

Cold Appetizers

MIXED OLIVES (VF,V,GF)	4.9
<small>Mixed olives marinated in olive oil, lemon zest, thyme</small>	
HUMMUS (V,VF)	5.5
<small>A creamy blend of chickpeas, tahini, garlic, lemon juice, served with crispy tortilla</small>	
SHAKSUKA (V)	5.5
<small>Aubergine, mixed peppers, garlic chef's tomato sauce</small>	
EZME (V,VF,GF)	6.5
<small>Finely chopped tomatoes, red onions, peppers & parsley, pomegranate dressing & extra virgin olive oil</small>	
CACIK (V)	5.5
<small>Finely grated cucumber dressed with yoghurt, garlic, mint, dill & olive oil</small>	
AVOCADO PRAWN COCKTAIL	7.5
<small>Avocado, prawns & prawn cocktail sauce</small>	
BEETROOT TARATOR (V)	5.5
<small>Beautifully roasted beetroot with strained yoghurt infused with garlic, herbs & walnuts</small>	
MIXED COLD PLATTER	15
<small>Cacik, hummus, saksuka, mixed olives, beetroot tarator</small>	

Hot Appetizers

SOUP OF THE DAY	6
GRILLED HALLOUMI. (V)	6.9
GARLIC MUSHROOMS	6.5
<small>Mushrooms pan fried with butter, double cream herbs & cheese</small>	
GOLDEN CHEESE PASTRY (V)	6.5
<small>Deep fried rolled filo pastry filled with feta & parsley</small>	
HUMUS KAVURMA	7.5
<small>Hummus with sauteed lamb, topped up with butter & peanut</small>	
FALAFEL (V)	6.9
<small>Chickpeas, broad beans & vegetable fritters, served with hummus</small>	
LAMB LIVER	6.9
<small>Sauteed liver cooked with herb butter, served with red onion and sumac</small>	
CRISPY CALAMARI	7.5
<small>Fried fresh squid served with tartare sauce</small>	
SUCUK	6.5
DYNAMITE PRAWNS	8.9
<small>Prawns in a bang bang sauce</small>	
PAN FRIED PRAWNS	8.9
<small>Pan fried tiger prawns with hint of garlic, basil, homemade tomato sauce, wine & lemon</small>	
OCTOPUS	9.5
<small>Marinated tender octopus in olive oil, lemon juice, seasoned with oregano</small>	
WAGYU BEEF SLIDERS	12.5
<small>Signature beef patty, lettuce, gherkins, caramelised onion, melted cheddar, burger sauce</small>	
PULLED BEEF BAO BUNS	9.9
<small>Served with slow cooked BBQ beef, spring onion & micro parsley</small>	
SALT & PEPPER BABY SQUID	10.5
<small>Served with spring onion, chilli & lime aioli</small>	
LOLLIPOP CHICKEN WINGS	12.5
<small>Choice of BBQ sauce or buffalo</small>	
LAHMACHUN	4.5
<small>Turkish pizza with minced meat, tomatoes & onion</small>	
HOT MIXED PLATTER	16.5
<small>Falafel, halloumi, sucuk, golden cheese pastry, calamari</small>	

Charcoal Grill

(All Kebabs Served With Rice & Salad)

CHICKEN WINGS	15.5
ADANA KOFTE	15
LAMB RIBS	16.5
CHICKEN STEAK	17
<small>Served with french beans, cherry tomatoes & mushroom sauce</small>	
CHICKEN SHISH	17
MIXED SHISH	18
CHICKEN BEYTI	15.5
LAMB SHISH	19.9
LAMB BEYTI	15.5
LAMB CHOPS	22
MIXED GRILL	24.9

Adana, lamb shish & chicken shish, lamb chop & lamb ribs

Salads

MYCOLLIER GREEN SALAD (GF, VF, V)	5.95
AVOCADO SALAD (GF, VF, V)	7.95
CAESAR SALAD	14

Fish Platters

CALAMARI	17.5
<small>Deep fried fresh calamari with homemade tartar sauce fresh lemon. Served with salad</small>	
SEA BASS FILLETS	19.5
<small>Fillet sea bass served with mashed potatoes, salad & stir-fried vegetables & lemon creamy sauce</small>	
GRILLED SALMON	19.5
<small>Served with mashed potatoes, salad & stir-fried vegetables</small>	
KING PRAWNS	18.5
<small>Pan fried with cherry tomatoes, parsley, garlic & olive oil sauce. Served with salad</small>	
GRILLED OCTOPUS	19.5
<small>Marinated octopus' legs, seasoned with oregano, olive oil & dressed with lemon. Served with salad</small>	
LOBSTER TAIL	34.5
<small>2 Lobster tails seasoned with garlic & butter, served with mixed vegetables, lemon & butter sauce</small>	

