

COCKTAIL BAR & GRILL

ROKIA

URMSTON

Set Menu

Available lunch & evening - Sunday to Thursday
12pm until 5pm

2 Courses - £14.95

Starter

Homemade Soup

Soup of the day with homemade bread

Polpette Piccanti

Spicy beef meatballs in a tasty tomato and garlic sauce with a hint of chilli

Calamari

Rings of crispy calamari served with tartar sauce

Funghi All'aglio

Fresh mushrooms, seasoned and sautéed with garlic

Chicken Livers

Delicate chicken livers, sautéed in onion, garlic and Worcestershire sauce

Chicken Skewers

Deep Fried chicken on bamboo skewers served with harissa dip

Salad & Sides

Greek Salad £6.50

Steak Cut Chips £3.95

Skinny Fries £3.95

Mixed Vegetables £3.95

Butter Spinach with Garlic £3.95

Garlic Bread (Plain) £5.95

Garlic Bread with Cheese £5.95

Garlic Bread with Tomato £5.50

3 Courses - £19.95

Main Course

Mediterranean Chicken Skewers

Specially marinated chicken breast on skewers with a blend of chargrilled Mediterranean vegetables. Served with rice and salad

Salmon ala Mediterranean GF

Pan fried salmon fillet with olive oil, onion, peppers, mushrooms, garlic and tomato with cream and vine, finished with a touch of oyster sauce, served with salad and new potatoes or rice

Lamb Kofta Skewers

Lean and tender minced lamb, blended with Mediterranean herbs. Served with rice and salad

Wild Mushroom Spinach Risotto V

Arborio rice cooked with onion, white wine, garlic, touch of a cream and topped with pine nuts and parmesan cheese

Greek Moussaka

Layers of aubergine, potato, courgette and lamb mince and bechamel sauce topped with cheese baked in the oven, served with Greek salad

Chicken Sizzler

Marinated with mixed peppers, onions and fajita spices. Served on a sizzling platter with rice

Meze & Tapas Menu

Available lunch & evening - Sunday to Thursday
Tapas Wednesday - 3 Tapas for £15.95

Olive Miste V GF 5.50

A mix of Italian olives served with balsamic vinegar, oil and mixed bread

Funghi All'aglio V GF 6.95

Fresh mushrooms, seasoned and sautéed with garlic

Patatas Bravas V GF 5.95

Deep-fried potato, onion, garlic, chilli and tomato sauce

Calamari Fritti 6.95

Calamari seasoned then deep-fried and served with garlic mayo

Chicken and Chorizo Skewer 6.95

With Peri-Peri bean sauce

Polpette Piccanti 6.95

Spicy beef meatballs in a tasty tomato, garlic sauce

Houmous V GF 5.95

Our daily homemade blend of chickpeas, rich in tahini and delicately spiced with cumin and olive oil

Greek Salad V GF 6.25

Classic, hearty and rustic salad with tomato, red onions, peppers, olives, feta cheese, lettuce and balsamic dressing

Sucuk £6.25

Turkish dry and spicy beef sausage

Tzatziki V GF 5.50

Cool and tangy Greek yoghurt with cucumber and garlic

Feta Roll V 6.25

Spinach and feta cheese wrapped in crispy filo pastry and deep fried

Dolmades V GF 6.95

Vine leaves stuffed with rice, tomato and fresh herbs. Served warm

Mac and Cheese Croquettes V GF 5.95

Mac and cheese croquettes with sriracha mayonnaise

BBQ Chicken Wings 6.25

Succulent chicken wings marinated in Anatolian spice served with sweet chilli

Deep Fried Halloumi V 6.25

Sliced Halloumi cheese, covered in panko, deep fried, and served with pineapple chutney

Chicken Skewers 5.95

Deep fried chicken on bamboo skewers served with spicy garlic yoghurt dip

Chicken Livers 6.45

Delicate chicken livers, sautéed in Worcestershire sauce and spices

Prawn Saganaki GF 7.45

Tiger prawns in a rich tomato sauce with spinach, pickled peppers sprinkled with feta

Paella GF 6.95

Calamari, chicken, chorizo, mussels, king prawns and saffron

Steak Cut Chips V 3.95

Skinny Chips V 3.95

BOTTOMLESS BRUNCH EVERY DAY FOR 90 MINUTES - £34.95 - 12pm until 4pm

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Main Menu

To Start

Bread (VG)	3.00
Zaatar, olive oil	
Olives (VG)	4.50
Lemon & herbs	

Rokka's Sharers

Garlic Bread	5.50
Garlic Bread with Cheese	7.50
Garlic Bread with Tomato	6.95
Garlic Bread with Seasalt & Rosemary	5.95
Rokka's Sharing Platter	19.95
Hummus, meatballs, halloumi, sujuk, tzatziki, mixed olives, feta roll, stuffed vine leaves	
Meze for 1	9.95
Hummus, tzatziki, feta roll, stuffed vine leaves	

