

Vegetarian

1. **Vegetarian Kebab (v)** £12.95
A barbecue feast for vegetarians. Marinated aubergine, mushrooms, onion, peppers and 2 Hallumi cheese pieces, charcoal grilled on a skewer. Served with hummus.
2. **Imam Bayildi** £10.95
Whole aubergine baked and stuffed with vegetables and topped with vegetarian sauce, served with yoghurt.
3. **Vegetarian Mousakka (v)** £10.95
Aubergine, potatoes, carrot mushroom, peppers, spinach in a delicious creamy sauce topped with cheddar cheese and tomato sauce.
4. **Spinach with Eggs or Cheese (v)** £10.95
Spinach and onions lightly fried in olive oil. Baked in the oven and topped with eggs or cheese, served with special yoghurt.

Fish

1. **Izgara Levrek (gf)** £15.95
Chargrilled Seabass marinated in lemon, olive oil and herbs. Served with fresh salad and chips.
2. **Kiremitte Salmon (gf)** £15.95
Salmon fillet cooked in oven and served with fresh salad and chips.

Salads

1. **Gavurdagi Salad (n) (v) (gf)** £4.95
Tomatoes, onion, red onion, cucumber, fresh mint, parsley, crushed walnuts and herbs dressed with pomegranate and olive oil.
2. **Coban Salad (v) (gf)** £3.95
Tomato, onions, peppers, cucumber and parsley dressed with vinegar and olive oil.
3. **Feta Salad (v) (d) (gf)** £4.45
Feta Cheese, tomato, red pepper, cucumber, parsley and olives dressed in olive oil.

Sides

1. **Turkish Bread** £1.95
2. **Pilav Rice** £2.50
3. **French Fries** £2.50
4. **Chilli Sauce** £1.95
5. **Garlic Sauce** £1.95

Desserts

1. **Baklava (Havuc Dilimi) (n) (d)** £4.95
1 piece of very fine filo pastry filled with ice cream and pistachios.
2. **Kunefe (n) (d) (for 2 people)** £5.95
Shredded pastry with an authentic cheese filling.
3. **Sobiyet (n) (d)** £4.95
Very fine sheets of filo pastry filled with ice cream and pistachios.
4. **Chocolate Cake (n) (d)** £3.95
5. **Cheesecake (n) (d)** £3.95
6. **Ice Cream (n) (d)** £3.95

Soft Drinks

- Sparkling Water** £1.50
Still Water £1.50
Coke, Diet Coke, Fanta, 7 Up £1.95
Lemonade £1.95
Soda and Tonic Water £1.50
Ayran Yoghurt Juice £1.50
Turk Kahvesi (traditional Turkish coffee) £2.95

Spirits

- Turkish Raki Jack Daniels Chivas Viski Absolut Vodka**
Amaretto Brandy Baileys Malibu
Single £3.95 Double £5.95 (includes free mixers)

Sparkling / Vintage Prosecco

Vento Italy £19.95 70cl bottle

Beer

- Turkish Fici Bira (draught)** £3.95
Budweiser (bottle) £2.95

142-144 Ocean Road, South Shields,
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OPEN 7 DAYS A WEEK : 5.00pm until 11.30pm

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www.salashturkishnaturalgrill.co.uk

Salash

Turkish Natural Grill



Unesco, United Nations organisation for science and culture has invited the Turkish cities of Gaziantep and Antakya to become members of their creative cities network, in the field of gastronomy.

The traditional cuisine of Gaziantep and Antakya is the richest and most varied in all of Turkey, combining both the rustic foods of the Anatolian Heartlands ancient legacies of the Ottoman Courts of the Arab world.

Salash is perfect for those who are looking for traditional, freshly, lovingly prepared Turkish food. We use a charcoal grill to cook traditional Turkish dishes from recipes used in South East Anatolia region in Turkey.

Gaziantep and Antakya are well known for their long gastronomic history, which has been at the core of their cultural identity since the Iron Age.

Both cities are awarded Creative City of Gastronomy in Turkey. Out of 81 cities they are considered European destination of excellence in gastronomy and are the home of Gastronomic Mastery.

Welcome to Salash

Cold Mezze

1. **Humus** (v) £3.95
A classic middle eastern blend of chickpeas, tahini, hint of garlic and drizzled with olive oil.
2. **Cacik** (d) (v) (gf) £3.95
Yoghurt with chopped cucumber, dill, garlic, dried mint and olive oil.
3. **Muhammara** (n) (v) £3.95
Crushed walnuts and dried bread, red chilli pepper and garlic with olive oil.
4. **Antep Ezmesi** (d) (v) (gf) £3.95
Tomatoes, fresh chillies and red capsicum pepper with onion, pomegranate and olive oil.
5. **Patlican Salad** (v) (gf) £3.95
Charcoal smoked aubergine, lemon and olive oil with chopped peppers, red onion, garlic with a parsley dressing.
6. **Saksuka** (v) (gf) £3.95
Potatoes, aubergine and mixed peppers, fried in olive oil, served with special tomato sauce.
7. **Kopoglu** (v) (d) (gf) £3.95
Aubergine and peppers, fried in olive oil. Served with creamy yoghurt, garlic and special chilli peppers sauce.
8. **Kisir** (n) (v) £3.95
Crushed walnuts, bulgur, finely chopped red bell peppers, celery, tomato, spring onion, pomegranate, lemon juice and parsley dressed in virgin olive oil.
9. **Avacado with Prawns** £4.95
A fresh half of avocado topped with prawn cocktail, served on a bed of lettuce.

