

3 COURSES & LIVE MUSIC

£60

PER PERSON

STARTERS

MEDITERRANEAN OLIVES (GF) (D) (V)

WAGU BEEF SLIDERS

CREAMY GARLIC MUSHROOMS (GF) (D) (V)

CRISPY CALAMARI (G) (E)

HUMUS (VF) (V)

BBQ WINGS (S)

CACIK (V)

PAN FRIED PRAWNS

CHEESY FILO PASTRY (G) (V)

SHAKSHUKA (D) (V)

HALLOUMI CHEESE (GF) (V)

PRAWN & AVOCADO COCKTAIL

BETROOT TARATOR (D) (GF) (VF) (V)

MAIN COURSE

BUTTERFLY CHICKEN THIGHS (D) 24 HRS SLOW COOKED BEEF RIB (D)

CHICKEN BEYTI

SEABASS FILLET (D)

LAMB SHISH

LAMB SHANK

CHICKEN SHISH

SEAFOOD CASSEROLE (C) (D)

ADANA KOFTE

PORTOBELLO MUSHROOMS (D) (GF) (V)

DESSERTS

CHEF'S CHEESECAKE

MIXED SORBET

MIXED ICE CREAM

STICKY TOFFEE

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. Some items may contain gluten.

Allergy descriptions:

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



Shish Meze

**CHRISTMAS EVE
SET MENU**

@SHISHMEZE