



V = Vegetarian • N = Nuts. Any changes are changeable as extra...

**FOOD ALLERGIES & INTOLERANCES:**

Please speak to our staff about the ingredients in your meal, when making your order.

**BOOKINGS:** £10 per person deposit is required and will be deducted from your bill



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[WWW.MEMSMEZZE.CO.UK](http://WWW.MEMSMEZZE.CO.UK)

# COLD MEZZE'S

Served with homemade bread.

<b>HOUŖMUS - Hummus (V)</b> Crushed chickpeas, tahini, lemon juice, garlic and olive oil	<b>4.50</b>
<b>CUCUMBER YOGHURT DIP - Cacik (V)</b> Yoghurt with cucumber, garlic and mint	<b>4.50</b>
<b>BORANI</b> A smoked yoghurt mixed with red and green peppers, smoked paprika	<b>6.00</b>
<b>AVOCADO PRAWN COCKTAIL</b> Mixed green salad and rose maria sauce	<b>6.50</b>
<b>STUFFED WINE LEAVES - Yaprak Sarma (V) (N)</b> Rolled wine leaves filled with rice, pine kernels, sultanas and spices	<b>5.00</b>
<b>CHARGRILLED AUBERGINE - Babagannus (V)</b> Chargrilled aubergines with tahini, garlic, lemon juice and olive oil	<b>5.00</b>
<b>FRIED AUBERGINE - Saksuka (V)</b> Pan fried aubergine, potatoes and peppers with special tomato sauce	<b>5.00</b>
<b>BEETROOT &amp; GOAT CHEESE</b>	<b>7.00</b>
<b>MIX MEZZE PLATE (FOR 2)</b> Selection of Chef's choice	<b>11.50</b>

# HOT MEZZE'S

Served with homemade bread.

<b>SOUP - Corba</b> Soup of the day	<b>5.00</b>
<b>FALAFEL (V)</b> Falafel served with hummus	<b>5.00</b>
<b>KIBBEH - Icli Kofte</b> Meatball covered with drummed wheat and stuffed with the finest herbs	<b>6.00</b>
<b>GRILLED HALLOUMI - Hellim (V)</b> Grilled halloumi cheese served with salad	<b>5.00</b>
<b>SPICY TURKISH SAUSAGE - Sucuk</b> Grilled spicy beef sausage	<b>6.00</b>
<b>FETA CHEESE PASTRY - Sigara Boregi (V)</b> Light pastry filled with cheese and parsley	<b>5.00</b>
<b>CALAMARI - Kalamar</b> Fried calamari, squid with tartar sauce	<b>6.00</b>
<b>KING PRAWNS - Karides</b> Grilled king prawns	<b>7.00</b>
<b>CHICKEN LIVER - Tavuk Ciger</b> Pan fried chicken liver served with onion and parsley	<b>7.00</b>
<b>MUSHROOMS - Taze Mantar</b> Creamy garlic button mushroom topped with cheese	<b>7.00</b>
<b>HUMMUS KAVURMA</b> Pan fried lamb with hummus	<b>8.50</b>
<b>ANCHOVY - Hamsi</b> Traditional Turkish style cooked anchovy	<b>6.50</b>
<b>MIX MEZE PLATE (FOR 2)</b> Selection of hot mezses; sucuk, halloumi, falafel, sigara boregi and kalamar	<b>15.50</b>

# MAINS

All served with rice or couscous and salad.

<b>CHICKEN SHISH - Tavuk Sis</b> Marinated chicken cubes grilled on the charcoal	<b>13.00</b>
<b>KOFTE KEBAB - Adana Kebab</b> Minced lamb with herbs and spices on skewer, grilled on the charcoal	<b>13.00</b>
<b>LAMB SHISH - Kuzu Sis</b> Marinated prime cut lamb cubes, grilled on the charcoal	<b>16.00</b>
<b>LAMB CHOPS - Pirzola</b> Grilled tender lamb chops seasoned with thyme	<b>17.50</b>
<b>LAMB LIVER - Kuzu Ciger</b> Finely cut marinated lamb liver, cooked on the grill. Served with grilled tomato, pepper and onion salad	<b>13.00</b>
<b>CHICKEN WINGS - Tavuk Kanat</b> Marinated chicken wings cooked on the charcoal grill	<b>12.00</b>
<b>LAMB RIBS - Kuzu Kaburga</b> Succulent juicy lamb ribs served on the bone for full flavour	<b>14.00</b>
<b>GRILLED KOFTE - Izgara Kofte</b> Served with salad and choice of rice or chips	<b>14.00</b>
<b>MIX SHISH - Karisik Sis</b> Lamb and chicken sis	<b>15.00</b>
<b>MIX GRILL</b> Lamb sis, chicken sis, adana kebab and chicken wings	<b>19.00</b>
<b>MEM'S SPECIAL GRILL</b> Lamb Shish, Chicken Shish, Adana Kebab, Pirzola, Izgara Kofte, Chicken Wings and Kaburga	<b>39.00</b>
<b>YOGHURT DISHES</b> All served on a bed of bread topped with yoghurt and homemade tomato sauce	
<b>CHICKEN ISKENDER - Tavuk Iskender</b>	<b>15.00</b>
<b>KOFTE ISKENDER - Kofte Iskender</b>	<b>15.00</b>
<b>LAMB ISKENDER - Kuzu Iskender</b>	<b>17.00</b>
<b>SARMA BEYTI</b> Spicy minced lamb or chicken, wrapped in tortilla served with yoghurt and homemade tomato sauce	<b>16.00</b>