Chef's Special Dishes

HOMEMADE MEAT MOUSSAKA	15.5
<small>Layers of minced meat, aubergine, carrot, potatoes, courgettes, peas, peppers, mushroom, onion, garlic & béchamel sauce topped with mozzarella cheese & homemade tomato sauce, served with salad</small>	
CHICKEN CASSEROLE	16.5
<small>Chicken with mixed peppers, onion, mushroom, garlic, homemade tomato sauce & served with rice</small>	
CHICKEN A LA CRÈME	18.5
<small>Chicken with mushroom, asparagus, garlic, double cream, served with rice</small>	
KLEFTICO LAMB SHANK	17.9
<small>18 hours slowly cooked lamb shank served with mashed potato</small>	
LAMB CASSEROLE	16.95
<small>Lamb with mixed peppers, onion, mushroom, garlic, homemade tomato sauce & served with rice</small>	
BRAISED BEEF RIB	21
<small>24hr slow cooked beef rib, infused rosemary, thyme, garlic, olive oil & gravy with mash potato</small>	

Chef Special For Share

SURF & TURF	79.49
<small>With mushroom or peppercorn sauce, ribeye, lobster tail, king prawns, truffle parmesan fries, butter grilled corn on the cob, served with watercress, mixed leaves salad & crushed walnuts</small>	
PLATTER FOR 2	46
<small>Lamb ribs, adana, lamb shish, chicken shish, chicken wings with rice & salad</small>	

Steaks

All our steak 28 days dry aged of beef. Served with hand cut chips, roasted portobello mushroom, french beans cherry tomatoes. Accompanied by your choice of either peppercorn sauce or mushroom sauce. Served with bone marrow butter at top

LAMB FILLET STEAK (300-350GR)	25.5
ARGENTINIAN PRIME RIBEYE (400-450)	35
SALT DRY AGED T-BONE (450-500GR)	35
WAGYU FILLET MIGNON (300-350GR)	48
21 DAYS SALT DRY AGED TOMAHAWK (900-1100GR)	75

24K Golden Options

All our steak 28 days dry aged of beef. Served with hand cut chips, roasted portobello mushroom, French beans cherry tomatoes. Accompanied by your choice of either peppercorn sauce or mushroom sauce. All wrapped in 24carat gold. Served with bone marrow butter at top

GOLDEN BURGER	34
GOLDEN FILLET MIGNON (300-360GR)	69
GOLDEN TOMAHAWK (900-1100GR)	119

Burgers (Served with handcut chips)

BEYOND BURGER (VG)	11
CHICKEN BURGER	14.5
BEEF BRISKET BURGER	16
WAGYU BEEF BURGER	18

Vegetarian Dishes

HOMEMADE VEGETARIAN MOUSSAKA (V)	13.5
FALAFEL (V)	13.5
VEGETARIAN KEBAB (VF,V,GF)	15.5

Sides

SAUCES	1.5
<small>Mushroom sauces, gravy, peppercorn</small>	
RICE	2.5
HAND CUT CHIPS	3.5
BABY POTATOES	6
BASKET OF BREAD	1.5
MIXED VEGETABLES	4.5
MIXED SAUTEED VEGETABLES	4
SWEET POTATO FRIES	5
GARLIC BUTTER SAUTEED SPINACH	6
CREAMY MASH	6
TRUFFLE PARMESAN CHIPS	6.5
TRUFFLE MAC 'N' CHEESE	6.5

Pastas

ARRABIATA PENNE PASTA (V, GF)	13.45
<small>Fresh penne pasta served with garlic, red chilli paste, homemade tomato sauce & basil, also available gluten free</small>	
SHRIMP ALFREDO LINGUINE	19
<small>Creamy dreamy alfredo linguine loaded with shrimps</small>	
WILD MUSHROOM TRUFFLE PASTA (V)	21
<small>Linguine with wild mushroom & parmesan</small>	

Kids Menu

CHICKEN NUGGETS & FRIES	7
TOMATO PENNE PASTA	8.5
CHICKEN WINGS & FRIES	8.5
MAC & CHEESE	9
CHICKEN SHISH & FRIES	9.5
WAGYU BURGER & FRIES	9.9

(VG) - VEGAN / (V) - VEGETARIAN / (GF) - GLUTEN FREE

Food Allergies & Intolerance:
Before ordering your food and drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients. We cannot guarantee that all our dishes are 100% free from nuts or their derivatives.
 Some items may contain gluten.
 GMO oil is used.
 A discretionary service charge of 12.5% will be applied to your bill

My Collier

MENU

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