

BICI

SAVOUR THE FLAVOUR

BREAKFAST

MEDITERRANEAN BREAKFAST - 15.95

Grilled halloumi with two free-range eggs, parsley and feta filo pastry, sujuk, tahini hazelnut dukkah, honey cream, crushed avocado, feta-marinated olives and jam, served with warm artisan bread

FULL ENGLISH BREAKFAST - 15.25

Two free-range eggs served with Cumberland sausage, dry cured bacon, Portobello mushroom, grilled cherry tomatoes, hash brown, beans, and warm artisan bread.

VEGETARIAN BREAKFAST - 14.90

Grilled halloumi, Portobello mushroom, free-range egg, cherry tomatoes, vegan sausage, crushed avocado, hashbrown and beans with artisan bread
Vegan option available

SHAKSHUKA - 14.95

Two free-range eggs gently simmered in a warm tomato sauce with peppers, aubergine, spices and cheese, served with artisan bread.
(Add spicy sujuk + 3.00)

CILBIR - 14.95

Creamy garlic yoghurt topped with free-range poached eggs, chilli-kissed butter and spicy diced sujuk, served with flatbread

NEW YORK - 15.95

Pancake plate with dry cured bacon, cumberland sausage, hash brown and warm beans

EGG FLORENTINE - 14.95

Brioche bread, two free-range poached eggs, sautéed spinach, avocado, Portobello mushroom, hollandaise sauce

BICI BENEDICT - 16.95

Brioche bread with two free-range poached eggs, smoked Scottish salmon, and hollandaise caviar

EGG BENEDICT - 12.95

Brioche bread topped with two free-range poached eggs, dry cured bacon and rich hollandaise sauce

PINK BENEDICT - 14.95

Brioche bread with two free-range poached eggs, beetroot with creamy hung yoghurt, goats cheese, hollandaise sauce

CAVIAR OMELETTE - 17.90

Omelette paired with smoked Scottish salmon and hollandaise caviar, served alongside chips and salt

SPINACH OMELETTE - 13.50

Omelette topped with creme fraiche, mint, dill, and a bright herby salad, served with chips

THE ENGLISH OMELETTE - 12.95

Fluffy omelette with honey ham and cheese, paired with chips and salad

SPANISH OMELETTE - 14.95

Omelette topped with tomatoes, portobello mushrooms, peppers, mozzarella, seasonal leaves

LUNCH

CAESAR SALAD - 14.50

Grilled chicken with crushed avocado, parmesan, tomato, croutons, and Caesar dressing

HALLOUMI SALAD - 13.95

Grilled halloumi with roasted vegetables, tomato, hazelnut dukkah, croutons and tahini dressing

GOAT'S CHEESE & BEETROOT SALAD - 15.95

Goat's cheese and beetroot salad with tomato, crisp croutons, hazelnut dukkah and a smooth tahini dressing

GRILLED CHICKEN BURGER - 16.50

Marinated grilled chicken in a brioche bun with mature cheddar, green leaves, tomato, homemade pickled red cabbage and mayo, served with chips
(Add dry cured bacon + 2.50)

HOMEMADE BURGER - 16.50

Homemade beef burger topped with pickled red cabbage, cheese, grilled onion, tomato and fresh greens, served with chips
(Add dry cured bacon + 2.50)

SALMON - 17.95

Salmon fillet paired with smooth asparagus mash and warm roasted veggies

CRISPY CHICKEN - 14.95

Fluffy waffle, crispy chicken escolope, avocado slices, free range fried eggs, maple syrup

CHICKEN AND AVACADO WRAP - 16.50

A warm tortilla wrap filled with grilled chicken, smooth avocado, cheddar cheese, and fresh tomatoes, served with chips

HALLOUMI WRAP - 15.50

Warm tortilla filled with grilled halloumi, creamy hummus, crushed avocado, romesco and pickled red cabbage, served with chips

