

## WHITE WINES

|                                                                                                                                                                                                      | 175ml | Bottle |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>Mánnara Pinot Grigio</b> Sicily, Italy                                                                                                                                                            | 7     | 26     |
| <i>Soft and refreshing, with bright lemon notes, delicate dried herbs, and ripe pear fruit. Clean and gently rounded on the palate.</i>                                                              |       |        |
| <b>Castel Firmian Sauvignon Blanc</b>                                                                                                                                                                | 8     | 29     |
| <i>Trentino-Alto Adige, Italy<br/>Invigorating aromas of cut grass, elderflower, and currant leaf. Crisp and citrus-driven, yet beautifully balanced with a rounded, elegant finish.</i>             |       |        |
| <b>Pulenta Estate VIII Chardonnay</b>                                                                                                                                                                | 8.5   | 32     |
| <i>Mendoza, Argentina<br/>Ripe tropical fruit layered with vibrant citrus freshness. Subtle oak ageing introduces toasted almond and coconut notes, adding texture, depth, and refined richness.</i> |       |        |
| <b>Picpoul de Pinet St Clair</b>                                                                                                                                                                     | 9.8   | 38     |
| <i>Languedoc-Roussillon, France<br/>Bright citrus and pear aromas with delicate white floral notes. A crisp, mineral-driven palate perfectly suited to seafood.</i>                                  |       |        |
| <b>Serra da Estrela Albariño</b> Galicia, Spain                                                                                                                                                      |       | 44     |
| <i>A vibrant coastal white with lively acidity, offering lime zest, white peach, green apple, and a distinctive saline minerality reminiscent of sea breeze and wet stone.</i>                       |       |        |
| <b>Gavi di Gavi La Meirana, Broglia</b> Mendoza, Piedmont, Italy                                                                                                                                     |       | 48     |
| <i>Precise and textural with distinctive greengage and almond notes. Fresh, dry, and elegantly structured.</i>                                                                                       |       |        |
| <b>Chablis, Hamelin</b> Burgundy, France                                                                                                                                                             |       | 58     |
| <i>Classic and refined with aromas of green apple, hawthorn, and flint. Crisp and mineral on the palate, offering depth and a long, focused finish.</i>                                              |       |        |

## SPARKLING WINES

|                                                                                                                                                                                                                                            | 150ml | Bottle |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>Prosecco Extra Dry</b> , Serena 1881 Veneto, Italy                                                                                                                                                                                      | 7     | 30     |
| <i>Fresh and elegant with bright acidity, offering notes of crisp green apple, ripe pear, citrus zest, and delicate white flowers. Clean, lively, and beautifully balanced.</i>                                                            |       |        |
| <b>Prosecco Rosé</b> , Serena 1881 Veneto, Italy                                                                                                                                                                                           | 7.5   | 32     |
| <i>A lively and refined sparkling rosé with persistent mousse and expressive aromas of white blossom and red berries. Notes of strawberry and raspberry lead to a fresh, graceful finish.</i>                                              |       |        |
| <b>Moët &amp; Chandon Brut Impérial Champagne</b> , France                                                                                                                                                                                 |       | 78     |
| <i>Crafted from over 100 selected wines to ensure maturity and consistency. A vibrant bouquet of apple and citrus fruit layered with mineral nuances, white flowers, brioche, and subtle toasted nuts. Elegant, complex, and timeless.</i> |       |        |

## BEERS

|                                                  |     |
|--------------------------------------------------|-----|
| <b>Efes Draught</b> 500ml                        | 5.5 |
| <b>Birra Moretti</b> 330ml / <b>Peroni</b> 330ml | 4.2 |
| <b>KEO</b> 330ml / <b>Corona</b> 330ml           | 4.2 |
| <b>Non Alcoholic Beer</b> 330ml                  | 4.2 |

## RAKI / OUZO

SINGLE 6 • DOUBLE 8 • 35CL 35 • 70CL 60

## RED WINES

|                                                                                                                                                                                | 175ml | Bottle |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>Santa Alegra Merlot</b> Valle Central, Chile                                                                                                                                | 7     | 26     |
| <i>Smooth and generous, filled with ripe plum and red berry fruit. Medium-bodied with subtle spice and a rounded, fruit-driven finish.</i>                                     |       |        |
| <b>Podere Montepulciano d'Abruzzo, Umani Ronchi</b>                                                                                                                            | 8     | 29     |
| <i>Abruzzo, Italy<br/>Youthful and vibrant with flavours of plum and morello cherry. Full-bodied with structured tannins and a satisfyingly dry finish.</i>                    |       |        |
| <b>Prunus Dão Tinto Dão</b> , Portugal                                                                                                                                         | 9     | 34     |
| <i>Silky and balanced with aromas of mulberry, blackberry, and a touch of anise. Black cherry and raspberry fruit are complemented by subtle creamy oak notes.</i>             |       |        |
| <b>Pulenta Estate I Malbec</b> Mendoza, Argentina                                                                                                                              |       | 48     |
| <i>Intense aromas of red and black fruits with delicate floral undertones. A lush, rounded palate where freshness meets depth, supported by refined spice from oak ageing.</i> |       |        |
| <b>Pèppoli Chianti Classico, Antinori</b> Tuscany, Italy                                                                                                                       |       | 52     |
| <i>Elegant and expressive with vibrant red fruit aromas layered with delicate hints of vanilla and chocolate. Fresh, refined, and beautifully persistent on the palate.</i>    |       |        |

