

# SHISH KITCHEN



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WWW.SHISHKITCHEN.CO.UK

**V** VEGETARIAN | **N** NUTS | **D** DAIRY  
**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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## EXPRESS MENU

### 2 COURSE 13.5

\* Excluding Bank Holidays & Special Days

Terms & conditions apply ask a member of staff for more details.

## Starters

### HUMMUS V

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

### BABAGANUSH 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

### PAN FRIED LIVER

Pan fried liver coated in flour served with finely chopped red onions and parsley.

### FALAFEL V

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

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

## Pides (TURKISH PIZZA)

### VEGETARIAN PIDE V

Freshly baked pastry with cheddar cheese, tomato and green pepper

### LAMB PIDE

Freshly baked pastry with diced lamb, red pepper, green pepper, tomato and parsley

### MINCED LAMB PIDE

Freshly baked pastry with minced lamb, red pepper, green pepper, tomato and parsley

### SPICY BEEF PIDE

Freshly baked pastry with spicy garlic sausage, tomatoes and peppers, topped with cheddar cheese

### SPINACH & FETA PIDE V

Freshly baked pastry with feta cheese, spinach, onions and parsley

## Main Course

### ADANA KOFTE

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

### GRILLED CHICKEN BREAST

Served with rice & creamy garlic mushroom sauce

### 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, topped with parmesan

### 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

### SARMA BEYTI (CHICKEN OR LAMB) D

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 sauce, drizzled with melted butter

### FALAFEL V

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

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