Hot Mezze

1. **Hellim** (v) £4.95
Cyprus halloumi cheese, grilled (4 pieces)
2. **Dolma** (v) (n) (gf) £4.95
3 pieces of stuffed aubergine with rice, pine kernels, blackcurrant herbs, pomegranate and olive oil.
3. **Ciger Kavurma** £4.95
Freshly fried diced lambs liver served with onion salad.
4. **Icli Kofte** (n) £4.95
2 pieces of mincemeat, onion and crushed walnuts covered with cracked wheat then fried crispy or boiled soft on a bed of lettuce.
5. **Kalamar** £4.95
Rings of squid, marinated with herbs, then deep fried and served with tartar sauce on a bed of lettuce.

6. **Avci Boregi** £4.95
3 pieces of deep fried filo pastry, filled with mince, mashed potatoes parsley and herbs, served on a bed of lettuce.
7. **Kiremitte King Prawn** £6.95
King prawns, pan fried with garlic, dill, butter and herbs.
8. **Muska Boregi** (v) (d) £4.95
4 pieces of filo pastry filled with feta cheese and parsley.
9. **Soup of the Day** £4.95
Chefs selection of soup, served with fresh, hot Turkish bread.

Main Courses

1. **Adana** £10.95
A renowned dish of Southern Turkey, consisting of very finely chopped prime lamb, mixed with flat leaf parsley, peppers and chilli, charcoal grilled and served with a strip of traditional Turkish flatbread, cooked tomatoes and peppers and fresh salad.
2. **Chicken Wings** £10.95
Charcoal grilled wings served with bread, cooked tomatoes, peppers and fresh salad.
3. **Kaburga** £10.95
Spare ribs of lamb, lightly flavoured by chilli peppers and oregano, served with bread, cooked tomatoes, peppers and fresh salad.
4. **Baby Chicken** (Pilic) £10.95
Whole baby chicken on the bone, charcoal grilled, served with bread cooked tomatoes, peppers, salad and chips.
5. **Classic Beyti** £11.95
Spicy minced lamb, seasoned with extra garlic and parsley served with bread, cooked tomatoes, peppers and fresh salad.
6. **Cop Sis** £11.95
Finely diced cubes of lamb, marinated, charcoal grilled, served with bread, cooked tomatoes, peppers and fresh salad.
7. **Chicken Shish** £11.95
Chicken cubes, charcoal grilled then served with bread, cooked tomatoes, peppers and fresh salad.
8. **Tomato Kebab** £11.95
Chopped tomato chunks skewered with lamb mincemeat and onion, chargrilled and served with cooked peppers and lavash bread.

9. **Shish Kebab** £12.95
Cubes of tender marinated lamb, charcoal grilled and served with bread, cooked tomatoes, peppers and salad.
10. **Halep Kebab** £12.95
Grilled spicy minced kebab, served with fried onion and carrot topped with tomato and butter sauce, served with crispy bread.
11. **Aubergine Kebab** £12.95
Chopped aubergine chunks, skewered with lamb mincemeat, chargrilled and served with grilled tomatoes, peppers and lavash bread.
12. **Ali Nazik** £12.95
Grilled, chopped mince lamb served on a bed of cooked aubergine garlic and yoghurt mix served with tomatoes and peppers cooked in butter.
13. **Iskender Kebab** £12.95
Grilled minced lamb, chargrilled and placed on a bed of bread served with yoghurt, cooked tomatoes, peppers and a drizzle of hot butter.
14. **Beyti Sarma** £12.95
(Chicken or Lamb) Lamb or chicken mince with herbs and spices formed on skewers, chargrilled and served with tortilla bread, yoghurt, tomato sauce, cooked tomatoes, peppers and a drizzle of hot butter.
15. **Kusleme Kebab** £12.95
Cubes of extra tender lamb marinated only with salt and olive oil. Chargrilled and served with cooked tomatoes, peppers and salad.
16. **Pirzola** £13.95
Chargrilled tender lamb chops. Lightly flavoured with herbs, served with cooked tomatoes, peppers, bread and salad.
17. **Mixed Grill** £14.95
For those who cannot choose! A generous mixture of Adana, chicken shish, chop, shish barbecue and a lamb chop served with bread, cooked tomatoes, peppers and salad.
18. **E T Sote** £12.95
Sautéed pieces of lamb beautifully flavoured with flat parsley, herbs and cooked with onions, mixed peppers, tomatoes, mushrooms and garlic. Served with rice.
19. **Tavuk Sote** £12.95
Pan fried, sautéed, boneless chicken cooked with onion, mixed peppers, tomatoes, mushroom and garlic. Beautifully flavoured with flat parsley, herbs and served with rice.