

SHISH KITCHEN

MAIN MENU



  SHISHKITCHEN WWW.SHISHKITCHEN.CO.UK

V VEGETARIAN | N NUTS • FOOD ALLERGIES AND INTOLERANCE:

BEFORE ORDERING YOUR FOOD AND DRINKS, PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ALLERGIES OR WANT TO KNOW MORE ABOUT THE INGREDIENTS. THE MAJORITY OF OUR DISHES CONTAIN BONES AND THE BREAD HAS CONTACT WITH COOKED MEAT. CHILDREN SHOULD BE SUPERVISED WHEN EATING. WE CANNOT GUARANTEE THAT ALL OUR DISHES ARE 100% FREE FROM NUTS OR THEIR DERIVATIVES. SOME ITEMS MAY CONTAIN GLUTEN. ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY.

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Chilled Appetisers

OCTOPUS AND AVOCADO SALAD <i>Sliced octopus, avocado, green leaves, cherry tomatoes & lemon slices topped with olive oil and balsamic dressing</i>	7
TABULE V <i>Quinoa mixed with chopped parsley, spring onions, dill, mint, tomato and touched up with olive oil</i>	5
HUMMUS V N <i>Mashed chickpeas blended with tahini, lemon juice and garlic, finished with a touch of olive oil</i>	4.5
TARAMA SALAD <i>Salted & cured cod roe mousse, finished with a lemon juice & dressing</i>	4.5
CACIK (TZATZIKI) V <i>Creamy strained yoghurt, chopped cucumbers, garlic, mint and dill finished with a touch of olive oil</i>	4.5
AVOCADO PRAWN MARIE ROSE <i>Fresh prawns in Marie Rosé sauce, served with crisp lettuce & avocado</i>	6.5
VEG STICKS V <i>A selection of carrots, cucumbers and celery cut into slices</i>	3.5
SPINACH & CARROT TZATZIKI V <i>Spinach and carrot fused with creamy strained yoghurt and a hint of garlic, finished with a touch of olive oil</i>	4.5
SHAKSHUKA V <i>A blend of fried aubergines mixed with peppers and served with our house tomato sauce</i>	5
BRUSCHETTA V <i>Finely chopped cherry tomatoes with fresh basil olives and red onions drizzled with olive oil and balsamic</i>	6

MIXED CHILLED APPETIZERS / 12.95

HUMMUS, CACIK, SHAKSHUKA, TARAMA, TABULE, SPINACH & CARROT TZATZIKI

Hot Appetisers

GRILLED HALLOUMI V <i>Served with our house pesto dressing</i>	6.5
FALAFEL V N <i>Deep-fried balls of blended chickpeas, broad beans and vegetable fritters, served on a bed of hummus</i>	6.5
HUMMUS WITH LAMB CUBES N <i>Lamb cubes and pine nuts sautéed onions and mixed herbs, served on a bed of creamy hummus</i>	7.5
PAN COOKED LAMB LIVER <i>Battered and sautéed with butter, onions and mixed herbs served with a mixture of red onions and parsley</i>	6.5
SPINACH & CHEESE PASTRY V <i>Fried rolled pastry, filled with crushed feta cheese, mozzarella cheese, baby spinach and parsley</i>	7
SPICY BEEF SAUSAGE <i>Served with our house pesto dressing</i>	6
CREAMY GARLIC MUSHROOMS V <i>Mushrooms sautéed with butter and garlic, then tossed in a hot creamy cheddar cheese pool of sauce</i>	6.5
FRIED GOAT'S CHEESE V <i>Battered and fried until perfectly crispy on the outside and creamy on the inside, garnished with rocket and pomegranate molasses</i>	6.5

