

LUNCH 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.

TERMS & CONDITIONS

Rules of the House: Drinking to excess won't be permitted & we reserve the right to cease serving at any time. Participants are required to drink responsibly at all times (www.drinkaware.co.uk).

Bottomless Brunch bookings are 2 hours slots which start at the time of your booking. Your slot will not be extended for late arrivals.

Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption and due to the nature of this package all members of the party must be over 18.

Bottomless Brunch is available for pre-booking only.

The prosecco or draught beer is only available during this time. We will only top up drinks that are finished at our discretion. Offer also available with soft drinks or mocktails

Price is per person & drinks cannot be shared.

We reserve the right to change or withdraw this package at any time.

Lunch Menu

2 COURSE 14.5 / 3 COURSE 16.5

MONDAY - FRIDAY 12PM - 4PM

Starters

HUMMUS V N

Mashed chickpeas blended with tahini, lemon juice and garlic, finished with a touch of olive oil

CACIK (TZATZIKI) V

Creamy strained yoghurt, chopped cucumbers, garlic, mint and dill finished with a touch of olive oil

EZME V

Finely chopped tomato, onion, red and green pepper, parsley and garlic seasoned with red chili flakes, drizzled with a touch of olive oil and pomegranate molasses

BABAGANOUSH V

Aubergines, yoghurt, tahini, garlic & herbs

SHAKSHUKA V

A blend of fried aubergines mixed with peppers and served with our house tomato sauce

SPICY BEEF SAUSAGE

Served with our house pesto dressing

FALAFEL V N

Deep-fried balls of blended chickpeas, broad beans and vegetable fritters, served on a bed of hummus

SPINACH & CHEESE PASTRY V

Fried rolled pastry, filled with crushed feta cheese, mozzarella cheese, baby spinach and parsley

GRILLED HALLOUMI V

Served with our house pesto dressing

CREAMY GARLIC MUSHROOMS V

Mushrooms sautéed with butter and garlic, then tossed in a hot creamy cheddar cheese pool of sauce

CRISPY FRIED CALAMARI

Marinated in beer batter & lightly dusted with flour, served with our house tartar sauce

HUMMUS WITH LAMB CUBES N

Lamb cubes and pine nuts sautéed onions and mixed herbs, served on a bed of creamy hummus

DYNAMITE SHRIMP

Lightly battered fried prawns topped with our house dynamite sauce

Main Course

ADANA KOFTE

A spicy minced meat, fused with red peppers, onions, parsley, mixed herbs and spices

CHICKEN SKEWER

Marinated chunky pieces of chicken, full of flavour

CHICKEN WINGS / SPICY BBQ WINGS

Our classic juicy wings or coated with our sweet, spicy house BBQ sauce

CHICKEN & MUSHROOM TAGLIATELLE

In a rich creamy garlic sauce

PENNE ARRABIATA V

Penne pasta seasoned with chilli flakes and cooked with our house tomato and basil sauce topped with parmesan

SALMON SKEWER

Char-grilled salmon chunks skewered with peppers & mushrooms served rice and salad

FILLET SEA-BASS (GRILLED OPTION AVAILABLE)

Pan-fried fillet sautéed with baby vegetables in creamy garlic sauce & herbs

LAMB RIBS

Delicious and tender riblets, seasoned with mixed herbs & spices

SHISH BURGER

Our signature house beef burger with lettuce, tomatoes, gherkins, red onions, melted cheese, served with fries

CHICKEN MELT

Topped with melted cheese & house spicy mayo and served fries

MIXED SHISH

Traditional assortment of lamb shish, chicken shish to enjoy all your favourites together

CHICKEN A LA CRÈME

Chicken sautéed with creamy cognac & white wine sauce, melded with Portobello mushrooms, shallots, garlic, mixed herbs and parmesan cheese, served with rice

BEYTI (CHICKEN OR LAMB)

Minced chicken or lamb, seasoned with garlic & parsley

FALAFEL V N

Deep-fried balls of blended chickpeas, broad beans and vegetable fritters, served on a bed of hummus, served with rice and salad

VEGGIE SKEWER V

Grilled eggplants, courgettes, onions and peppers and mushrooms topped with our house tomato sauce drizzled with melted butter, served with rice and salad

STUFFED PORTOBELLO MUSHROOM V D

Spinach, halloumi, mixed peppers, onions, melted cheese, topped with our house tomato sauce, served with rice

GRILLED CHICKEN THIGHS D

Served with mash potatoes & sautéed mix vegetables

Desserts

CHEESECAKE | TIRAMASU | CHOCOLATE BROWNIE | BANOFFEE PIE