MORNING WRAP - 15.50

Free-range egg with Cumberland sausage, dry cured bacon, hash brown, cheese and a side of chips

CHICKEN SHISH - 17.95

Chicken shish served with warm flatbread, rice and crisp seasonal greens

LAMB SHISH - 19.95

Lamb shish served with warm flatbread, fluffy rice and fresh greens

ADANA - 17.95

Flatbread served with rice or chips and a side of seasonal leaves

STEAK & EGGS - 17.95

Sirloin steak, Slice avocado, mashed sweet potato, free-range eggs

TOAST BAR

MUSHROOM ON TOAST - 13.95

Buttered artisan bread topped with creamy mushrooms, two free-range poached eggs, rocket and parmesan

BURRATA TRUFFLE TOAST - 16.90

Crushed avocado with burrata, portobello mushroom, grilled cherry tomatoes, and a touch of truffle oil on warm artisan bread

BEETROOT HUMMUS & AVO - 12.90

Crushed avocado with beetroot, creamy yoghurt, crispy chickpeas on artisan bread

AVACADO ON TOAST - 12.95

Two free-range eggs, scrambled or poached, with crushed avocado on artisan bread

(Add smoked Scottish salmon + 5.00)
(Add burrata + 6.00)

BICI CHOICE - 15.95

Spinach, avocado, salmon, roast peppers, and poached eggs

GOLDEN STACK

CHOICE OF WAFFLE, FRENCH TOAST, PANCAKE

PISTACHIO - 12.90

Mascarpone topping, pistachio cream, vanilla ice-cream, seasonal fruit, maple syrup

CHOCOLATE - 12.90

A mix of mascarpone, rich chocolate, vanilla ice-cream, fresh fruit and maple syrup

