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and onions in a demi glaze	£17.95
ce oven with onions, carrots	£15.95
rich creamy white wine sauce	£15.95
s, peppers and tomatoes	£16.95
h onions, peppers & tomatoes	£15.95
f's special sauce	£16.95
ttes with minced meat in the	£15.95

**of rice and salad**

ith bechamel sauce and	£15.95
ppers, hummus, falafel and	£14.95
d broad beans with fresh	£14.95
urmed deep-fried cubes of	£15.95
l stuffed with sauteed onions,	£14.95
ese and egg topped with	£14.95

**of rice and salad**

calamari, mussels, ine sauce	£19.95
served with sauteed greens	£19.95
greens and new potatoes	£20.95
auce with white wine & garlic	£19.95
with tangy tartar sauce	£15.95

ved on mixed salad	£19.95
mangal served on mixed salad	£19.95
l	£14.94
	£15.95

£5.95
£5.95
£5.95

## SET MENU

Monday - Thursday 12 - 5pm.

2 course £14.95 • 3 course £18.95

Add a glass of house wine or pint of beer for only £3.50

### COLD STARTERS

- Humus [vg]** Pureed chickpeas with tahini, (sesame seed oil) garlic, lemon juice and olive oil
- Cacik** Creamy yogurt with finely diced cucumbers, pureed garlic, olive oil and fresh herbs
- Dolma** Vine leaves wrapped with steamed rice, dill, cinnamon, black currants and pine nuts
- Taramasalata** Crushed North Atlantic lumpfish roe, breadcrumbs, lemon juice, vinegar, & olive oil
- Tabule** Parsley, fresh mint, spring onions and finely diced cherry tomatoes

### HOT STARTERS

- Calamari** Deep fried squid rings covered in breadcrumbs served with a tangy tartar sauce
- Pacanga Boregi** Home made crepe filled with Turkish pastrami and mix vegetables breaded then fried for a crispy outer
- Mantar Sauté** Baby button mushrooms in cream and garlic sauce topped with oozing cedar cheese
- Hellim** 2 skewers of halloumi cheese grilled to perfection and drizzled with a balsamic glaze
- Sucuk** 2 skewers of spicy Turkish sausage grilled to perfection
- Falafel** Small balls of ground chickpeas and broad beans with fresh herbs and vegetables served on a bed of humus
- Mucver** Mini courgette pancakes with carrots feta cheese & egg served on a bed of creamy yogurt

### MAINS *all served with rice*

- Lamb Casserole** Cubes of tender lamb sauteed with onions, peppers and tomatoes
- Chicken Casserole** Tender cubes of chicken breast sauteed with onions, peppers and tomatoes
- Islim** Slices of aubergine wrapped around pulled lamb with chef's special sauce
- Veggie Moussaka** Layers of sliced vegetables topped with bechamel sauce & cheese served with tomato sauce
- Izmir Kofte** Cylinder shaped meat balls slowly cooked in the oven with onions, carrots, potato wedges, peppers and peas in a rich tomato sauce
- Chicken Delight** Strips of chicken fillets pan cooked in a creamy white wine sauce mushrooms & garlic
- Chicken Shish** Cubes of tender chicken marinated for a delicious rich flavour, cooked over the mangal
- Izgara Kofte** Spiced meat balls with ground onions (mild)
- Grilled Sea Bass** Fillet of sea bass seasoned & grilled on our mangal, sauteed greens & new potatoes
- Chicken Beyti** Ground chicken breast with peppers garlic & parsley. Skewered & cooked over the mangal

### DESSERTS

- Ice Cream** Choose from a selection of ice cream or sorbet
- Tiramisu** A traditional tiramisu with finger biscuits dunked in coffee and brandy topped with creme patissierie and dusted with cacao
- Cheesecake** New York style cheesecake served plain with a drizzle of either chocolate sauce or a mix berry compote

A Discretionary service charge of 10% will be added to all parties of 8 or more people.

Subject to status all major credit cards are accepted.

Unfortunately Amex or cheques are not accepted.

All prices are inclusive of VAT