

# Shish Meze

## LUNCH MENU

£14.95

### LET'S START

#### COLD STARTERS

##### HUMUS (GF) (VF) (V)

Mashed chickpeas & tahini finished with aged olive oil, lemon juice & garlic

##### CACIK (V)

Chopped cucumber, yoghurt, mint, dill & garlic

##### PRAWN & AVOCADO COCKTAIL

Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce

##### SHAKSHUKA

Finely diced and gently simmered aubergine, onions, mixed peppers finished in homemade tomato sauce

#### HOT STARTERS

##### FILO PASTRY

Feta, red onions, parsley, spinach, homemade sweet chilli dip

##### GRILLED HALLOUMI WITH FIG JAM

Mixed leaves & cherry tomatoes drizzled with aged olive oil

##### SUCUK (GF)

Grilled traditional spicy Turkish Sausage

##### FALAFEL (V)

Deep-fried balls made from chickpeas, broad peas & vegetable fritters served with humus

### MAIN COURSE

All kebabs served with rice and salad

#### CHICKEN SHISH

Lean chunks of chicken breast skewered & cooked over hot charcoal

#### LAMB SHISH

Tender chunks of lamb skewered & cooked over hot charcoal

#### ADANA KOFTE

Char-grilled lean tender minced lamb marinated with spices shaped over charcoal

#### CHICKEN WINGS

Marinated chicken wings grilled over hot charcoal

#### FILLET OF SEABASS

Served with roasted baby potatoes mixed sauteed vegetables and lemon creamy sauce

#### STUFFED MUSHROOM

Spinach, haloumi, mixed peppers, onion, melted cheese and homemade tomato sauce, served with rice

### SIDES

CHIPS - 5

TRUFFLE CHIPS - 7.5

MAC & CHEESE (D) (G) - 8

ASPARAGUS (GF) (D) (VF) (V) - 7

#### Allergy descriptions:

(V) - Vegetarian / (VF) - Vegan Friendly / (GF) - Gluten Free / (N) - Nuts