

## If music be the food of love, eat up!

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!

Richard Niazi was a larger than life character and was known locally as the 'King of Covent Garden'. With over 50 highly successful years in the catering industry, Sarastro was only one of Richard's many achievements but it was his greatest and the one of which he was most proud. Richard passed away in 2008 and was remembered with a funeral that was the show he wanted after the show that he had lived: gypsy musicians played samba music in the street as his cortege was led down Drury Lane. Hundreds of people joined the procession which was escorted by Chelsea Pensioners and mounted police. This was the beginning of Richard's final journey which ended in Nicosia, Northern Cyprus, where he was laid to rest. The restaurant was handed down to Richard's 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\*:

**Live entertainment take place Thursday to Sunday evenings with a diverse range music including opera, 70/80s pop, Latin, swing and more.**

You never know who you might see or hear at Sarastro so you will have to visit to find out!

*\*Please double check our live music programme when reserving your table as circumstances beyond our control could lead to changes.*



# Sarastro Restaurant

## Pre-Theatre Menu



available until 6pm

**Two courses £27.50  
add any dessert £6.00**



**Add any cocktail for £12.50  
(one per menu)**

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## *Nibbles to Share*

**Pitta & Olives £5.00**

## *Starters*

**Lentil Soup**

**Hummus (v) (add lamb £3)**

served with pitta

**Cheese Borek (v)**

Cheese filled puff pastries

**Cacik (v)**

Yoghurt with chopped cucumber and  
garlic served with pitta

**Mediterranean Prawns (£5 supplement)**

With asparagus and garlic lemon butter sauce

## *Main Course*

**Kuzu Incik (£5 supplement)**

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

**Grilled Anatolian Chicken**

Grilled chicken breast with pesto potato mash,  
broccoli and sultana sauce

**Pan-Roasted Salmon**

Cauliflower purée, asparagus, new potatoes,  
herb salad with lemon & cream sauce

**Lasagne**

Classic Italian dish with layers of pasta and seasoned  
minced beef with béchamel cheese sauce

**Sultan's Dolma (v)**

Zucchini, aubergine, bell pepper stuffed with spiced rice,  
herbs raisins and tomato sauce and yogurt

**Chickpea Casserole (v)**

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

## *Side Orders*

**Add any side for £4.00**

Mixed Seasonal Vegetables, Sautéed Spinach & Onion,  
Roast Potatoes, Mashed Potatoes, Chips, Rice

## *Desserts*

**Add any dessert for £6.00**

**Assorted Ice Cream**

**Cheesecake with Vanilla Ice Cream**

**Crispy Chocolate Hazelnut**

Homemade fruit compote, orange drizzle  
served with clotted cream ice-cream

**Traditional Turkish Baklava**

With pistachios, vanilla ice cream and rose & honey syrup

**Sutlac**

Baked rice pudding with cinnamon & vanilla. Served cold

**Poached Pear with Vegan Ice Cream**

Please inform your server if you have any allergies or special dietary  
requirements. A discretionary service charge of 6.5% will be added to your  
bill. VAT included. (v) Vegetarian dishes