cherry Eton Mess, classic crème brûlée and, apple, blackberry & ginger crumble

### JUDE'S FARM SORBET ve

Choice of 3 scoops of mango, raspberry or blood orange

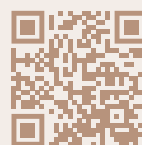
### GRANDPA GREENE'S LUXURY ICE CREAM v

Choose 3 scoops of vanilla, chocolate, strawberry, honeycomb or salted caramel

## 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.



Full details regarding our food allergen and dietary information can be found on our main menu.

**PLEASE SCAN THE QR CODE TO VIEW CALORIE INFORMATION**

Keep up to date and follow us at @egomediterranean  

[egorestaurants.co.uk](http://egorestaurants.co.uk)