

SIDE ORDERS

FRIES	4.50
RICE (PILAV)	4.50
WHEAT (BULGUR) G	4.00
YOGURT	3.50
PUFF BREAD G	4.50
SALAD	4.50
SEASONED SAUTÉED BABY POTATO	5.00
SEASONED SAUTÉED VEGETABLES	5.00
Carrots, green French beans, broccoli, baby corn	

SALADS

EZME SALAD V	8.95
Finely chopped, tomato, onions, peppers & parsley topped with pomegranate sauce & olive oil	
GREEK FETA SALAD V	8.95
Tomato, cucumber, onions, olives & feta cheese	
SHEPHERD SALAD V	8.95
Tomato, cucumber, peppers, onions, fresh parsley & dressing	
AVOCADO SALAD V	9.95
Avocado with mixed salad	
GRILLED MIXED VEGETABLES SALAD	11.95
Grilled aubergine, mushrooms, peppers, onion, seasoned with herbs, drizzled with olive oil	
CHICKEN CAESAR SALAD G	15.95
Char grilled chicken breast, shaved parmesan cheese, served on a bed of Romaine shredded lettuce, croutons, seasoned with herbs & Caesar sauce	
CAESAR SALAD V G N	11.95
Shredded Romaine lettuce, shaved parmesan cheese, croutons & walnuts, drizzled with Caesar dressing	

SOFT DRINKS

COKE 330ML BOTTLE	3.50
DIET COKE 330ML BOTTLE	3.50
FANTA 330ML BOTTLE	3.50
SPRITE 330ML BOTTLE	3.50
ORANGE JUICE	3.00
MANGO JUICE	3.00
PINEAPPLE JUICE	3.00
CRANBERRY JUICE	3.00
APPLE JUICE	3.00
FRESHLY SQUEEZED ORANGE JUICE	4.75
SAN PELLEGRINO LEMON OR ORANGE	3.50
AYRAN	3.00
TONIC WATER	3.00
SODA WATER	3.00
STILL WATER SMALL	2.45
STILL WATER LARGE	3.95
SPARKLING WATER SMALL	2.45
SPARKLING WATER LARGE	3.95



WE USE OLIVE OIL IN ALL OUR DISHES



A SERVICE CHARGE OF 12.5% WILL APPLY FOR TABLES

V: VEGETARIAN N: CONTAINS NUTS G: CONTAINS GLUTEN

Dishes may contain wheat and nuts. Please ask your waiter if you have any allergy concerns.
All our dishes are made in clean and hygienic environment



À LA CARTE MENU

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COLD STARTERS			SKEWERS			KEBABS WITH YOGHURT		
HUMMUS V Pureed chickpeas, tahini, olive oil, lemon juice & garlic			ALL SERVED WITH RICE & SALAD			ALL SERVED WITH SALAD		
TARAMA SALATA G Freshly prepared whipped cod roe (fish roe paste)	6.95	SPINACH TARATOR V Fresh spinach with creamy yoghurt sauce & a hint of garlic	6.95	LAMB SHISH Char-grilled marinated lean tender lamb skewers	23.95	LAMB SHISH WITH YOGHURT SAUCE G Char-grilled lean tender lamb skewers topped with yoghurt then drizzled with butter	25.95	
CACIK (TZATZIKI) V Cucumber, mint & a hint of garlic in strained yoghurt	6.95	FETA CHEESE Chunks of soft feta cheese, served with tomatoes, drizzled with olive oil	7.95	CHICKEN SHISH Char-grilled marinated lean chunks of chicken breast skewers	18.95	ADANA KOFTE WITH YOGHURT SAUCE G Char-grilled lean tender minced lamb skewers topped with yoghurt then drizzled with butter	23.95	
BABA GHANOUSH V Smoked aubergine, hint of garlic & yoghurt sauce	8.50	AVOCADO & MOZZARELLA Sliced mozzarella cheese, served with tomatoes, avocado, torn fresh basil leaves, drizzled with olive oil	7.95	ADANA KOFTE Lightly spiced minced lamb, cooked on charcoal grill	19.95	CHICKEN SHISH WITH YOGHURT SAUCE G Char-grilled marinated chicken breast on skewers topped with yoghurt then drizzled with butter	23.95	
YAPRAK SARMA V Stuffed vine leaves with rice, onions, herb & garlic, served with yoghurt	7.50	ÇALI FASÜLYE V Green French beans with carrots, onions, tomatoes, garlic, marinated with olive oil sauce	7.75	MIXED SHISH COMBINATION (CHOICE OF ANY 2 SHISH) Lamb Shish, Chicken Shish, Adana Kofte or Chicken Beyti	22.95	SARMA LAMB BEYTI G Char-grilled minced lamb skewers, wrapped in thin home made bread, topped with butter, yoghurt and tomato sauce	27.95	
KISIR V G Bulgur wheat, celery, red & green peppers, mint & spring onions	7.50	ŞAKŞUKA V Fried aubergine, red peppers, onions, potatoes in tomato sauce	7.75	CHICKEN WINGS (SPICY AVALIABLE) Char-grilled marinated chicken wings on skewer	17.95	SARMA CHICKEN BEYTI G Char-grilled minced chicken skewers, wrapped in thin home made bread, topped with butter, yoghurt and tomato sauce	23.95	