## ROSE WINES

|                                                                                                                                                         | 175ml | Bottle |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>Mánnara Pinot Grigio Rosé</b> Sicily, Italy                                                                                                          | 7     | 26     |
| <i>Delicate and expressive with lifted aromas of spring flowers and strawberries. Soft red berry fruit on the palate with a smooth, rounded finish.</i> |       |        |
| <b>Saint-Roch Les Vignes Rosé</b> Provence, France                                                                                                      | 9     | 34     |
| <i>Pale salmon in hue with aromas of white peach and lychee. Fresh and vibrant with a dry, refreshing elegance.</i>                                     |       |        |

## HOT DRINKS

|                                                  |     |
|--------------------------------------------------|-----|
| <b>Turkish Coffee</b>                            | 2.9 |
| <b>Fresh Mint, Lemon, Ginger &amp; Honey Tea</b> | 2.9 |

## SOFT DRINKS

|                               |     |
|-------------------------------|-----|
| <b>Coca Cola</b> 330 ml       | 2.9 |
| <b>Coca Cola Zero</b> 330 ml  | 2.9 |
| <b>Fanta Orange</b> 330 ml    | 2.9 |
| <b>Still Water</b> 330 ml     | 2.4 |
| <b>Sparkling Water</b> 330 ml | 2.4 |
| <b>Still Water</b> 750 ml     | 3.6 |

## DESSERTS

|                                                                                                                                             |     |
|---------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Passion Fruit and Mango Cheesecake</b> G, D, E                                                                                           | 4.8 |
| <i>A velvety mango-infused cheesecake set on a buttery biscuit base, topped with a vibrant passion fruit glaze and fresh tropical fruit</i> |     |
| <b>Tiramisu</b> G, D, E                                                                                                                     | 4.8 |
| <i>Espresso-soaked ladyfingers layered with rich mascarpone cream and finished with a dusting of premium cocoa</i>                          |     |

# Poseidon

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fresh seafood, our diverse menu  
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# Poseidon

## STARTERS

**King Prawns** **CR D** 7.9  
Succulent king prawns sautéed in rich garlic butter, delicately finished with fresh lemon and thyme.

**Calamari** **G, M, F** 7.9  
Tender squid rings and tentacles lightly dusted in seasoned flour, flash-fried to golden perfection, and served with a homemade tartar sauce

**Mediterranean Breeze** **G, D** 6.9  
Mixed olives, crumbled feta, and grilled halloumi cheese served with warm crusty bread.

**Grilled Octopus** **M** 12.9  
Tender octopus, char-grilled to perfection and finished with extra virgin olive oil, fresh lemon, and Mediterranean herbs.

**Smoky Eggplant** **VG** 5.5  
Roasted eggplant and peppers blended with garlic and olive oil, enhanced with a touch of lemon and fresh herbs, topped with walnut

**Hummus** **SE, G** 4.9  
Our refined take on the classic topped with whole chickpeas, smoked paprika, and extra virgin olive oil, served with warm bread.

**Tzatziki** **D** 4.9  
Strained Greek yogurt blended with cucumber, garlic, and extra virgin olive oil, delicately finished with fresh herbs.

**Burrata** **D, V** 6.9  
Creamy burrata served with cherry tomatoes, fresh basil, garlic, and a drizzle of extra virgin olive oil.

## WRAP – BURGER

**Cod Burger** **G, F, E, MU** 13.5  
Cod in a toasted brioche bun, layered with crisp lettuce, vine-ripened tomato, and our signature zesty tartar sauce. Served with French fries and house-made coleslaw.

**Fish Sandwich** **G, F, MU** 13.9  
Sea Bass fillets in a sourdough baguette, with lettuce, tomato and onion. Drizzled with our zesty house dressing and served with French fries and coleslaw.

## FISH

All served with your choice of any two sides:  
Creamy Mashed Potato | Roasted Baby Potatoes  
Roasted Baby Vegetables | Fresh Garden Salad  
French Fries | Homemade Coleslaw

**Cod** **F** 16.9  
Lightly battered fresh cod, fried to a perfect golden crisp, served with fresh lemon and traditional tartar sauce.

**Sea Bass** **F** 18.5  
Pan-Fried Fresh Sea Bass – Delicate fillets marinated in lemon and garlic, pan-seared for a crisp finish

**Sea Bream** **F** 18.5  
Pan-Fried Fresh Sea Bream – Delicate fillets marinated in lemon and garlic, pan-seared for a crisp finish

**Scottish Salmon Fillet** **F** 18.5  
Lightly seasoned Scottish salmon, char-grilled

**Salmon Florentine** 19.5  
Pan-seared salmon gently simmered in a velvety cream sauce with sautéed mushrooms, fresh spinach, turmeric, and aged Parmesan.

