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## COLD STARTERS

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✓ OLIVES <i>Marinated premium olives</i>	3.5	✓ EZME SALATA <i>Fine diced tomatoes, onions, peppers, parsley with herbs and spices</i>	3.9
✓ HUMUS <i>Chickpeas, tahini, lemon &amp; garlic</i>	3.9	✓ DOLMA <i>Stuffed vine leaves with seasoned rice</i>	3.9
✓ CACIK <i>Yoghurt with cucumber, mint &amp; garlic</i>	3.9	✓ BABA GHANOOSH <i>Grilled aubergine, tahini, olive oil, seasoning</i>	3.9
✓ AUBERGINE SALATA <i>Aubergine covered with tomato based sauce topped with green &amp; red peppers</i>	3.9	✓ MIXED MEZZE FOR 1 <i>Humus, cacik, tabule, baba ghanoush, ezme</i>	4.5
✓ TABULE <i>Cus cus tomato, cucumber &amp; parsley</i>	3.9	✓ MIXED MEZZE FOR 2 <i>Humus, cacik, tabule, baba ghanoush, ezme</i>	7.9

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## WARM STARTERS

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✓ FALAFEL <i>Served with salad &amp; humus</i>	5	CHICKEN WINGS <i>Marinated chargrilled wings</i>	6.5
✓ HALLOUMI SKEWER <i>Served with fresh salad</i>	5.9		

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## VEGETARIAN

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✓ HUMUS WRAP <i>Served with salad</i>	4	✓ VEGETARIAN SKEWER <i>Aubergine, courgette, onion, green and red peppers, served with side of rice</i>	7.5
✓ FALAFEL WRAP <i>Served with humus &amp; salad</i>	5.5	✓ VEGETARIAN PLATTER <i>Falafel, dolma, Humus, cacik, olives</i>	7.9
✓ HALLOUMI WRAP <i>Served with salad</i>	6.5		

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## SIDES

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RICE	2.5	TOMATO PEPPER SKEWER	1.5
BREAD	1.2		

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## SALADS

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✓ SEASON SALAD <i>Mixed leaves, carrots, red cabbage, sauce</i>	3.5	✓ TOMATO AND CUCUMBER SALAD <i>Tomato, cucumber, onions, house sauce</i>	3.9
✓ TURKISH SALAD <i>Tomato, cucumber, parsley, feta cheese</i>	3.9	CHICKEN SALAD <i>Skewer of chicken shish, mixed leaves, cucumber, tomato, olives</i>	7.9

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## KIDS MENU

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CHICKEN SHISH / LAMB SHISH <i>Served with rice and salad</i>	6	CHICKEN WINGS <i>Served with rice and salad</i>	6
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## CHARGRILLED FISH

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*Served with salad and rice*

SEA BASS	12.5	SEA BREAM	12.5
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## CHARGRILLED SKEWERS & DONERS

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*All dishes served with salad and rice*

CHICKEN DONER <i>Speciality baby chicken layered on a upright skewer cooked slowly</i>	7.5	COMBO SHISH <i>Marinated cubes of chicken &amp; lamb shish</i>	10
LAMB DONER <i>Marinated 100% lamb layered on a upright skewer cooked slowly</i>	8.5	LAMB KOFTA <i>Minced seasoned lamb skewer</i>	9
MIX DONER <i>Lamb &amp; chicken doner</i>	8.5	CHICKEN KOFTA <i>Minced seasoned chicken skewer</i>	9
CHICKEN SHISH <i>Marinated cubes of chicken</i>	10	CHICKEN WINGS <i>Marinated chargrilled chicken wings</i>	8.5
LAMB SHISH <i>Marinated cubes of lamb</i>	10	CHICKEN SALAD <i>Skewer of chicken shish, mixed leaves, cucumber, tomato, olives</i>	7.9
		LAMB CHOPS <i>Tender lamb chops seasoned &amp; charcoal grilled</i>	12

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## SHARING PLATTERS

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*Served with salad and rice*

CHICKEN PLATTER (FOR 2) <i>Chicken shish, chicken kofta, chicken wings</i>	22	SPECIAL MIX (FOR 3) <i>Chicken &amp; lamb shish, lamb kofta, chicken kofta, chicken wings, chicken &amp; lamb doner</i>	39
MIXED PLATTER (FOR 2) <i>Chicken shish, lamb shish, lamb adana</i>	24		

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## WRAPS

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CHICKEN DONER	7	LAMB SHISH	8.5
LAMB DONER	8	CHICKEN KOFTA	8
MIX DONER	8	LAMB KOFTA	8
CHICKEN SHISH	8.5	COMBO SHISH	8.5

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## YOGURTLU

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*Chargrilled skewer topped with a special tomato based sauce, topped with yoghurt and butter sauce*

CHICKEN SHISH YOGURTLU	11	LAMB SHISH YOGURTLU	11
CHICKEN KOFTA YOGURTLU	11	COMBO SHISH YOGURTLU	11
LAMB KOFTA YOGURTLU	11		



## COLD DRINK

PINEAPPLE JUICE	1.8	SAN PELLEGRINO LEMON	2.1
CRANBERRY JUICE	1.8	STILL / SPARKLING WATER -HILDON	1.8
APPLE / ORANGE JUICE	1.8	STILL WATER - HILDON <i>Large</i>	3.4
COKE / DIET COKE <i>Glass Bottle</i>	2.1	SPARKLING WATER - HILDON <i>Large</i>	3.4
SAN PELLEGRINO ORANGE	2.1	AYRAN	1.8

## BEER & CIDER

MEANTIME PALE ALE	3.5
ESTRELLA GALICIA	3.5
CORONA	3.5
ASPALL'S CIDER	3.5
EFES PILSENER <i>330ML</i>	3.5
EFES DRAFT <i>500ML</i>	4.5

## WINES

	COUNTRY	REGION	GRAPES	125ml 	175ml 	Bottle 
WHITE WINES						
EL MURO <i>(HOUSE WINE)</i>	Spain	Aragon	Macabeo	3.25	3.75	15
LE COSTE TREBBIANO	Italy	Emilia-Romagna	Trebbiano	3.75	4.5	17
LOROSCO RESERVA	Chile	Casablanca Valley	Sauvignon Blanc			19
THE SPEE'WAH PINOT GRIGIO	Australia	Murray Darling	Pinot Grigio, Airen			21

## ROSE WINES

FINCA VALERO	Spain	Aragon	Garnacha Rosado	3.75	4.5	17
LA MAGIA ROSA	Italy	Veneto	Pinot Grigio Blush			19

## RED WINES

EL MURO <i>(HOUSE WINE)</i>	Spain	Aragon	Tempranillo / Garnacha (blend)	3.25	3.75	15
SAN ABELLO	Chile	Aconcagua Valley	Merlot	3.75	4.5	17
LEGATO NERO D'AVOLA	Italy	Sicily	Nero d'Avola			19
EL COLECTIVO	Argentina	Mendoza	Malbec			21

# Shishliques

**BYOB**

Wines Only  
(Corkage fee)

**BBQ | MEZZE | BAR**

WE DO NOT USE FROZEN PRODUCTS OR MEAT CONTAINING MONOSODIUM GLUTAMATE



[www.shishliques.com](http://www.shishliques.com)

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