BUTTERMILK - 12.90

Berry compote, salted caramel, seasonal fruits, maple syrup

GRANOLA BOWL - 8.50

Crunchy oats, fresh fruit, honey and creamy yogurt

PASTA

SEAFOOD LINGUINE - 19.9

Mix Seafood, Creamy tomato sauce, garlic

CHICKEN & PARMESAN LINGUINE - 17.9

Chargrilled chicken, creamy garlic sauce, parmesan, mushrooms

SIDES

CALAMARI - 7.95

CRUSHED AVACADO - 3.50

CHIPS 4.50

CURLY FRIES - 4.95

SMOKED SCOTTISH SALMON - 6.00

SWEET POTATO - 6.90

HALLOUMI - 4.50

HUMMUS & PITTA - 4.95

SUJUK - 4.50

BICI

SAVOUR THE FLAVOUR

TEA O'CLOCK

ENGLISH BREAKFAST TEA - 3.90

ENGLISH BREAKFAST DECAF TEA - 3.90

TURKISH TEA - 2.90

FRESH MINT & LEMON TEA - 3.90

EARL GREY TEA - 3.90

HERBAL TEAS FROM TEAPIGS - 3.90

Peppermint tea

Green tea

Chamomile tea

Lemon and Ginger tea

Ginger and manuka honey tea

Pumpkin spice chai tea

COFFEES

Iced version available

ESPRESSO - 3.40

TURKISH COFFEE - 3.90

CAPPUCCINO - 4.10

FLAT WHITE - 4.10

LATTE - 4.10

MACCHIATO - 3.55

AMERICANO - 3.45

MOCACCINO - 4.90

CHAI LATTE - 4.10

ICED LATTE - 4.50

MATCHA LATTE - 4.99

HOT CHOCO - 4.99

KIDS CHOCO - 2.99

I MATCHA YOU

STRAWBERRY COLD MATCHA - 6.95

MANGO COLD MATCHA - 6.95

PISTACHIO WHITE CHOCOLATE COLD MATCHA - 6.95

SHAKE - SHAKES

FERRERO ROCHER - 6.60

BOUNTY - 6.60

SALTED CARAMEL COOKIES - 6.60

RAFAELLO - 6.60

FRESH JUICES

ORANGE JUICE - 5.50

SMOOTHIES

BLUE BLAST - 6.95

Apple, banana, lime, peach, pineapple, spirulina

MATCHA POWER - 6.95

Apple, banana, matcha powder, pineapple, spinach

RASPBERRY HEAVEN - 6.95

Apple, blueberries, mango, raspberries

STRAWBERRY FANTASY - 6.95

Banana, strawberries

BERRY BURST - 6.95

Banana, blackberries, blackcurrants, blueberries

SOFT DRINKS

STILL WATER - 2.60

SPARKLING WATER - 2.85

BOTTLE STILL OR SPARKLING - 5.50

COCA COLA - 3.50

DIET COCA COLA - 3.50

FANTA - 3.50

SPRITE - 3.50

BEERS

EFES - 5.50

CORONA - 5.50

PERONI - 5.50

COCKTAILS

MIMOSA - 9.95

Orange and prosecco

ESPRESSO MARTINI - 10.95

Coffee liqueur, Whitley vodka, double espresso, and a touch of sugar syrup

OLD FASHIONED - 9.95

Bourbon, angostura bitters, brown sugar

MARGARITA - 10.95

Tequila, forgotten triple sec, lime juice

BICI

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STARTERS | COLD

HUMMUS V - 7.2

TARAMA - 7.2

YAPRAK SARMA V - 7.9

Hand rolled vine leaves, rice, fresh herbs, lemon hung yoghurt

ZESTY OLIVES V - 6.9

CACIK V - 6.9

BEETROOT TARATOR V - 6.9

Roasted beets, creamy hung yoghurt, garlic, walnuts

SELECTION OF COLD MEZES - 24.9

Cacik, kisir, zesty olives, hummus, beetroot tarator

SMASHED EGGPLANT V - 8.5

Smoked eggplant, kapia peppers, tahini, fresh pomegranates

KISIR SALAD V - 6.9

Bulgur wheat, spring onions, tomato purée, celery, mixed herbs, pomegranate molasses

