

"SHISH MEZE IS THE DESTINATION IN ESSEX WHERE EVERYONE CAN COME TOGETHER UNDER ONE ROOF TO CREATE UNFORGETTABLE MEMORIES."

Nadir Gul

MAIN MENU

COLD STARTERS

HUMUS (GF) (VF) (V) - 6.5
Mashed chickpeas, tahini finished with an aged olive oil, lemon juice & garlic

GREEN OLIVES - 6

CACIK (V) - 6.5
Chopped cucumbers, yogurt, mint, dill, garlic

BETROOT TARATOR (GF) (VF) (V) - 6.5
Roasted beetroot, yogurt, garlic roasted walnuts

SHAKSUKA (V) - 7
Cooked aubergine with mixed peppers, onions and herbs finished in a homemade tomato sauce

PRAWN AVOCADO COCKTAIL - 10
Baby prawns served on of shredded lettuce and avocado topped with Marry Rose sauce

SELECTIONS OF MEZZE - 20
Hummus, cacik, beetroot, tarator, shaksuka and green olives

BURGERS & STEAKS

All our steak 28 days dry aged of beef. Served with crispy chips, roasted oyster mushroom, French beans cherry tomatoes. Accompanied by your choice of either peppercorn sauce or mushroom sauce

WAGYU BEEF - 20

BBQ CHICKEN MELT - 18

FILLET STEAK - 10 oz - 40

RIB EYE STEAK - 12 oz - 38

Sauces: Peppercorn | Mushroom

LAND

24 HRS SLOW COOKED BEEF RIBS (D) - 25
Served French beans tenderstem broccoli and bbq sauce

BUTTERFLY CHICKEN THIGHS (D) - 22
Served mashed potatoes, French beans, cherry tomatoes & gravy sauce

ANATOLIAN BEEF (D) - 23
Beef spritz served on a bed of fries oozing with garlic yogurt & homemade tomato sauce

CHICKEN ASPARAGUS (D) - 20
Chicken breast layered with grilled asparagus served with creamy mushroom & blue cheese sauce

VEGETARIAN

MIXED VEGETARIAN SKEWER - 19
A seasonal combination of vegetables drizzled with pomegranate molasses, tomato sauce, olive oil and sumac

FALAFEL MAIN - 17
Deep fried balls made from chickpeas, broad peas & vegetable fritters served with humus and rice

STUFFED PORTABELLO MUSHROOM - 19
Spinach, halloumi, mixed peppers, onion, melted cheese on top. Served with rice and tomato sauce

MIX VEGETARIAN STEW (D) - 18
Sauteed Mixed vegetables stewed in homemade tomato sauce topped with halloumi cheese.

SALADS

CEASAR SALAD - 14
Aged parmesan cheese, with homemade Croutons and ceasar sauce

SHISH MEZE GREEN - 10
Mixed leaves, cherry tomatoes, Pomegranate seeds dressing with aged olive oil

AVOCADO SALAD - 11
With cucumber, tomatoes, red onion, dressing with olive and lemon juice

SIDES

CHIPS - 5

SIDE SALAD - 7

TRUFFLE CHIPS - 7.5

RICE - 4

MAC & CHEESE - 8

MASHED POTATOES - 6

ASPARAGUS - 7

SAUTEED SPINACH - 7

BABY PATATOES - 6

HOT STARTERS

CREAMY GARLIC MUSHROOMS (V) - 7.5
Sauteed mushrooms, cooked in a creamy garlic and cheese sauce

GRILLED HALLOUMI WITH DRY APRICOT (GF) (V) - 9
Mixed leaves & cherry tomatoes drizzled with aged olive oil

SUCUK (GF) - 7.5

WAGYU BEEF(3) SLIDERS - 12
Bang bang sauce and signature melted cheese

CRISPY CALAMARI - 10
Served with home-made tartar sauce

PAN SEARED SCALLOPS (GF) - 11.5
Roasted pepper sauce

BBQ CHICKEN WINGS - 8
Sesame seeds, spring onion

PAN FRIED PRAWNS - 11
Peeled prawns cooked with homemade tomato sauce, white wine and fresh herbs

GOLDEN CHEESE PASTRY (GF) (V) - 8
Feta, red onion, parsley, spinach, homemade sweet chilli dip

SAUTEED CHICKEN LIVER (GF) (V) - 8
Diced chicken liver cooked with herbs butter served with red onion & sumac

FALAFEL(V) - 8
Deep fried balls made from chickpeas, broad peas & vegetable fritters served with humus

BUTTERFLY PRAWNS (GF) - 11
Medium size shrimps cooked in shell with garlic butter, white wine sauce and parsley

HUMUS KAVURMA (N) (GF) - 9.5
Lamb loin pieces pan fried with butter, pinenuts and chilli flakes served on bed of humus

SELECTION OF HOT MEZZE - 24
Golden cheese pastry, halloumi, sucuk, crispy calamari, BBQ wings

MAIN CHARCOAL GRILL

All kebabs served with rice and salad

CHICKEN SHISH - 21

CHICKEN BEYTI - 18

LAMB SHISH - 24

LAMB BEYTI - 19

SPECIAL CHICKEN - 23

CHICKEN WINGS - 20

ADANA KOFTE - 19

MIXED SHISH - 23

LAMB RIBS - 21

MIXED KEBAB - 28

LAMB CHOPS - 28

YOGURT KEBABS

All kebabs served with rice and salad

ADANA YOGURT KEBAB - 20

LAMB YOGURT KEBAB - 25

CHICKEN YOGURT KEBAB - 23

CHICKEN OR LAMB SARMA BEYTI KEBAB - 22

SEA

CATCH OF THE DAY

PAN SEARED SALMON (D) - 22
Garlic fresh beans with mashed potato lemon dressing

FILLET OF SEABASS (D) - 23
Roasted baby potatoes serving with mixed sauteed vegetables and lemon creamy sauce

SEAFOOD COSSEROLE (C) (D) - 22
Mixed seafood, mushroom, peppers, garlic tomatoes & onions topped with tomato sauce.

MIXED FISH KEBAB (C) - 28
Skewered salmon, monkish and shelled prawns with mushrooms and mixed peppers cooked over charcoal

TIGER PRAWN (C) (D) - 27
Char-grilled & shelled marinated with garlic & herbs served with salad

KIDS MEAL

All kids meals served with chips

CHICKEN SHISH - 11

2 MINI BEEF BURGERS - 10

CHICKEN NUGGETS - 9

KIDS MAC & CHEESE - 10

Food allergies & intolerance: Before ordering your food and drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients. We cannot guarantee that all our dishes are 100% free from nuts or their derivatives. Same items may contain gluten.

Allergy descriptions:

(V) - Vegetarian / (VF) - Vegan Friendly / (GF) - Gluten Free / (N) - Nuts / (C) - Crustacean / (D) - Dairy