HOT STARTERS						FISH DISHES		
MARINATED MIXED OLIVES V Selection of green and black olives, with mushrooms, roasted peppers and marinated with lemon, garlic & olive oil	6.45	SIGARA BOREK V G Crispy filo pastry rolls filled with feta and mozzarella, spinach and fresh herbs	7.95	LAMB BEYTI Char-grilled spicy marinated minced lamb, seasoned with garlic	20.95	KING PRAWNS Pan cooked king prawns with white wine, cherry tomatoes, garlic & drizzled with butter, served with rice	23.95	
LENTIL SOUP V Freshly homemade lentil soup	7.95	CHICKEN LIVER Sauteed diced chicken liver, served with butter, mixed peppers, onion and seasoned with herbs	7.45	CHICKEN BEYTI Char-grilled spicy marinated minced chicken breast, seasoned with garlic	17.95	SEA BASS FILLET Char-grilled sea bass fillet, served with vegetables	21.95	
HALLOUMI V Grilled Cypriot halloumi, served with rocket	7.95	İMAM BAYILDI V Onions, garlic, mix pepper, aubergine and tomato sauce	7.50	ALI NAZIK Grilled chicken or Adana kofte, served on smoked aubergine puree, yoghurt tomato sauce and drizzled with butter	22.95	SALMON Char-grilled fresh salmon fillet, served with vegetables	21.95	
SUCUK Grilled spicy Turkish sausage, served with rocket	7.95	HUMMUS KAVURMA N Small pan fried lamb or chicken pieces, served on a bed of hummus, sparked with pine nuts	8.95	MIXED GRILL Lamb Shish, Chicken Shish, Chicken Wings, Adana Kofte & Lamb Chop	29.95	CALAMARI G Marinated deep fried squid, served with chips, salad & tartar sauce	18.95	
FALAFEL V G Chickpeas, broad beans & vegetable fritters, served with hummus	8.50	MINI LAHMACUN G Traditional mini Turkish pizzas with minced meat, parsley, tomato, garlic	3.50	MIXED KEBAB Lamb Shish, Adana Kebab & Chicken Shish	24.95	PAN-FRIED OCTOPUS Pan fried octopus, mixed peppers, onions, mushrooms and tomato sauce, garlic, herbs, served with rice	21.95	
PRAWN Pan fried tiger prawns, mixed peppers, onions, mushrooms, tomato sauce, garlic & herbs	9.95	GARLIC MUSHROOMS V Freshly cooked mushrooms, garlic, double cream and cheese	7.75	CHICKEN ON THE BONE Char-grilled & marinated chicken thighs on skewer	19.95			
PAN-FRIED OCTOPUS Pan fried octopus, mixed peppers, onions, mushrooms and tomato sauce, garlic & herbs	9.95	HALLOUMI & SUCUK Pan-fried halloumi & spicy Turkish sausage	8.95	IZGARA KOFTE Seasoned minced lamb, cooked on charcoal grill	20.95			
CALAMARI G Fried squid, served with tartar sauce	9.75	HALLOUMI & MUSHROOM Sliced mushrooms pan-fried with butter & halloumi cheese with herbs	8.75					
ARTICHOKE HEART V Tender artichoke heart with carrots, peas, and garlic, marinated with tomato sauce	8.50	HALLOUMI & ASPARAGUS V Pan-fried halloumi & asparagus	8.75					
WHITEBAIT G Fried whitebaits	8.45	MUCVER V G Fried courgette and spinach mixed with spring onions, dill, mint and egg, served with creamy yoghurt	7.95					
TRIANGLE PASTRY V G Pastry filled with feta cheese & parsley	8.45							
GRILLED HALLOUMI & AVOCADO Pan-fried halloumi, sliced avocado, drizzled with olive oil	8.95							