SHAKSHUKA - 7.9

Aubergine, tomato sauce, peppers

STARTERS | HOT

SCALLOPS - 12.9

white wine, garlic, peppers

CHICKEN WINGS - 8.9

Coal - fired, pot of sweet chilli

CALAMARI - 9.9

Lightly floured, smoked paprika, tartar sauce

HONEY-GLAZED GOATS CHEESE V - 11.9

Beetroot purée, caramelised shallots, balsamic, crushed walnuts

OCTOPUS - 12.2

HELLIM V - 9.9

Grilled cheese, sweet chilli

SELECTION OF HOT MEZES - 24.9

Calamari, izgara kofta, falafel, sujuk, halloumi, filo pastry

STARTERS | HOT

FILO PASTRY V - 7.5

Crispy filo rolls, feta cheese, parsley, spinach

GARLIC MUSHROOMS V - 9.9

Sautéed mushrooms, garlic butter, fresh herbs, mozzarella, creamy

KING PRAWNS - 12.9

Grilled king prawns, garlic butter, lemon, creamy tomato sauce

IZGARA KOFTE - 9.5

Seasoned lamb kofte with onion, parsley, garlic

HUMMUS KAVURMA - 10.5

Sautéed lamb, pine nuts, chillies

SUJUK - 8.9

Coal-fried beef sausage, herb yoghurt, honey, sriracha

FALAFEL - 8.9

MANTI - 12.9

Turkish dumplings, minced beef, garlic yoghurt, chilli butter

CHICKEN LIVER - 10.9

Lightly floured, pan - cooked, cumin, red onions, parsley

FIRE

LAMB SHISH SIGNATURE - 27.9

seasonal greens, rice

CHICKEN SHISH - 23.9

seasonal greens, rice

MIX SHISH - 25.9

Grilled lamb, chicken skewers, rice, seasonal greens

MIX KEBAB - 29.9

Adana, chicken, lamb, seasonal greens, rice

MIX KOFTE - 24.5

Chicken, Adana, seasonal greens, rice

CHICKEN KOFTE - 22.9

Garlic, seasonal greens, rice

LAMB RIBS - 25.9

seasonal greens, rice

LAMB CHOPS - 30.9

seasonal greens, rice

ADANA - 23.9

Seasoned minced lamb, seasonal greens, rice

CHICKEN WINGS - 20.9

seasonal greens, rice

LAMB SARMA BEYTI - 26.9

Adana wrapped in cheesy lavas bread, hung yoghurt, halep sauce, rice, seasonal greens

CHICKEN SARMA BEYTI - 25.9

Chicken wrapped in cheesy lavas bread, hung yoghurt, halep, spice, rice, seasonal greens

VEGETARIAN SKEWERS V - 22.9

a seasonal combination of vegetables drizzled with halep sauce, olive oil, sumak, rice, seasonal greens

BEEF CUTS

RIB EYE 10 OZ - 35.9

FILLET 10 OZ - 36.9

Peppercorn, mushroom

SEA

SALMON - 24.9

Creamy mashed potato with asparagus, roasted vegetables

OCEAN GRILL - 27.9

king prawn salmon monk fish with seasonal greens & fries

SEA BASS - 24.9

Coal-fired flavour served with hand-cut chips, seasonal greens

PASTA

SEAFOOD LINGUINE - 21.9

Mix Seafood, Creamy tomato sauce, garlic

CHICKEN & PARMESAN LINGUINE - 19.9

Chargrilled chicken, creamy garlic sauce, parmesan, mushrooms

SIDES

PILAV RICE V - 4.9

HAND CUT CHIPS V - 5.9

salt blend with thyme

COAL - FIRED CHILLIES V - 4.9

salted olive oil drizzle

BARBECUED MUSHROOMS V - 5.9

Şalgam, pomegranate molasses, sumac, parsley

BREAD - 3.9

SHARES

BICI SPECIAL - 74.9

Lamb shish, chicken shish, adana, chicken kofte, lamb ribs, chicken wing

serves for two people

BICI SIGNATURE - 124.9

Lamb shish, chicken shish, adana, chicken kofte, lamb ribs, chicken wing, lamb chops, selection of cold meze

Serves for four people

SPECIAL

MIXED SEAFOOD GUVEC - 24.9

Mixed seafood, mozzarella, seasonal vegetables, simmered in fragrant tomato and herb sauce, rice

CHICKEN GUVENCH PREMIUM - 21.9

Tender slow-cooked chicken, seasonal vegetables, simmered in fragrant tomato and herb sauce, rice

LAMB GUVENCH PREMIUM - 22.9

Tender slow-cooked lamb, seasonal vegetables, simmered in fragrant tomato and herb sauce, rice

CHICKEN A LA CREME - 23.90

Pan-seared chicken, creamy mushroom sauce, spinach, garlic, cheese mustered, rice

SLOW BRAISED LAMB SHANK - 25.90

Tender lamb shank, rich jus, roasted vegetables, rice

ALI NAZIK - 28.9

Lamb shish on smashed eggplant, hung yoghurt, seasonal greens, rice

VELI NAZIK - 25.9

Chicken shish on smashed eggplant, hung yoghurt, seasonal greens, rice

VEGETARIAN GUVEC - 20.9

Seasonal vegetables, simmered in fragrant tomato and herb sauce, rice

SOIL

CHICKEN CAESAR SALAD - 16.9

Grilled chicken served with avocado, parmesan, tomato, croutons, creamy Caesar dressing

GOATS CHEESE & BEETROOT SALAD - 17.9

Warm goat's cheese & beetroot salad, tomato, crisp croutons, hazelnut dukkah, tahini dressing

GREEK SALAD - 14.9

Tomato, cucumber, peppers, olives, onions, creamy cheese, olive oil



BICI

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