

Happy Hour

All cocktails 2-4-1

Thursday - Saturday: 16:00 - 19:00

Thirsty Thursdays & BYOW

BYOW 5 per corkage

Telmont Champagne 45

Chateau Musar 45

Fishy Fridays

Preorder your whole fish by 5pm on Thursday to enjoy on fishy Fridays.

Big-Cuts Saturday

Preorder from our big cuts selection by 5pm on Friday to enjoy on Big-cuts Saturdays with a complimentary bottle of Aegean wine.

sonya
ALL DAY AEGEAN BISTRO

Evening

Pickles (vg)	5
Fried Olives (v)	5
Calamari, lime pickled mayo	8
Fried Cauliflower w/ tahini yoghurt & pomegranate (v/*vg)	8
Hummus, zhug, flatbread (vg)	8
Hummus chilli w/ green harissa, pilpelchuma, flatbread (vg)	8
Babaganoush w/ olive oil, pomegranate, black onion seeds, flatbread (v)	7
Muhammara, pomegranate, flatbread (vg,n)	7
Baked Cheese, pilpelchuma, flatbread (v)	9
Spicy freekeh & chickpea bowl (vg)	14
Sonya Salad, red onion, cucumber, tomato, carli pepper, tulum cheese, nigella seeds (v/*vg)	14
Crunchy kale, rocket, avocado, grapefruit, pumpkin seeds, pomegranate (vg)	12
+ seabass fillet (g), chicken breast (8), fired halloumi (v) (6)	
Wagyu Beyti Sarma, garlic yoghurt, scotch bonnet sauce & burnt butter (7/14)	24/45
Rump steak	28
Oyster mushroom, chilli garlic herbs, ezme, garlic yoghurt, flatbread (v/*vg)	19
Fired cabbage, garlic breadcrumbs, kebab shop chilli sauce, garlic yoghurt. (v/*vg)	17
Grilled Seabass, chermoula	26
Octopus, harissa feta, ezme, zhug, rocket, pomegranate	27
Bone-in Sirloin (500g)	60
Cote de boeuf (1.1kg – 1.25kg)	110
Whole free-range chicken	36
Sauces: – all large grills come with 2 sauces	
Pilpelchuma, zhug, garlic yoghurt (v/*vg)	2
Home cut fries w/ za'atar (vg)	6
Grilled potatoes w/ zhug (vg)	6
Fired broccoli, chilli (vg)	6
Blistered green beans, lemon & garlic (vg)	6
Chocolate mousse, cherry (vg)	7
Date walnut cake, kaymak, date molasses (v,n)	7
Vanilla ice cream	6

v veggie

vg vegan

*vg can be made vegan. Please ask.

n nuts

We prepare all our food fresh on site so cannot guarantee all items are free from allergens. Please do ask about allergens & inform us of dietary requirements.

Our fish is mostly wild and sustainably caught, landed by day boats from the south coast in Brixham.

All our meats are free from antibiotics, all animals are free range and pasture raised. They are high welfare.

Our HG Walter steaks are all grass fed and all aged for a minimum of 40 days in Himalayan salt room, matured for distinctive flavour.

Chickens are free-range from Raised in East Yorkshire Middleton on the wolds and Wiltshire Amesbury.

For our Adana beyti, we use British Wagyu mince raised in Suffolk at Earl Stoneham farms.

A 12.5% discretionary service charge will be added to your bill all of which goes to our hardworking team.

SPARKLING

Altin Köpük, Emir (Turkey, Cappadocia) 2020	8/39
Paladin, Prosecco Brut Rosé, Glera/Pinot Noir (Italy, Veneza) 2022	45
Telmont, Reserve Brut NV, Chardonnay/Pinot Noir/Pinot Meunier (France, Champagne) 2022	89

WHITE

Ancyra, Sauvignon Blanc (Turkey) 2022	7.5/29
Mantineia, Moschofilero, (Greece, Peloponnese) 2022	8.5/34
Misket, Muscat, (Turkey, Aegean) 2021	9.5/37
VinArt, Chardonnay, (Turkey, Aegean) 2022	42
Selection, Narince/Emir (Turkey Tokat) 2019	12/45
Oenodea, Malagousia/Muscat/Sauvignon Blanc (Greece, Drama) 2020	50
Château Julia, Lazaridi, Assyrtiko (Greece) 2021	55
Cote D'Avanos, Narince, (Turkey, Eastern Anatolia, Cappadokia) 2022	65

RED

Ephesus, Cabernet Sauvignon/Öküzgözü, (Turkey-Eastern Anatolia) 2022	7.5/29
Ancyra, Kalecik Karasi, (Turkey, Ancara) 2018	8.5/34
Naoussa, Xinomavro, (Greece, Naoussa) 2019	9.5/38
Nemea Agiorgitiko, (Greece) 2021	42
Egeo, Merlot/Syrah/Cabernet Sauvignon (Turkey, Aegea) 2019	13.5/53
Oenodea, Cabernet Sauvignon/Syrah/Agiorgitiko (Greece, Drama) 2019	58
Pendore, Syrah (Turkey, Aegean) 2018	69
Chateau Musar, Cabernet Sauvignon/Cinsault/Carignan (Lebanon) 2017	89

ROSE

Ancyra, Blush, Calkarasi, Kalecik Karasi/Syrah(Turkey, Aegean) 2022	8/35
Domaine Costa Lazaridi, Merlot/Agiorgitiko/Grenache (Greece) 2022	65

SWEET

Chateau Jany Sauternes, Sémillon/Sauvignon Blanc/Muscadelle (France, Sauternes) 2022 ^{375ml}	8/45
Tokaji Aszy 5 Puttonyos, Furmint/Hárslevelű (Hungary, Pannon) 2009 ^{500ml}	55

JUICE

Squeezed/blended in house

Ginger shot	2.5
Fresh squeezed OJ	6
Orange, carrot, ginger	6
Apple, cucumber, spinach	6

COCKTAILS

Pomegranate Negroni	13.5
Mezcal Pomegranate Paloma	12.5
Saffron Sour	12.5
Elderflower & Mango Collins	12
Sonya Spiced Daiquiri	13
Foamy Amaretto Sour	13
Rose Clover Club	13
Chilli Old Fashioned	14
Salted Caramel Espresso Martini	12.5
Orange Aperol Spritz	11
Basil Smash	10
Turkish Mango Bellini	10
Breakfast Lemon Martini	11

GAZOS/LEMONADE

Sparkling fresh fruit drinks made in house

(add house gin/vodka)	4.5
House Lemonade	4.5
Strawberry & rosemary gazoz	5.5
Orange & thyme gazoz	5.5

WATER

Belu still/sparkling (750ml)	4.5
Filtered still/sparkling	1.5

BEER

Efes Draft, Turkey (500ml)	7.5
Keo, Cyprus (330ml)	5
Small beer, UK 2% (350ml)	6.5

MOCKTAILS

Rose Zero Gin Sour	7.5
Lemon & Cucumber Sour	7.5
Sonya's Ginger Ale	7.5