

SHISH KITCHEN



  SHISHKITCHEN

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.

Designed and Printed by **Print Gallery** 020 8348 8315

EXPRESS MENU 2 COURSE 14.5

* 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

TARAMA

Smoked Cod Roe, Olive Oil & Lemon Juice

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

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

BEEF DONER

House special steak doner kebab, served with rice & salad

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

FILLET SEA-BASS (GRILLED OPTION AVAILABLE)

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

CALAMARI

Served with homemade fries & sauteed vegetables

DYNAMITE SHRIMP

Lightly battered fried prawns, topped with our house dynamite sauce. Served with homemade fries & sauteed vegetables

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

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