MIX COLD PLATTERS HUMMUS, TARAMA, CACIK (TZATZIKI), ŞAKŞUKA, KISIR, SPINACH TARATOR	19.95	MIX HOT PLATTERS HALLOUMI & ASPARAGUS, SIGARA BOREK, FALAFEL, TRIANGLE PASTRY, MUCVER	21.95
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VEGETARIAN DISHES			HOUSE SPECIALS			TURKISH PIZZA'S		
			ALL SERVED WITH RICE			COOKED IN STONE OVEN, SERVED WITH SALAD		
VEGETARIAN MOUSSAKA V G Aubergine, peppers, potato, courgette & onion. Cooked in the oven with béchamel drizzled with chef's special tomato sauce, served with rice	15.95	PORTOBELLO MUSHROOMS V Baked Portobello mushrooms with spinach, mixed peppers, onions, topped with cheese & drizzled with tomato sauce, served with rice	16.95	LAMB CASSEROLE Tender lamb pieces, mushrooms, peppers, tomatoes & onions topped with chef's special tomato sauce	21.95	LAHMACUN G Minced meat, parsley, tomato & hint of garlic, served with rocket and fresh lemon	6.00	
FALAFEL V G Chickpeas, broad beans and vegetable fritters, served with hummus and mixed salad	16.95	VEGETARIAN KEBAB V Grilled aubergine, mushroom, peppers, onion and drizzled with chef's tomato sauce, served with rice	17.95	CHICKEN CASSEROLE Tender chicken pieces, mushrooms, peppers, tomatoes & onions topped with chef's special tomato sauce	20.95	BUFFALO MOZZARELLA PIDE G Freshly baked pastry with a buffalo mozzarella cheese, decorated with tomatoes & peppers	13.95	
İMAM BAYILDI V Onions, garlic, mix pepper, aubergine and tomato sauce, served with rice	16.45	MUCVER V G Fried courgette mixed with spring onions, dill, mint and egg, served with kisir and creamy yoghurt	17.45	COBAN KAVURMA Pan-fried cubes of lamb, onions, mixed peppers, mushrooms, tomatoes & herbs	21.95	SUCUKLU PIDE G Freshly baked pastry with spicy Turkish garlic sausage, tomato & peppers	13.95	
HALLOUMI V Pan fried halloumi with asparagus, peppers, spinach, seasoned with black pepper in cream sauce, served with rice	17.45	STUFFED ARTICHOKE (HOMEMADE) V Artichoke heart stuffed with French beans, sweetcorn, carrots, peas with tomato sauce, served with rice and creamy yoghurt	17.95	MEAT MOUSSAKA G Lean tender minced lamb with aubergine, peppers & potatoes. Slowly cooked in oven with Béchamel sauce & topped with cheese	17.95	CHICKEN PIDE G Freshly baked pastry with chicken, peppers & tomatoes	13.95	
GRILLED HALLOUMI KEBAB V Grilled halloumi, mushrooms, peppers, tomato sauce, served with rice	21.95	ÇALI FASÜLYE V Green French beans with carrots, onion and garlic marinated with olive oil sauce, served with rice and creamy yoghurt	17.95	KLEFTIKO (LAMB SHANK) Slowly oven cooked lamb shank with mixed vegetables, served on mashed potatoes and drizzled with chef's special sauce	20.95	MIXED PIDE G Freshly baked pastry with cubed lamb, cubed chicken breast, spicy Turkish garlic sausage & cheddar cheese	16.45	
				KARNIYARIK (STUFFED AUBERGINE) Small pieces of lamb meat with red and green peppers, garlic, onion with special tomato sauce stuffed in a grilled aubergine, served with rice and salad	19.95	DICED LAMB PIDE G Freshly baked pastry with cubed lean tender lamb, onions, parsley, peppers & tomatoes	15.45	
						MINCED LAMB PIDE G Freshly baked pastry with lean tender minced lamb, peppers, parsley, tomatoes & onions	14.45	
						MINCED MEAT & EGG PIDE G Freshly baked pastry with minced lamb, parsley, peppers, onions & eggs	16.95	
						VEGETARIAN PIDE G Freshly baked pastry with cheese, parsley, tomatoes, peppers, mushrooms & onions	14.45	
						SPINACH & FETA PIDE G Freshly baked pastry with spinach, peppers & spring onions	14.45	