

THE MEZE



TURKISH GRILL

MULTI-AWARD-WINNING RESTAURANT

SMALL BITES – 5

CACIK

Fresh yogurt, finely chopped cucumber and dill, crushed fresh mint and garlic, a very refreshing dip

HUMMUS

Finely blended chick peas, tahini, mixed with fresh garlic and lemon juice, topped with olive oil & a pinch of chilli

TARAMASALATA

Cod roe mixed with fresh lemon juice, vinegar and extra virgin olive oil. Ideal for dipping

POTATO SALAD

Boiled potatoes infused with spring onions red peppers, dill, olive oil and balsamic vinegar

RED PEPPERS STUFFED WITH FETA CHEESE

Red peppers stuffed with feta cheese

CALAMARI

Large crispy and tasty calamari rings coated in panko breadcrumbs and deep fried, served with tartar sauce for dipping

GRILLED HALLOUMI

Sliced halloumi grilled and dressed with sweet honey.

HOT PRAWNS

Panko crumb coated prawns served with sweet chilli sauce for dipping

FALAFEL

Mashed chickpeas, broadbeans and fresh vegetable frita

SPINICH TARTARE

Sautéed spinach combined with yoghurt, lemon juice and olive oil

SIGARA BOREGI

Turkish cigar shaped pastry made with feta cheese and phyllo dough

CHARGILLED MUSHROOMS

Grilled mushrooms cooked in garlic butter

SUCUK

Spicy beef sausage

COLD PLATTER FOR TWO – 10

HOT PLATTER FOR TWO – 15

MAINS

ALL DISHES ARE SERVED ON A TORTILLA WITH SALAD

CHICKEN KOFTE* – 10

Hand made chicken mince flavoured with herbs and peppers, a light dish that has been carefully marinated

CHICKEN SHISH – 13.5

Marinated in our unique recipe, large cubes of the finest sourced chicken breast juicy and chargrilled to perfection

LAMB RIBS* – 13

Succulent juicy ribs served on the bone for a full flavour

CHICKEN WINGS – 10

Large juicy chicken wings

CHICKEN THIGHS* – 10

Chargrilled tender juicy boneless chicken thighs

LAMB KOFTE* – 10

Hand made lamb mince flavoured with herbs and peppers, a light dish that has been carefully marinated

LAMB MINI BURGERS – 10

The finest mini lamb burgers served with salad or chips

DONER – 13.5

Freshly made on site so you will taste the difference! Cooked on an upright rotisserie and carved freshly to your plate, served with salad or chips

VEGETABLE SHISH* – 9

Aubergine, peppers, onions, mushrooms and tomatoes chargrilled for the best taste

SIGNATURE DISHES

ALL SIGNATURE DISHES ARE SERVED ON A TORTILLA WITH SALAD

LAMB SHISH – 15

Large cubes of tender prime lamb cuts chargrilled to perfection and filled with flavour

CHARGILLED SEA BASS* – 15

Two fillets of freshly caught sea bass accompanied with side of garlic butter sauce

LAMB CHOPS* – 17

Best end cut, the most tender lamb chops you will taste, succulent and juicy, served on the bone for maximum flavour

KING PRAWN KEBAB* – 21

The finest huge king prawns chargrilled on a skewer full of flavour

COMBO – 23

Our two most popular dishes chicken and lamb shish served together

SHARING PLATTERS

£35

SERVES 2-4 PEOPLE

CHICKEN SHISH, CHICKEN KOFTE, CHICKEN WINGS & CHICKEN THIGHS SERVED WITH RICE, BULGUR AND SALAD

£45

SERVES 2-4 PEOPLE

CHICKEN SHISH, LAMB SHISH, LAMB KOFTE, CHICKEN KOFTE, LAMB CHOPS, LAMB RIBS & DONER SERVED WITH RICE, BULGUR AND SALAD

SIDES – 3.5

CHIPS

SWEET POTATO FRIES

RICE

SPICY BULGUR

ONION RINGS

YOGHURT

DESSERTS – 5

BANOFFEE PIE

SIMPLY CHOCOLATE

PORNSTAR CHEESECAKE

BAKLAVA

THE MEZE SORBET SELECTIONS

020 8303 9918

*THESE MEALS CAN BE MADE AS GLUTEN FREE SIMPLY ASK FOR NO TORTILLA

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH IF YOU HAVE ANY ALLERGIES PLEASE ASK YOUR SERVER FOR OUR FULL ALLERGY LIST.

