

# TARSHISH

## BITES

SALTED PADRON PEPPERS / 3.5

PICKLES - TURSU / 3.5  
Mixed pickled vegetables

OLIVES - ZEYTIN / 4  
Mixed olives

## SMALL PLATES

**KING PRAWNS (h) / 9.5**

Fresh cherry tomato, mixed peppers, parsley, spring onion and garlic butter sauce

**SUJUK (h) (s) / 8**

Spicy Turkish sausage cooked in a tomato, mushroom and basil sauce

**CRISPY SQUID (h) / 8**

Served with tartar sauce

**SCALLOPS (h) / 9**

Pan fried scallops, garnish with homemade saffron sauce

**GOATS CHEESE (h) (v) / 7**

Pan fried topped with honey

**SIGARA BÖREK (h) (v) / 7**

Filo pastry filled with feta cheese and spinach

**HALLOUMI (h) (v) / 7.5**

Charcoal grilled served with fig jam

**GARLIC MUSHROOMS (h) (v) / 7**

Pan fried, cooked with cream and garlic sauce and garnish with grated cheddar cheese

**PRAWN CROQUETTES (h) / 8**

Bread crumbed fried roll filled with creamy Béchamel prawn and roasted peppers garnished with sweet chili

**CHICKEN CROQUETTES (h) / 7**

Bread crumbed fried roll filled with creamy Béchamel chicken and roasted peppers and garnished with peppercorn

**SPICY OCTOPUS (h) (s) / 8**

Pan fried baby octopus with creamy basil sauce

**SHREDDED LAMB (h) / 7.5**

Served in Yorkshire pudding and peppercorn sauce

**MIXED MEZE (c) (v) SMALL 12 / LARGE 18**

Baba ganoush, Patlican Soslu, Tarama, Hummus, Cacik (Tzatziki) and Spinach Tarator

**EZME SALAD (c) (s) / 5**

Chopped tomato, spicy pepper, parsley, onion and olive oil

**HUMMUS (c) (v) / 6**

**BABA GANOUSH (c) (v) / 6**

A mix of grilled aubergine purée and tahini sauce

**CACIK (TZATZIKI) (c) (v) / 5**

Diced cucumbers and fresh mint mixed in yogurt and garlic

**PATLICAN SOSLU (c) (v) / 5**

Roasted aubergine cubes in a mixed pepper and tomato sauce

**TARAMASALATA (c) / 5**

## GRILL

**LAMB SHISH / 19.5**

**CHICKEN SHISH / 15.5**

**MIXED SHISH / 19**

Mix of chicken and lamb cubes

**ADANA SHISH / 15**

Grilled spicy minced lamb  
(Chef's Recommendation)

**MIXED GRILL / 21**

Cubes of lamb, chicken and Adana shish

**LAMB CHOPS / 19.5**

**LAMB RIBLETS / 15**

Lamb ribs

**CHICKEN THIGH STEAK / 14.5**

**LAMB BEYTI / 16.5**

Minced Lamb wrapped in tortilla bread, served with yogurt, topped with cheddar cheese and a touch of halep sauce

**CHICKEN BEYTI / 15.5**

Minced Chicken wrapped in tortilla bread, served with yogurt, topped with cheddar cheese and a touch of halep sauce

**CHICKEN WINGS / 14**

**VEG & HALLOUMI SKEWERS (v) / 14**

## SIDES

**HOME-MADE CHIPS / 5**

**HOME-MADE CHEESY CHIPS / 5.5**

**CHEESY GARLIC BREAD / 4**

**RICE / 4**

**SPICY BULGUR (COUSCOUS) / 4**

**GREEK SALAD / 4**

**CREAMY POTATO PURÉE / 4**

**RED CABBAGE COLESLAW / 3.5**

**MAC & CHEESE / 4**

**GRILLED ASPARAGUS / 4**

**GRILLED MUSHROOM / 4**

**WARM POTATO SALAD / 4**

**MOZZARELLA PLUM TOMATO & ONION SALAD / 4**

with olive oil and pesto

**COURGETTE FRITTI / 4**

Chip style fried courgettes  
(Recommended)

**PLUM TOMATO & ONION SALAD (v) / 4.5**

With plum cherry tomato and olive oil

**RED CABBAGE & CARROT PARSLEY / 3.5**

**BUTTERED SPINACH / 4**

## SIGNATURES

**BRAISED LAMB SHANK / 17.5**

*Slow braised lamb shank on the bone (cooked up to four hours in a tomato and mixed vegetable sauce).*  
Served with mashed potato

**KULBASTI / 18**

*(Grilled Lamb Fillet)*  
Marinated lamb fillet

**GRILLED SALMON FILLET / 15**

Served with spinach

**PAN FRIED SEA BASS / 14.5**

Served with spinach

**KING PRAWNS / 18**

Pan fried prawns in garlic butter, with chopped spring onion, cherry tomato and mixed peppers

**BBQ CHICKEN MELT STEAK / 15.5**

Chicken breast, topped with BBQ sauce and melted cheddar cheese

**BBQ COMBO / 17**

Chicken breast with rack of riblets, topped with BBQ sauce and melted cheddar cheese

**CHICKEN A LA CREAM / 15**

Pan fried chicken, cooked in a creamy mushroom and mixed pepper sauce.

**ISKENDER KEBAB / 21**

A combination of lamb, chicken and adana shish, served on a bed of croutons.  
Finished with halep sauce and yoghurt

**VEGETABLE MOUSSAKA (v) / 14**

Layers of potato, aubergine, courgette, carrot and basil sauce, tomato with Béchamel sauce, grated cheddar cheese

**WAGYU SIRLOIN STEAK / 37**

*(Wagyu, Japanese Cow derives from a special breed of cattle, Wagyu is highly desirable, due to the meat intense marbling and high percentage of oleaginous unsaturated fat).* Served with, cherry tomatoes and creamy mushroom sauce

**WAGYU RIB-EYE STEAK / 39**

*(Wagyu, Japanese Cow derives from a special breed of cattle, Wagyu is highly desirable, due to the meat intense marbling and high percentage of oleaginous unsaturated fat).* Served with cherry tomatoes and creamy mushroom sauce

Discretionary 12.5 service charge

(s) Spicy (c) Cold (h) Hot (v) vegetarian



Please inform your server if you have any food allergies or special dietary restrictions.