



SHISH KITCHEN

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BREAKFAST MENU

Served Friday to Sunday 9:00am – 3:00pm

SERPME	32	VEGETARIAN BREAKFAST	11.5
Scrambled Eggs & Potato, Pan Fried Eggs, Cheese Platter, Olives, Spicy Beef Sausage, Pastirma, Salami, Tahini, Honey, Butter, Jam, Nutella, Yoghurt, Kaymak, Chips, Grilled Mushroom, Spinach, Cheese Pastry, Filo Pastry (Cheese & Spinach), Gozleme (Cheese & Spinach), Grilled Halloumi, Grilled Aubergine's & Peppers, Tomatoes & Cucumbers, Avocado, Seasonal Fruits, Refill Tea 16 PP / Minimum 2 People		Grilled Halloumi, Portobello Mushroom, Grilled Cherry Tomato, Fried Egg, Vegan Sausage, Grilled Aubergine & Peppers, Avocado, Hash Brown, Beans, Jam, Honey, Kaymak, Served Sourdough Bread.	
MENEMEN Served with bread	8	VEGAN BREAKFAST	10.5
Egg, Tomato, Onion & Green Peppers Extra Topping £1.2 Feta Cheese - Cheddar Cheese - Garlic Sausage - Pastirma		Avocado, Vegan Sausage, Portobello Mushroom, Hash Brown, Grilled Cherry Tomatoes, Grilled Aubergine & Peppers, Beans And Multi-Grain Sourdough Bread	
TURKISH PAN FRIED EGGS Served with bread	6	POACHED EGGS WITH SMOKED SALMON & AVOCADO	12.5
Extra Topping £1.2 Feta Cheese - Cheddar Cheese - Garlic Sausage - Pastirma		Smashed Avocado With Crushed Chilies, Poached Eggs & Oak, Smoked Salmon On Sourdough Bread Topped With Hollandaise Sauce	
FULL ENGLISH BREAKFAST	12.9	FRENCH TOAST	9.9
Two Fried Eggs, Beef Sausage, Smoked Beef Slices, Portobello Mushroom, Hash Brown, Cherry Tomatoes and Beans, Served With Sourdough Bread.		Brioche French Toast Served With Banana, Honeycomb Butter, Mascarpone Cheese, Berry Compote And Nutella.	
MEDITERRANEAN BREAKFAST	13.9	BUTTERMILK PANCAKES	
Grilled Halloumi, Fried Egg, Spinach & Cheese Pastries, Grilled Spicy Beef Sausage, Grilled Aubergine & Peppers, Portobello Mushrooms, Avocado, Feta Cheese, Marinated Olives, Cucumbers, Tomatoes, Jam, Honey, Kaymak. Served with Sourdough Bread		Option A: Buttermilk Pancakes Served With A Berry Compote, 9.90 Seasonal Fruits, Maple Syrup, Honeycomb Butter, Nutella And Mascarpone Cream Option B: Buttermilk Pancakes Served With A Berry Compote, 13.5 Fried Eggs, Smoked Beef Slices, Beef Sausage, Maple Syrup, Honeycomb Butter & Mascarpone	

COFFEE

ESPRESSO	SINGLE 2.5	DOUBLE 3
TURKISH COFFEE		3
AMERICANO		3
CAFE LATTE / CAPPUCCINO		3.5
HOT CHOCOLATE		3.5
CAFE MOCHA		3.5
MACCHIATO		3.5

TEAS

ENGLISH TEA	3
TURKISH TEA	3
EARL GREY TEA	3
GREEN TEA	3
PEPPERMINT	3
CHAMOMILE	3
FRESH MINT TEA	3.5

JUICES

APPLE JUICE	3.5	PINEAPPLE JUICE	3.5
CRANBERRY JUICE	3.5	ORANGE JUICE	3.5

FRESH ORANGE JUICE | 4.5

CHILLED APPETISERS

HUMMUS V	5
Mashed chickpeas blended with tahini, lemon juice and garlic, finished with a touch of olive oil	
CACIK (TZATZIKI) V D	5
Creamy strained yoghurt, chopped cucumbers, garlic, mint and dill finished with a touch of olive oil	
EZME V	7
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	
FETA CHEESE SALAD V D	7
Chunks of feta, cucumber, tomatoes, red onions, parsley and olives, drizzled with pomegranate molasses	
BABAGANOUS V D	5.5
Aubergines, yoghurt, tahini, garlic and herbs	
SHAKSHUKA V	5.5
A blend of fried aubergines mixed with peppers and served with our house tomato sauce	

