

Desserts

Apple Tarte Tatin £14.50

puff pastry, caramelised apples, sultanas and cinnamon with vanilla ice cream. Enough to share!
(allow min. 20 minutes to cook)

Chocolate Hazelnut Slice £8.95

Home made fruit compote, caramelised orange peel served with clotted cream ice-cream

Date & Vanilla Crème Brûlée £9.45

Tiramisu £9.95

Traditional Turkish Baklava £9.95

with pistachios, vanilla ice cream and rose & honey syrup

Sutlac £8.25

baked white chocolate rice pudding with cinnamon and vanilla

Poached Pear £8.45

cooked with vanilla and cinnamon, served with clotted cream

Assorted Ice Cream £6.95

strawberry, chocolate, vanilla

Selection of Cheeses £16.50

Camembert, Blue Cheese, Cheddar and Gruyere served with grapes and biscuits

Coffee

Tea & Coffee £4.50

Plain Liqueur Style Coffee £8.45

(Non-Alcoholic)

Irish Coffee £10.95

Tia Maria Coffee £10.95

Cointreau Coffee £10.95

Baileys Coffee £10.95

French Coffee £10.95

A discretionary 12.5% service charge will be added to your bill

Welcome to Sarastro

SARASTRO RESTAURANT, NAMED AFTER A CHARACTER IN MOZART'S 'MAGIC FLUTE', FIRST OPENED ITS DOORS IN AUGUST 1996.

Housed in what was once a public house on 19th Century gin soaked Drury Lane and latterly part of Peabody Housing, Sarastro quickly established itself as one of London's most unique and must see restaurants.

Appropriately located in the heart of Theatreland, Sarastro is a rich tapestry of flamboyant artwork, gilt furniture and wall mounted opera boxes amongst which are numerous props and knick-knacks collected from nearby shows. This spectacular interior makes Sarastro not just a feast for the palate but for the eyes and ears as well with operatic and classic music filling the room.

The relaxed yet highly charged atmosphere is a reflection of the ebullient founder Richard Niazi who was passionate about food, wine and opera although not necessarily in that order!

After Richard's passing in 2008 the restaurant was handed down to his daughter, Sibel, and her uncle, Murad, who is known by customers as Moses although certainly not for holy reasons!

To this day Sarastro continues to offer a heady mix of fun, food and music. Referred to by many as 'The Show After The Show', Sarastro hosts its own special musical events on different days of the week.

We hope that you enjoy the Sarastro experience and leave happy and contented with fond memories of your time with us.

If music be the food of love, eat up!

King Richard



Since 1996

Set Menu

Hors D'oeuvres Plate

(All of the hors d'oeuvres are served as mezze to share)

Cold

Pitta Bread (v)

Hummus (v)

Purèed chickpeas with tahini, garlic and lemon juice

Cacik (v)

Yoghurt with chopped cucumber and garlic

Kisir (v)

Turkish style bulgur wheat salad (contains nuts)

Hot

Cheese Borek (v)

Cheese filled puff pastries

Mini Kofte

With tomato sauce

Fried Calamari

Coated in panko breadcrumbs

Set Main Course

Kuzu Incik

Slow cooked lamb shank served with mashed potato, mixed vegetables and gravy (may contain bone shard)

Beef Short Rib

Potato gratin, mixed seasonal vegetables and gravy

Chicken Kul Basti

Chicken breast, sautéed spinach, roast potatoes and Sun-dried tomatoes with creamy mushroom sauce

Pan-Fried Sea Bass

Roasted cauliflower, orange & saffron confit, with cream & tarragon sauce

Vegan Chickpea Casserole (v)

Onion, baby carrots, courgettes and French beans served with roast potato

Vegan Dolma (v)

Aubergine, courgette and pepper stuffed with seasoned rice

Dessert

Chocolate Fondant

With ice cream

Vanilla Panna Cotta

With home-made fruit compote and mixed berries

Traditional Turkish Baklava

With pistachios, vanilla ice cream and rose & honey syrup

Two courses (starter and main only) £38.50

Three courses £43.50

Discretionary 12.5% service charge will be added to your bill

All La Carte Starters

Hot & Cold Mezze Plate £22.50

(Cacik, Hummus, Kisir {contains nuts}, Borek, Sucuk, Pitta), Any cold item £7.50, any hot £8.50

Spiced Lamb with Hummus £10.75

sautéed pine nuts, red pepper coulis

Falafel (v) £9.45

chickpea rissoles seasoned with cumin served on hummus with avocado purée and tabbouleh salad

Biber Borani (v) £9.00

Padron and Romano peppers with yogurt tahini, served with pitta

Vegan Stuffed Avocado (v) £9.50

Romano peppers, green olives, cucumber, sweet corn with tomato basil salsa

Pan Seared Scallops £13.95

with Turkish style artichoke salad and celeriac purée

Mediterranean Prawns £13.45

with asparagus and garlic lemon butter sauce

Meat & Poultry

Mixed Grill £56.50 (for two people)

minute steak, lamb chops, chicken shish and kofte served with salad & chips

Rack of Lamb £32.50

with potato gratin, shakshouka, garlic confit and thyme jus

Sirloin Steak (9oz) £28.50

with chips

Fillet Steak (8oz) £34.50

potato gratin, sautéed spinach, red pepper purée with madeira black truffle sauce

Akcat Kofte £22.00

traditional Turkish dish of minced beef & lamb, grilled pepper, onion salad and tomato with pilaf and chilli sauce

Mediterranean Chicken Skewers £21.00

free range marinated chicken thigh, potato gratin and Turkish salad with pita bread.

Bodrum Cokertme Kebabi £23.50

julienne beef fillets, straw potatoes with tomato sauce and garlic yogurt

Turkish Musakka £19.95

baked aubergines, potatoes and ground lamb & beef with tomato sauce served pilaf

(v) Vegetarian dishes

Please always inform your server of any allergies as not all ingredients can be listed on the menu.

All La Carte

Fish

Pan Fried Halibut £32.00

carrot purée, pear potato and roasted red pepper wrapped asparagus with chive cream sauce

Baked Hake Fillet £26.00

Sautéed green peas, beetroot, carrot, asparagus and herb salad with sweet red pepper sauce

Mediterranean Buglama £48.00 (for two people)

oven baked seabream fillets, mushrooms, peppers, onions and mastic with tomato sauce

Vegetarian and Pasta

Seafood Linguine £22.50

with prawns, mussels, calamari and tomato & basil sauce

Tortellini (v) £19.45

filled with ricotta & spinach with truffle oil and creamy basil sauce

Vegan Chickpea Casserole (v) £18.45

with onions, baby carrots, courgettes and French beans served with roast potatoes

Salads

Mediterranean Turkish Salad (v) £6.95

tomatoes, cucumbers, onions, olives, traditional Turkish white cheese with lemon dressing

Garden Salad (v) £6.45

mixed leaves, tomato, cucumber with balsamic dressing

Side Orders

Mixed Seasonal Vegetables £5.00

Mashed Potatoes £4.00, Chips £4.50

Sautéed Spinach & Onion £5.50

Roast Potatoes £4.50, Rice £4.50

Pitta £3.50, Olives £3.50

Peppercorn sauce/gravy £2.50

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