MIXED HOT APPETIZERS / 15.95

CALAMARI, FALAFEL, SPICY BEEF SAUSAGE, HALLOUMI, SPINACH & FETA PASTRY, FRIED GOAT'S CHEESE

Skewers

ALL DISHES ARE SERVED WITH RICE & SALAD

LAMB SKEWER <i>Incredibly juicy and tender lamb chunks</i>	18.5
CORN FED CHICKEN CHOPS <i>Lean cut of fillet chicken, grilled to perfection</i>	19
CHICKEN SKEWER <i>Marinated chunky pieces of chicken, full of flavour</i>	15.5
CHICKEN WINGS / SPICY BBQ WINGS <i>Our classic juicy wings or coated with our sweet, spicy house BBQ sauce to give it a flawless taste</i>	14.5
CHICKEN & VEG <i>Lean chunks of chicken breast skewered with peppers & mushrooms</i>	16.5
BEYTI <i>Minced chicken or lamb, seasoned with garlic, parsley and grilled over charcoal</i>	15.5
ADANA KOFTE <i>A spicy minced meat, fused with red peppers, onions, parsley, mixed herbs and spices</i>	14.5
LAMB RIBS <i>Delicious and tender riblets, seasoned with mixed herbs & spices</i>	16.5
LAMB CHOPS <i>Succulent lamb cutlets, seasoned with mixed herbs and spices, fulfilment for meat lovers</i>	19.5
SHISH COMBINATION <i>Your Choice of Two: Chicken skewer, Lamb skewer, Adana Kofte</i>	18
MIXED GRILL <i>Traditional assortment of lamb shish, chicken shish and Adana Kofte to enjoy all your favourites together</i>	21

SHISH SIGNATURE / 25

Adana, Lamb Shish (2) Chicken Shish (2), Chicken Wings (2), Lamb Ribs (2), Lamb Chops (1)

SHISH PLATTER / 75

SERVES 4 / SERVED WITH RICE, BULGUR WHEAT & SALAD

MIXED COLD MEZE (Served As A Starter)

ADANA KOFTE • CHICKEN BEYTI • CHICKEN WINGS

CHICKEN SHISH • LAMB SHISH • LAMB RIBS

Shish Specials

CHICKEN A LA CRÈME <i>Soft bites of chicken sautéed with creamy cognac & white wine sauce, melded with Portobello mushrooms, shallots, garlic, mixed herbs and parmesan cheese, served with a mixture of sautéed vegetables and baby potatoes</i>	17.5
CHICKEN ASPARAGUS <i>Slices of chicken & asparagus sautéed with mixed herbs & creamy white wine sauce</i>	17.5
KLEFTIKO (LAMB SHANK) <i>Fused with mixed peppers, carrots & onions, placed on a bed of mashed potato with a splash of our house tomato sauce, served with salad</i>	17
SEAFOOD CASSEROLE <i>Squid rings, mussels & prawns pan fried with white wine, mixed bell peppers, tomatoes, garlic topped with house tomato sauce, served with rice and salad</i>	19.5
KULBASTI <i>Lean cut of fillet lamb, grilled to perfection, served with grilled cherry tomatoes, Portobello mushrooms and asparagus</i>	19
AUSTRALIAN RIB EYE (12oz) <i>Succulent, hand-cut beef evenly marbled for just the right flavour, served with grilled cherry tomatoes, Portobello mushrooms & asparagus</i>	25
CHOICE OF SAUCES Peppercorn, Gravy or Creamy Mushroom Sauce	

Steaks & Fillets

Seafood

SAUCY KING PRAWNS (GRILLED OPTION AVAILABLE) <i>Shell king prawns pan fried in a sweet, spicy garlicky sauce giving its scrumptious aroma, served with mixture of sautéed vegetables and baby potatoes</i>	21
SALMON SKEWER <i>Char-grilled salmon chunks skewered with peppers & mushrooms served rice and salad</i>	18.5
FILLET SEA-BASS (GRILLED OPTION AVAILABLE) <i>Pan-fried fillet sautéed with baby vegetables in creamy garlic sauce & herbs</i>	17.5
MIXED SEAFOOD <i>Combination of char grilled salmon, monkfish & shell prawns skewered with mushrooms & mixed peppers & served with rice & salad</i>	21
MONKFISH <i>Seasoned & char grilled succulent pieces of monkfish served with rice & salad</i>	24

Yoghurt Dishes

ALL DISHES ARE SERVED WITH RICE & SALAD

ADANA KOFTE 15.5 / CHICKEN SKEWER 16.5 / LAMB SKEWER 19.5 <i>A choice of Adana kofte, chicken or lamb shish, on a bed of croutons, covered in our house tomato and basil sauce topped with garlic flavoured yoghurt, drizzled with melted butter</i>
SARMA BEYTI 18 <i>A choice of lamb or chicken kofte, wrapped with cheese in a lavash bread, sliced on a bed of garlic yoghurt, topped with our house tomato and basil sauce, drizzled with melted butter</i>