MIXED CHILLED APPETIZERS - 14.9

HUMMUS, CACIK, SHAKSHUKA, EZME & BABAGANOUS D

HOT APPETISERS

LAHMACUN	8
A thin flat bread topped with minced lamb, onions, peppers, tomatoes and parsley	
GRILLED HALLOUMI V D	7
Served with sweet chili	
FALAFEL V N	7
Deep-fried balls of blended chickpeas, broad beans and vegetable fritters, served on a bed of hummus	
HUMMUS WITH LAMB CUBES N	8
Lamb cubes and pine nuts sautéed onions and mixed herbs, served on a bed of creamy hummus	
PRAWN TEMPURA	9
Lightly battered fried prawns served with our house special sauce	
SPINACH & CHEESE PASTRY V D	7
Fried rolled pastry, filled with crushed feta cheese, mozzarella cheese, baby spinach and parsley	
SPICY BEEF SAUSAGE	7
Served with our house sweet chili	
DYNAMITE SHRIMP D	9
Lightly battered fried prawns topped with our house dynamite sauce	
BEEF SLIDERS D	9
With melted cheese & house made spicy mayo	
PAN FRIED PRAWNS	9
Pan fried with a mixture of vegetables, in a sweet & spicy garlic sauce.	
CREAMY GARLIC MUSHROOMS V D	7
Mushrooms sautéed with butter and garlic, then tossed in a hot creamy cheddar cheese pool of sauce	
CRISPY FRIED CALAMARI	9
Fresh pieces of batter fried squid, crispy on the outside soft on the inside, served with our house tartar sauce	
PAN FRIED LIVER	8.5
Pan fried liver coated in flour served with finely chopped red onions and parsley.	

MIXED HOT APPETIZERS - 17.9

CALAMARI, FALAFEL, SPICY BEEF SAUSAGE, GRILLED HALLOUMI, SPINACH & CHEESE PASTRY D

SKEWERS

All dishes are served with rice & salad

LAMB SKEWER D	24
Incredibly juicy and tender lamb chunks	
CHICKEN SKEWER D	19.5
Marinated chunky pieces of chicken	
CHICKEN WINGS / SPICY BBQ WINGS D	16.5
Our classic juicy wings or coated with our spicy house BBQ sauce.	
BEYTI	17.5
Minced chicken or lamb, seasoned with garlic & parsley	
ADANA KOFTE	17.5
A spicy minced meat, fused with red peppers, onions, parsley, mixed herbs and spices	
LAMB RIBS D	19.5
Delicious marinated tender riblets, seasoned with mixed herbs & spices	
LAMB CHOPS D	24
Succulent marinated lamb cutlets, seasoned with mixed herbs and spices	
SHISH COMBINATION D	21.5
Your Choice of Two: Chicken skewer, Lamb skewer, Adana Kofte, Classic or BBQ Chicken wings	
MIXED GRILL D	26
Traditional assortment of Lamb Shish, Lamb Chops, Chicken Wings, Chicken Shish, Adana Kofte to enjoy all your favorites together	
MIX FOR 2 D	48
Served with rice, bulgur wheat & salad Adana Kofte • Chicken Wings • Chicken Shish • Lamb Shish • Lamb Ribs • Lamb Chops	