**Bluefin Tuna Steak** **F** 18.9  
Perfectly grilled Japanese bluefin tuna steak, topped with vibrant chimichurri

**Monkfish** **F** 19.9  
Succulently seasoned and pan-fried until golden, finished with a drizzle of premium extra virgin olive oil and a squeeze of fresh lemon

**Grilled Octopus à la Plancha** **F, M** 24.9  
Seasoned and grilled over high heat. Finished with cold-pressed olive oil, fresh lemon, and Mediterranean spices.

*Fish fillets are carefully prepared; however, small bones may remain*

## PASTA

Choice of: Penne | Linguine | Tagliatelle

**The Classic** **G, D, V** 9.9  
Your choice of pasta in a rich tomato sauce with fresh basil and extra virgin olive oil, finished with grated Parmesan.

**Prawn and Squid Pasta** **G, D, CR, M** 13.9  
Succulent prawns and tender squid tossed with your choice of pasta in a light garlic, fresh basil, and tomato sauce, finished with Parmesan.

**Salmon and Mushroom Pasta** **G, D, F** 13.9  
Tender salmon and mushrooms folded into your choice of pasta in a smooth, creamy sauce, finished with cracked black pepper, parmesan, and fresh dill.

**Luxury Lobster & Prawn Pasta** **G, D, CR** 14.9  
Your choice of pasta tossed with succulent lobster meat and juicy tiger prawns. Sautéed with fresh baby spinach in a rich, velvety butter and cream sauce, finished with aged grated Parmesan and cracked black pepper.

**Pesto Burrata Royale** **G, D, N, V** 13.5  
Your choice of pasta tossed in a velvety butter and vibrant basil pesto sauce. Crowned with a whole creamy burrata heart, finished with fresh basil, toasted crushed pistachios, and a drizzle of premium extra virgin olive oil.

## RAVIOLI

**Porcini Mushroom & Truffle Ravioli** **G, D, V** 13.9  
Porcini mushroom-stuffed ravioli, gently tossed in a light truffle-infused cream sauce, finished with cracked black pepper and Parmesan.

**Lobster and Prawn Ravioli** **G, D, CR** 14.9  
Delicately filled lobster and prawn ravioli, served with blistered cherry tomatoes, turmeric-infused olive oil, a touch of cream, and fresh lemon zest.

**Spinach & Ricotta Ravioli** **G, D, V** 13.9  
Spinach and creamy ricotta-filled ravioli, tossed in butter and green pesto sauce, finished with black pepper and Parmesan.

## SALADS

**Fish Caesar Salad** **G, D, E, F** 13.5  
Baby gem lettuce, crunchy croutons, and shaved Parmesan tossed in house-made Caesar dressing, topped with tender pan-seared sea bass.

**Poseidon Salad** **D** 7.5  
Peeled tomatoes, roasted peppers, red onion, and cucumber tossed with garlic, shaved Parmesan, olive oil, apple vinegar, and dried purple basil.

**Green Salad** **N, VG** 7.5  
Mixed baby leaves tossed with peppers, cherry tomatoes, and tender artichokes, topped with sliced avocado. Garnished with toasted walnuts and sumac for a citrusy lift, dressed in extra virgin olive oil and balsamic vinegar.

**Greek Salad** **D, V** 8.9  
Crisp cucumber, ripe tomatoes, red onion, and green peppers, tossed with Kalamata olives and creamy feta, finished with olive oil, balsamic vinegar, oregano, and fresh parsley.

## FOR KIDS

**Fish Finger & Chips** **F** 5.5  
**Kids Burger** 5.5  
Beef patty in brioche bun. Served with French fries.  
**Kids Pasta** **G, D, V** 5.5  
Penne pasta in a rich tomato sauce with fresh basil and extra virgin olive oil, finished with grated Parmesan.

## ADD ON

**Creamy Mashed Potatoes** 2.9  
**Roasted Baby Potatoes** 2.9  
**Roasted Baby Vegetables** 2.9  
**French Fries** 2.9  
**Grilled Halloumi** 2.9  
**Feta Cheese** 2.9  
**Mixed Olives** 2.9  
**Fresh Garden Salad** 2.9  
**Avocado (Half)** 2.9  
**Coleslaw** 2.9  
**Bread** 1.8

**FOOD ALLERGY:** **V:** Vegetarian / **VG:** Vegan / **G:** GLUTEN / **D:** Dairy / **N:** Nuts / **F:** Fish  
Please inform our staff of any allergies before ordering.

**S:** Soya / **C:** Celery / **M:** Molluscs / **CR:** Crustaceans / **E:** Eggs / **SE:** Sesame / **MU:** Mustard  
We cannot guarantee the absence of trace allergens.