

ZORBA MEZE GRILL

COLD MEZE

£4.95 each

HUMMUS ^(V) finely blended chick peas, tahini (sesame seed oil), mixed with fresh garlic lemon juice, topped with a drizzle of olive oil and a pinch of chilli.

CACIK ^(V) Fresh goat milk yogurt, finely chopped cucumber and dill, crushed fresh mint and garlic, refreshing dip great with any meal.

SOSLU PATLICAN ^(V) deep fried aubergine, finely sliced peppers and onions, in a rich homemade tomato sauce baked in our stone oven

TARAMASALATA crushed north Atlantic lumpfish roe mixed with breadcrumbs, fresh lemon juice, vinegar and extra virgin olive oil with a pinch of sumac

KISIR ^(V) finely chopped mixed peppers, walnuts, onions, celery, parsley mixed together with fresh cracked durum wheat, making a fresh and tasty appetizer

DOLMA ^(V) grape vine leaves stuffed with cooked rice, pine nuts, currants, caramelised onions, dill, mint and cinnamon

BABAGANOUSH ^(V) A smoked aubergine puree with lemon, garlic and olive oil

TABULE ^(V) finely chopped dill, mint, red onion and parsley with tomato and bulgur wheat dressed with lemon, olive oil and pomegranate vinegar

PIYAZ boiled egg, haricot beans, parsley, tomatoes and onions, mixed with olive oil and vinegar

ÇALIFASULYE ^(V) Green french beans in special olive oil and sauce

EZME SALAD ^(V) finely chopped tomatoes, onions, peppers, and parsley with spices

MIX OLIVES ^(V) Mixed anatolian olives in olive oil with flaked red pepper and oregano.

COLD MIX MEZE

Selection of 5 different cold mezes

£13.95

RICE & SALAD

REG LRG

RICE ^(V) boiled white rice, unseasoned £2.95 £3.50

BULGUR RICE ^(V) £2.95 £3.50

Similar to couscous made from durum wheat with chopped tomatoes and peppers.

ÇOBAN SALAD ^(V) £2.95 £3.50

chopped tomatoes, onions, cucumber, charliston pepper, parsley rdeddressed with extra virgin olive oil and a squeeze of lemon

SEASONAL SALAD ^(V) £2.95 £3.50

mixed leaves, cabbage and grated carrots, dressed with olive oil, lemon juice and pomegranate sauce

MEDITERRANEAN SALAD ^(V) £2.95 £3.50

chopped tomato, onion, mixed lettuce, parsley, feta cheese, extra virgin olive oil and a squeeze of lemon (comes fully seasoned)

SIDES

CHIPS £3.45

SAUTEE PATATOES £3.45

MASHED PATATOES £3.45

TURSU mix pickles £3.45

YOGURT creamy strained £3.45

YOGURT made from goat's milk £3.45

Meze

The Meze is modern Turkish grill serving you the best flavoured food in a friendly atmosphere. we pride ourselves on level of service, attention to details and making sure you have the best dining experience, this allows full traceability of where our food originates from and gives our quality dishes a unique and fresh flavour. Meze is the best enjoyed shared, so pick a few and enjoy.

^(V) Vegetarian dishes.

^(V) Vegan dishes.

Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information regarding allergies.

HOT MEZE

£5.95 each

SOUP OF THE DAY Home made fresh and daily prepared

CALAMARI Calamari large crispy and tasty kalamar rings coated in panko breadcrumbs and deep fried, served with our home-made tartare sauce

ARNAVUT CIGERI chopped sautéed lamb's liver with onions and parsley

HELLIM ^(V) cubes of Cypriot helim and peppers grilled and served on wooden skewers

SUCUK chunks of spicy Turkish sausage and fresh peppers grilled and served on wooden skewers

PEYNIRLI BÖREK feta cheese, spinach and red pepper flakes hand crafted into a filo pastry parcel and deep fried to perfection

FALAFEL ^(V) deep fried - chickpeas, broad beans, butter beans, onions, parsley, carrot, peppers and coriander, accompanied with a hummus dip

IZGARA KÖFTE pure lamb, minced in house, combined with onion, peppers and parsley

DEEP-FRIED BRIE ^(V) A perfect combination of sweet and savory. Deep fried brie served with sweet berry sauce

KING PRAWN Panko crumb coated prawns served with sweet chilli sauce for dipping

IMAM BAYILDI half of a deep fried skinless aubergine, filled with caramelised onions, mixed peppers, slow cooked fresh tomatoes and garlic. Topped with feta cheese

HOT MIX MEZE

Selection of 5 different hot mezes

£14.95

MANGAL GRILL

All dishes served selection of salad and rice

LAMB SHISH marinated prime cuts of lamb, grilled on our Mangal to produce, full flavoured, tender cubes of meat £13.95

ADANA finely chopped by hand, pure lamb, peppers and chillies and combined with a clever blend of spices and seasonings, cooked on a long flat skewer £10.95

LAMB RIBS Succulent juicy ribs served on the bone for a full flavour. £12.95

LAMB CHOPS Best end cut, the most tender lamb chops you will taste, succulent and juicy, served on the bone for maximum flavour £14.95

MIX SHISH marinated Lamb and chicken shish on our mangal to produce... £14.95

MIX KEBAB marinated lamb chop, lamb cubes, lamb köfte, chicken wings, lamb ribs...good to try delicious combination.. £19.95