A bit on the Side

SPICY BBQ WINGS <i>Grilled chicken wings coated with our sweet, spicy house BBQ sauce to give it a flawless taste</i>	6.5
FRENCH FRIES V	3
BASMATI RICE V / TURKISH COUSCOUS V	3
ONION RINGS V	3
SAUTÉED BABY POTATOES V	4
CREAMY MASH V	4
SAUTÉED ASPARAGUS V	4.5
SAUTÉED MIX VEGETABLES V <i>Broccoli, cauliflower, sweetcorn & baby potatoes</i>	4.5

Drinks

BOTTLES 330ML Coke Zero / Coke / Diet Coke / Sprite / Fanta	3
STILL / SPARKLING WATER SMALL	2.5
STILL / SPARKLING WATER LARGE	4
RED BULL	3
JUICES Apple / Orange / Cranberry / Pineapple	2.5
J20 Apple & Mango / Apple & Raspberry / Orange & Passion fruit	3
FEVER-TREE 200ML <i>Indian Tonic Water / Slimline Tonic / Lemon Tonic Mediterranean Tonic / Elderflower Tonic / Aromatic Tonic Ginger Ale / Ginger Beer / Premium Lemonade / Soda Water</i>	2.5

Fish Appetisers

PAN FRIED PRAWNS 7.5 <i>Pan seared in garlic butter & white wine with mixed peppers & onions, topped with our house tomato sauce</i>	SAUTÉED OCTOPUS 8.5 <i>Octopus seared with white wine, limes, olives, rosemary, peppercorns, and coriander</i>	CRISPY FRIED CALAMARI 7.5 <i>Marinated in beer batter & lightly dusted with flour, served with our house tartar sauce</i>
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Vegetarian Dishes

FALAFEL V N <i>Deep-fried balls of blended chickpeas, broad beans and vegetable fritters, served on a bed of hummus, served with rice and salad</i>	12.5
HALLOUMI & VEG CASSEROLE V <i>Halloumi, mixed with garlic, mushrooms, peppers, tomatoes & onions. Topped with a house tomato sauce</i>	15
VEGGIE SKEWER V <i>Grilled eggplants, courgettes, onions and peppers and mushrooms topped with our house tomato sauce drizzled with melted butter, served with rice and salad</i>	14.5

Salad

EZME SALAD V 7 <i>Finely chopped tomato, onion, red and green pepper, parsley and garlic seasoned with red chilli flakes, drizzled with a touch of olive oil and pomegranate molasses</i>	GREEN SALAD V 4.5 <i>A mixture of shredded lettuce, rocket, shaved red onion, cucumber topped with green olives drizzled with our house pesto dressing</i>
SHEPHERD'S SALAD V 4.5 <i>Diced tomatoes, cucumbers, parsley and onions seasoned with sumac, drizzled with pomegranate molasses</i>	FETA CHEESE SALAD V 6 <i>Chunks of feta, cucumber, tomatoes, red onions, parsley and olives, drizzled with pomegranate molasses</i>

Burgers

THE FILLET <i>Grilled chicken fillet topped with lettuce, tomatoes and loaded with Monterey jack cheese, served with fries</i>	12
CLASSIC BURGER <i>Our signature house beef burger with lettuce, tomatoes, gherkins and shaved red onions, loaded with Monterey jack cheese, served with fries</i>	12.5

Pasta

SEAFOOD PASTA <i>Squid rings, mussels & prawns in a creamy white wine sauce cooked with our penne pasta, topped with mixed herbs</i>	14
PENNE ARRABIATA V <i>Penne pasta seasoned with chilli flakes and cooked with our house tomato and basil sauce topped with parmesan</i>	10
CREAMY CHICKEN <i>Chicken in a creamy white wine sauce cooked with our penne pasta, topped with mushrooms and mixed herbs</i>	13

Kids Meal

ADANA KOFTE 7 / CHICKEN WINGS 7 / CHICKEN NUGGETS 5
CHICKEN SHISH 8 / HOMEMADE BEEF BURGER 6.5