

3 COURSES & LIVE MUSIC

£80

PER PERSON

STARTERS

MEDITERRANEAN OLIVES (GF) (D) (V)
CRISPY CALAMARI (G) (E)
CREAMY GARLIC MUSHROOMS (GF) (D) (V)
HUMUS (VF) (V)
CACIK (V)
PAN FRIED PRAWNS
CHEESY FILO PASTRY (G) (V)
HALLOUMI CHEESE (GF) (V)
WAGU BEEF SLIDERS
PRAWN & AVOCADO COCKTAIL
BEETROOT TARATOR (D) (GF) (VF) (V)

MAIN COURSE

BUTTERFLY CHICKEN THIGHS (D)	SEABASS FILLET (D)
CHICKEN BEYTI	LAMB SHANK
LAMB SHISH	SEAFOOD CASSEROLE (C) (D)
CHICKEN SHISH	PORTOBELLO MUSHROOMS (D) (GF) (V)
ADANA KOFTE	FALAFEL (G) (GF) (V)
24 HRS SLOW COOKED BEEF RIB (D)	MIX VEGETARIAN STEW (D)

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

**NEW YEAR'S EVE
SET MENU**

@SHISHMEZE