# CHEF'S SPECIAL

<b>ALI NAZIK</b> Spiced lamb, aubergines, tahini, yoghurt and garlic. Home style Turkish dish. Specialty of Gaziantep region	<b>15.00</b>
<b>KLEFTIKO</b> Slow cooked lamb shank served with mashed potatoes and vegetables	<b>17.00</b>
<b>CHICKEN STEW - Tavuk Guvec</b> Chicken cubes cooked with onions, peppers and tomatoes. Cooked in claypot served with rice	<b>14.00</b>
<b>LAMB CASSEROLE - Sac Kavurma</b> Finely diced lamb in a smoky flavour cooked with peppers, tomatoes, garlic and blended. Served in a traditional pot with rice. One of the specialties of South East region of Turkey	<b>16.00</b>
<b>CREAMY CHICKEN - Kremali Tavuk</b> Pan fried chicken breast with mushroom, onions, white wine, cream sauce and served with rice	<b>14.00</b>
<b>MEAT MUSSAKA</b> Layered casserole dish made with minced meat and vegetables topped with béchamel sauce	<b>14.00</b>
<b>GRILLED RIBEYE STEAK 250gr</b>	<b>21.00</b>
<b>SEA BASS - Levrek</b> Fillet sea bass seasoned, cooked on the grill and served with mixed vegetables	<b>17.00</b>
<b>TIGER PRAWN - Karides</b> Tiger jumbo prawn served with cherry tomatoes, garlic butter and served with rice	<b>15.00</b>
<b>GRILLED SALMON - Izgara Somon</b> Marinated salmon cooked on grill and served with crushed potato and our special fish sauce	<b>16.00</b>
<b>MIXED FISH GRILL - Karisik Izgara Balik</b> Salmon, filled sea bass, king prawns and served with salad	<b>23.00</b>

# SALADS

<b>HALLOUMI &amp; AVOCADO SALAD</b> Mix leaf salad with cherry tomatoes and dressing	<b>8.00</b>
<b>CHICKEN GRILLED SALAD</b> Grilled chicken on a bed of seasonal leaves and dressing	<b>12.00</b>
<b>SALMON SALAD</b> Grilled salmon on a bed of seasonal salad leaves and dressing	<b>13.00</b>
<b>MEDITERRANEAN WARM GOAT CHEESE</b> Goats cheese, balsamic onion, lettuce, cherry tomato and red pepper pesto sauce	<b>11.50</b>

# VEGETARIAN DISHES

<b>IMAM BAYILDI</b> Aubergines stuffed with tomato, peppers, mozzarella cheese and parsley. Served with rice and salad	<b>12.00</b>
<b>VEGETARIAN MUSSAKA - Sebzeli Musakka</b> Layers of aubergines, courgette and potatoes topped with cheese. Served with salad	<b>12.00</b>
<b>VEGETARIAN KEBAB - Sebzeli Kebab</b> A medley of fresh vegetables cooked on the charcoal grill and served with rice	<b>12.00</b>
<b>FALAFEL &amp; HALLOUMI SALAD</b> Served with green leaf, hummus, avocado and dressing	<b>8.00</b>

# SIDES

<b>SHEPHERDS SALAD</b> Tomato, cucumber, parsley and onion salad. Dressed with olive oil and sumac	<b>5.00</b>
<b>SPICY SALAD - Acili ezme (V)</b> Finely chopped tomato salad with peppers, onions, spices and herbs	<b>5.00</b>
<b>OLIVES</b> (Marinated mixed olives)	<b>4.00</b>
<b>RICE</b>	<b>3.00</b>
<b>BULGUR</b>	<b>3.00</b>
<b>CHIPS</b>	<b>3.00</b>
<b>SAUTÉD NEW POTATOES</b>	<b>4.00</b>
<b>GRILLED ASPARAGUS</b>	<b>4.00</b>
<b>STEAMED VEGETABLES</b>	<b>3.50</b>
<b>MASH POTATO</b>	<b>3.50</b>
<b>GARLIC MUSHROOM</b>	<b>4.00</b>
<b>CHARGRILLED ONION</b>	<b>2.50</b>
<b>FETA CHEESE SALAD</b>	<b>4.50</b>
<b>POTATO WEDGES</b>	<b>3.50</b>