Cold Starters

Hummus (VG)	6.96
Chickpeas, tahini, pickle, dukkah	
Tzatziki (V) (GF)	5.95
Cucumber, mint, garlic, strained yoghurt, cucumber pearls	
Baba Ganoush	6.95
Strained yoghurt, smoked aubergine, tahini, cumin	
Stuffed Vine Leaves	7.95
Herb rice, olive oil, pine nuts, fresh tomato, garlic	
Prawn Cocktail	6.95
Baby prawns, gem lettuce, Maryrose sauce	
Caprese Salad	????
Fresh buffalo mozzarella, vine tomatoes, basil oil & glazed balsamic	

Seafood

Seabass (GF)	20.95
Fillets of seabass served with seasonal veg and salad	
Salmon Ala Mediterranean (GF)	20.95
Pan fried salmon fillet cooked in olive oil, onion, peppers, mushroom, garlic, tomato, cream and wine finished with a touch of Worcestershire sauce. Served with salad and new potatoes	

House Speciality Dishes

Greek Style Mousakka	18.95
Layered of aubergine, courgettes, potato, lamb mince, bechamal sauce and topped with feta cheese	
Halloumi Chicken (GF)	19.95
Sliced chicken breast, halloumi, asparagus and carrots with saffron cream, white wine, spinach	
Lamb Shank (GF)	22.95
Braised lamb shank served on a bed of creamy mash potato, red wine gravy, Rokka vegetables	
Pollo Piccante	19.95
Panfried chicken, chorizo, onion, garlic, white wine, fresh chilli, tomato sauce	
Rokka Lamb Casserole (GF)	19.95
Slowed cooked lamb, red wine, bay leaves, onion, mixed vegetables	
Pollo Ala Crema (GF)	19.95
Pan fried chicken breast with asparagus, wild mushrooms, onion, white wine, Dijon mustard cream sauce	

Hot Starters

Golden Fried Halloumi	7.95
Panko breaded halloumi and fig chutney	
Spicy Turkish Sausage	7.95
Grilled sujuk served with tzatziki	
Calamari	6.95
Smoked paprika squid, homemade Rokka sauce	
Feta Cheese Roll	6.95
Deep fried filo pastry filled with feta and herbs	
Lamb with Hummus	8.95
Pulled lamb served on a homemade hummus	
Polpette Piccante	6.95
Meatballs served with homemade spicy sauce and parmesan shavings	
Charcoal Octopus	10.50
Saffron, tomato coulis, balsamic, aromatic herbs	

Chicken Wings	5.95
BBQ Chicken wings, date molasses glaze, sesame seeds	
Mussels	8.95
Fresh mussels, white wine, cream, butter, shallots, garlic	
Rokka Chicken	6.95
Crispy chicken fillets served with honey mustard sauce	
Creamy Garlic Mushrooms	7.50
Panfried mixed mushrooms, wine, cream, garlic	
Chicken Liver	6.95
Panfried liver, onion, Worcestershire sauce, masala	
Gamberoni Picante	10.95
Olive oil, garlic, butter, wine, chillies	
Patatas Bravas (V) GF	5.95
Deep-fried potato, onion, garlic, chilli and tomato sauce	
Mac and Cheese Croquettes (V) GF	5.95
Mac and cheese croquettes with sriracha mayonnaise	

Pasta & Risotto

Spaghetti Bolognese	9.95
Traditional recipe	
King Prawn Spaghetti	19.95
With courgettes, asparagus, pepper, chilli & tomato sauce	
Buffalo Ricotta & Spinach Ravioli	12.95
Homemade buffalo ricotta and spinach rilled ravioli served with pomodoro mascarpone sauce	
Crab & Chilli Ravioli	14.95
Homemade ravioli filled with fresh crab and chillis, served with Alla Arrabbiata sauce	
Penne Mix Seafood	18.50
A mixture of mussels, swordfish, octopus, calamari and salmon cooked with a creamy white wine sauce	
Penne Con Pollo	14.50
Succulent chicken breast cooked in a garlic creamy sauce with mushrooms and basil pesto. Served with parmesan cheese on the side	
Penne Vegetarian (V)	12.00
A tantalizing mixture of mushrooms, spinach, shallots, mixed peppers and garlic cooked in our signature tomato sauce	
Wild Mushroom Spinach	15.95
Arborio rice cooked with onion, white wine, garlic, touch of cream, garnished with pine nuts and parmesan	
Chicken Chorizo Paella (GF)	16.95
Arborio rice cooked with saffron, chorizo, garden peas, paprika, chicken breast and tomatoes	
Seafood Paella (GF)	18.95
Arborio rice cooked with saffron, king prawns, calamari, mussels, garlic, onion in a tomato sauce	