BEYTI minced lamb seasoned with garlic and parsley £11.95

CHICKEN SHISH Marinated in our unique recipe, large cubes of the finest sourced chicken breast juicy and chargrilled to perfection £10.95

CHICKEN WINGS coated in Zorba's mild marinade, wrapped in a foil parcel and cooked over our Mangal £9.95

SPICY CHICKEN WINGS coated in Zorba's hot & spicy marinade, wrapped in a foil parcel and cooked over our Mangal £9.95

TAVUK BEYTI grilled minced breast of chicken seasoned and grilled on skewers £10.95

PLATTER TO SHARE

Choose either mixed cold meze or mixed hot meze Lamb Shish, Adana, Chicken Shish, Chicken Wings, Lamb Ribs, Lamb Chops served with rice and salad with cold meze platter £34.95 with hot meze platter £36.95

ZORBA MEZE GRILL

KEBAB WITH YOGHURT

SARMA KUZU BEYTI **£13.95**

Marinated mince lamb seasoned with garlic and grilled over charcoal, wrapped in lavash bread then topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice.

SARMA TAVUK BEYTI **£13.95**

Marinated mince chicken seasoned with garlic and grilled over charcoal, wrapped in lavash bread then topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice.

ADANA YOGURTLU **£13.95**

Lean, tender minced lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter.

LAMB SHISH YOGURTLU **£14.95**

Lean tender cubes of lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter.

CHICKEN SHISH YOGURTLU **£13.95**

Lean chunks of chicken breast skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter.

CHICKEN KOFTE YOGURTLU **£13.95**

Marinated chicken mince skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter.

ALI NAZIK KEBAB **£13.95**

Grilled aubergine, garlic, yogurt and lamb beyti or chicken beyti with butter sauce

ISKENDER LAMB SHISH **£14.95**

Lamb shish with yogurt sauce fresh tomato sauce and butter sauce

ISKENDER CHICKEN SHISH **£13.95**

Chicken shish with yogurt sauce, fresh tomato sauce and butter sauce

HOUSE SPECIALS

MEAT MUSAKKA **£11.95**

Minced meat, aubergine, green pepper, tomatoes, onions, cooked in the oven with bechamel sauce

INCIK **£13.95**

Braised lamb shank with potato, carrot celery, onions & special tomato sauce cooked in the oven

ISLIM KEBAB **£11.95**

Oven-baked boneless lamb cooked with mushrooms and peppers wrapped in slices of aubergine, cooked in tomato sauce.

MAIN SALADS

CHICKEN SHISH SALAD **£11.95**

Topped with small cubes of chicken shish, marinated and cooked on our Mangal

SALMON SALAD **£13.95**

Topped with cubes of salmon, cooked on our Mangal

SEABASS SALAD **£13.95**

Topped with a fillet of seabass cooked on our Mangal

HELLIM SALAD **£10.95**

Topped with grilled Cypriot cheese

WRAPS *Available between 11am and 5pm* **£8.95 each**

Wrapped in a 'lavas', thin tortilla style bread freshly made in our stone oven, toasted over our Mangal. Choose your filling then add a salad from overleaf and if you wish one of our homemade sauces chilli or garlic, our chefs will cook it, wrap it and toast it for you.

LAMB SHISH Marinated prime cuts of lamb, grilled on our Mangal to produce, full flavoured, tender cubes of meat

CHICKEN SHISH Cubes of premium chicken breast are marinated in Zorba's own special way to keep the chicken moist and full of flavour

LAMB ADANA Finely chopped by hand, pure lamb, peppers and chillies, combined with a clever blend of spices and seasonings, cooked on a long flat skewer

CHICKEN ADANA Finely chopped by hand, pure chicken breast, peppers and chillies and combined with a clever blend of spices and seasonings, cooked on a long flat skewer

SHISH KOFTE Pure lamb, minced in house, combined with onions fresh peppers and parsley cooked on a flat skewer

FALAFEL AND HUMMUS Deep fried chickpeas, broad beans, butter beans, onion, parsley, carrot, peppers and coriander

SPICY CHICKEN Strips of premium chicken breast marinated in Zorba's own spicy garlic sauce

FISH

Marinated and cooked our mangal giving the fish an authentic amazing taste second to none, served with a choice of rice and salad

GRILLED WHOLE SEA BASS **£16.95**

Two fillets of freshly caught sea bass accompanied with a side of salad

GRILLED WHOLE SEA BREAM **£16.95**

Two fillets of freshly caught sea bream accompanied with a side of salad

CALAMARI **£9.95**

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

KING PRAWN **£16.95**

Peeled King Prawns, pan fried in garlic butter, topped with a mild chilli and tomato sauce with fresh aromatic basil

SALMON **£16.95**

Large cubes, from the Atlantic, this oily fish with its masses of omega 3 is delicious charcoaled

VEGETARIAN DISHES

VEGGIE BEYTI **£11.95**

Falafel with humus, patlican soslu and hellim, wrapped in lavash bread then topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice

FALAFEL & HUMUS **£11.95**

Ground chickpeas and broad beans tossed in spices deep fried and served with salad and humus

VEGGIE MUSSAKA **£11.95**

Layers of vegetables, topped with bechamel sauce

HELLIM KEBAB **£11.95**

Cubes of Cyprus goats cheese cooked over a charcoal grill with aubergine, courgettes, tomato and peppers.

IMAM BAYILDI **£11.95**

Aubergine stuffed with onions, tomatoes and green peppers