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DRINKS MENU

WINE LIST

WHITE WINES

	175ML	250ML	BOTTLE
Pinot Grigio, Principato - Italy 12% Superb Pinot, rounded with distinctive floral apple and mineral notes.	£5	£7	£20
Sauvignon Blanc, L'Or du Sud - France 12% Light and fresh on the palate developing into crisps clean and finish.	£6	£8	£22
Chardonnay, False Bay - South Africa 13.5% Unoaked, a wine with great depth and focus and subtle fresh fruit flavours.	£7	£9	£25
Gavi, Battistina - Italy 11.5% The Cortese grape varietal produces a wine with fresh and zesty citrus notes.			£28
Sauvignon, Ribbonwood - New Zealand 12.5% A great example of Kiwi Sauvignon, very forward and bags of upfront exotic fruit flavours.			£28
Sancerre, Domaine Pre Semele - France 13% Notes of cut grass on the bouquet. Delicately balanced by a flinty Sauvignon crispness.			£35
Chablis Premier Cru, Domaine Lechet - France 13% A superb intense Chablis with a steely depth in flavour and full nutty richness.			£50

ROSÉ WINES

	175ML	250ML	BOTTLE
Pinot Grigio Blush, Sanvigilio - Italy 12% A soft, fruity and elegant rose with strawberry aromas and red berries on the palate.	£5	£7	£20
White Zinfandel, The Big Top - California 10% The Americans call it blush. Light, medium bodied and slightly sweet in style.	£6	£8	£22

RED WINES

	175ML	250ML	BOTTLE
Merlot El Finca Picador - Chile 13% A deep and ruby red Merlot filled with ripe plum vanilla fruit and soft silky tannins.	£5	£7	£20
Cabernet Sauvignon, L'or de Sud - France 13% Award winning Cabernet Sauvignon showing wild berry fruit on the palate. Delivers on all fronts.	£6	£8	£22
Malbec, Caballero de la Cepa - Argentina 13.5% A popular full bodied red mature and deep in structure.	£7	£9	£25
Rioja Crianza, Lan - Spain 14% Old vines Rioja. Warm and inviting. Concentrated fruit which develops in the mouth.			£35
Primitivo, Capoforte - Italy 14.5% A big full and rounded Southern Italian wine from Puglia showing soft elegant fruit.			£40
Amarone della Valpolicella, Cent' Anni - Italy 15% Top Italian wine. Stunning Valpolicella. Rich in fruit, complex yet soft on the palate.			£50

CHAMPAGNES & SPARKLING WINES

	BOTTLE
Lunetta Prosecco Brut - 10.5% Fantastic fizz. An off dry Italian sparkly.	£25
Moet Et Chandon Brut NV - 12.5% Pure Class. Full and rounded. The 'peoples favourite.'	£60
Laurent Perrier Rose NV - 12.5% Salmon pink coloured rose. The 'ladies favourite'.	£75
Dom Perignon Vintage - 12.5% Grand Marque Champagne. Trademark Moet vinosity.	£150

COCKTAILS - 8.5

PORN STAR MARTINI

Feeling sexy and sassy. This is the cocktail for you. We take passion puree and Absolute vanilla vodka, then shake it until chilled. Served with prosecco on the side.

FROZEN STRAWBERRY DAQUIRI

This is a classic for a reason. The sweetness of strawberries with a twist of lime, spiced rum, strawberry liqueur and sugar syrup blended together with ice.

BELLINI

Fruity and fizzy. Optional flavoured puree topped up with our fabulous prosecco.

AMARETTO SOUR

This perfect recipe for the 1970s throwback is a balanced combination of sweet, sour and boozy. Intrigued? Give it a go!

WOO WOO

One of those drinks that everyone knows and loves. Absolut mixed with Archers, lengthened with cranberry juice.

ESPRESSO MARTINI

The sophisticated yet approachable, stylish, classy, delicious, yummy, unforgettable, coffee rich go-to martini

MOJITO

Our simply delicious Mojito is created with fresh mint, lime juice, white rum, soda water served over crushed ice.

COSMOSPOLITAN

Bringing out the Carrie Bradshaw in everyone... this cocktail is made from citron vodka, Cointreau balanced with a touch of cranberry juice and lime

PINA COLADA

Our sweet tropical blend of white rum, Malibu, double cream and coconut syrup

BARTENDERS DELIGHT (£2 SURCHARGE)

This is our cocktail of the week - ask your server for details

COLD DRINKS

COKE / DIET COKE	£2.5
LEMONADE	£2.5
TONIC / TONIC LIGHT	£2.5
SODA WATER	£2.5
VOSS STILL WATER (LARGE)	£4.5
VOSS SPARKLING WATER (LARGE)	£4.5
ORANGE JUICE	£2
CRANBERRY JUICE	£2
PINEAPPLE JUICE	£2
APPLE JUICE	£2

HOT DRINKS

ENGLISH TEA	£2
TURKISH TEA	£1
COFFEE	£2
LATTE	£2.5
ESPRESSO	£1.70
DOUBLE	£2
CHAI LATTE SPICED/VANILLA	£2.5
CAPPUCCINO	£2.5
HOT CHOCOLATE	£2.5
GREEN TEA	£2
FRESH PEPPERMINT TEA	£2
IRISH COFFEE	£5.5
IRISH CREAM COFFEE (WITH BAILEYS)	£5.5
BRANDY COFFEE (WITH COURVOISIER)	£5.5
CALYPSO COFFEE (WITH TIA MARIA)	£5.5
ITALIAN CLASSICO (WITH DISARONNO)	£5.5

BEERS

EFES	£3.95
PERONI	£3.95