

TARSHISH

Set Menu - Two Course Menu / 30 - Three Course Menu / 35

SMALL PLATES

EZME SALAD (c) (s)

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

SUJUK (h) (s)

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

GARLIC MUSHROOMS (h) (v)

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

GOATS CHEESE (h) (v)

Pan fried topped with honey

SIGARA BÖREK (h) (v)

Filo pastry filled with feta cheese and spinach

HALLOUMI (h) (v)

Charcoal grilled served with fig jam

BABA GANOUSH (c) (v)

A mix of grilled aubergine purée and tahini sauce

CACIK (TZATZIKI) (c) (v)

Diced cucumbers and fresh mint mixed in yogurt and garlic

PATLICAN SOSLU (c) (v)

Roasted aubergine cubes in a mixed pepper and tomato sauce

HUMMUS (c) (v)

CRISPY SQUID (h)

Served with tartar sauce

TARAMASALATA (c)

GRILL

LAMB BEYTI

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

CHICKEN BEYTI

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

ADANA SHISH

Grilled spicy minced lamb
(Chef's Recommendation)

CHICKEN THIGH STEAK

CHICKEN WINGS

VEG & HALLOUMI SKEWERS (v)

MIXED SHISH

Mix of chicken and lamb cubes

CHICKEN SHISH

LAMB RIBLETS

Lamb ribs

SIDES

HOME-MADE CHIPS

CHEESY GARLIC BREAD

SPICY BULGUR (COUSCOUS)

HOME-MADE CHEESY CHIPS

CREAMY POTATO PURÉE

RED CABBAGE COLESLAW

BUTTERED SPINACH

MAC & CHEESE

RICE

RED CABBAGE & CARROT PARSLEY

SIGNATURES

GRILLED SALMON FILLET

Served with spinach

VEGETABLE MOUSSAKA (v)

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

PAN FRIED SEA BASS

Served with spinach

Discretionary 12.5 service charge

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

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