Turkish Charcoal Grill

All Grills can be served gluten free on request

Sarma Chicken Beyti	17.95
Specially prepared chargrilled minced chicken skewers wrapped up in tortilla bread with mozzarella cheese and topped with garlic butter and tomato sauce. Served with rice and Greek yoghurt	
Sarma Beef Beyti	17.95
Specially prepared chargrilled minced beef skewers wrapped up in tortilla bread with mozzarella cheese and topped with garlic butter and tomato sauce. Served with rice and Greek yoghurt	
Mediterranean Chicken Skewers	17.95
Specially marinated chicken breast on skewers with a blend of chargrilled Mediterranean vegetables. Served with rice and salad	
Vegetarian Halloumi Skewers (V) (GF)	16.95
Diced halloumi, mushrooms, onions, peppers and courgette served with salad, skinny fries and sweet chilli dip	
Grilled Lamb Chops	21.95
Specially marinated lamb chops, cooked to your liking. Served with rice and salad	
Mixed Grill	25.95
Chef's own combination of chargrilled chicken shish, lamb shish, lamb kofte, chicken wings. Served with rice, salad and tzatziki	
Chicken & Lamb Skewers	18.95
Specially marinated chicken breast and lamb on skewers with a blend of chargrilled Mediterranean vegetables. Served with rice and salad	
Skewered Lamb	19.95
Succulent cubes of lamb marinated in Mediterranean herbs and served with rice and salad	
Mixed Grill Sharing Platter for 2	55.00
Chef's own combination of lamb shish, chicken shish, chicken wings, lamb kofte, lamb chops, chicken meatballs, rice, salad and tzatziki	
Piri Piri Chicken	17.95
Chargrilled chicken skewers in Piri Piri sauce, onions, peppers and tzatziki. Served with rice and salad	
Beef Skewers	19.95
Fillet of beef marinated in Mediterranean herbs, served with rice and salad	
Lamb Kofta Skewers	16.95
Lean and tender minced lamb blended with Mediterranean herbs. Served with rice and salad	
Grilled Meatballs	16.95
Lean and tender minced meat blended with Mediterranean herbs. Served with rice and salad	
Chicken Meatballs	16.95
Minced chicken thigh, blended with Mediterranean herbs. Served with rice and salad	

Sizzlers

Chicken Sizzler (GF)	19.95
Marinated chicken breast with mixed peppers, onions and fajita spices. Served on a sizzling platter with rice	
Beef Sizzler (GF)	19.95
Marinated beef with mixed peppers, onions and fajita spices. Served on a sizzling platter with rice	
King Prawn Sizzler (GF)	21.95
Marinated king prawns with mixed peppers, onions and fajita spices. Served on a sizzling platter with rice	
Halloumi Sizzler (GF)	17.95
Marinated halloumi with mixed peppers, onions and fajita spices. Served on a sizzling platter with rice	

House Salads

Halloumi Salad (V)	12.95
Mixed salad leaves, cherry tomatoes, cucumber, croutons with olive oil and balsamic dressing	
Greek Salad	12.95
Mixed olives, feta cheese, tomato, cucumber, mixed peppers, red onion with an olive oil and oregano dressing	
Rokka Chicken Caesar Salad	12.95
Gem lettuce, avocado, simit croutons, chicken, pomegranate, parmesan shavings	

Pizza

Margarita (V)	9.95
Tomato, mozzarella cheese, basil	
Mixed Seafood Pizza	12.95
Prawns, calamari, mussels, tuna	
Walk in the Woods (V)	11.50
Wild mushrooms, caramelised onion, rosemary and tomato sauce, mozzarella, drizzle olive oil.	
Meat Feast	12.95
Chicken, meatballs, ham, pepperoni with tomat sauce and mozzarella	
Hawaiian Pizza	12.95
Ham, pineapple, sweetcorn, tomato sauce and mozzarella	

Sides

Steak Cut Chips	3.95
Skinny Fries	3.95
Sweet Potato Fries	3.95
Seasonal Vegetables	3.95
Creamy Mashed Potato	3.95
Creamy Garlic Spinach	3.95

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