SHISH SIGNATURE - 95

SERVES 4-5 / SERVED WITH CHIPS, RICE, BULGUR WHEAT & SALAD

- LAMB CHOPS • ADANA KOFTE
- CHICKEN BEYTI
- CHICKEN WINGS • CHICKEN SHISH
- LAMB SHISH • LAMB RIBS

CHEF'S SPECIAL

SLOW COOKED BEEF RIBS D	25
Served with mash potatoes & house BBQ sauce	
IZGARA KOFTE	18.5
Served with rice, fries, onion & salad topped with tomato sauce	
CHICKEN A LA CRÈME D	17.5
Chicken sautéed with creamy cognac & white wine sauce, melded with Portobello mushrooms, shallots, garlic, mixed herbs and parmesan cheese, served with rice	
CHICKEN & MUSHROOM TAGLIATELLE D	14.5
In a rich creamy garlic sauce, topped with parmesan	
LAMB SHANK	18.5
Slow cooked served with mash potato topped with a splash of our house tomato sauce	

YOGHURT DISHES

All dishes are served with rice & salad

ADANA KOFTE D	18
CHICKEN D	20
LAMB D	24.5
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	
SARMA BEYTI D	18.5
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	

A BIT ON THE SIDE

HOME-MADE FRIES V	4.5	TURKISH COUSCOUS V	4	SPICY WINGS D	7.5	SAUTÉED MIX VEGETABLES V	4.5
BASMATI RICE V	4	CREAMY MASH V D	4.5	Grilled & coated in our house spicy BBQ sauce		Baby Corn, Carrots, Tenderstem Broccoli	

STEAKS & BURGERS

CHOICE OF SAUCES

Peppercorn, Gravy or Creamy Mushroom Sauce

DRY AGED RIB EYE (12oz)	30
Served with fries and choice of sauce	
SHISH BURGER D	15
Our signature house beef burger with lettuce, tomatoes, gherkins, red onions, melted cheese, served with fries	
CHICKEN MELT D	12.5
Topped with melted cheese & house spicy mayo and served fries	

SEAFOOD

SALMON SKEWER	21
Char-grilled salmon chunks skewered with peppers & mushrooms served rice and salad	
FILLET SEA-BASS D	20
(GRILLED OPTION AVAILABLE) Pan-fried fillet sautéed with baby vegetables, in creamy garlic sauce & herbs, served with mashed potato	
MIXED SEAFOOD	23
Combination of char-grilled salmon, monk fish & shell prawns skewered with mushrooms & mixed peppers & served with rice & salad	
SWEET & SPICY KING PRAWNS	22
(SHELL ON) Pan fried in a sweet & spicy sauce, served with sautéed baby vegetables	

PIDES

TURKISH PIZZA

(Served from 12 to 9 pm)

VEGETARIAN PIDE V D	13.5
Freshly baked pastry with cheddar cheese, tomato and green pepper	
LAMB PIDE	16.5
Freshly baked pastry with diced lamb, red pepper, green pepper, tomato and parsley	
MINCED LAMB PIDE	15
Freshly baked pastry with minced lamb, red pepper, green pepper, tomato and parsley	
SPICY BEEF PIDE D	14.5
Freshly baked pastry with spicy garlic sausage, tomatoes and peppers, topped with cheddar cheese	
SPINACH & FETA PIDE V D	14
Freshly baked pastry with feta cheese, spinach, onions and parsley	

VEGETARIAN

VEGGIE SKEWER V	14.5
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	14.5
Spinach, halloumi, mixed peppers, onions, melted cheese, topped with our house tomato sauce, served with rice	
PENNE ARRABIATA V D	13.5
Penne pasta seasoned with chilli flakes and cooked with our house tomato and basil sauce topped with parmesan	

KIDS MEAL

ADANA KOFTE	7
CHICKEN WINGS D	7.5
CHICKEN NUGGETS	6
CHICKEN SHISH D	7.5
HOMEMADE BEEF BURGER	7.5

DRINKS	BOTTLES 330ML	3.5	J20	3
	Coke Zero / Coke / Diet Coke / Sprite / Fanta		Apple & Mango / Apple & Raspberry	
	STILL / SPARKLING WATER SMALL	2.5	Orange & Passion fruit	
	STILL / SPARKLING WATER LARGE	4	FEVER-TREE 200ML	2.5
JUICES	Apple / Orange / Cranberry / Pineapple	3.5	Indian Tonic Water / Slimline Tonic / Ginger Ale / Ginger Beer / Premium Lemonade / Soda Water	

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.