

COLD STARTERS

✓ OLIVES <i>Marinated premium olives</i>	3.5	TARAMA <i>Smoked cod's roe with olives and lemon</i>	3.9
✓ HUMUS <i>Chickpeas, tahini, lemon & garlic</i>	3.9	✓ DOLMA <i>Stuffed vine leaves with seasoned rice</i>	3.9
✓ CACIK <i>Yogurt with cucumber, mint & garlic</i>	3.9	✓ BABA GHANOOSH <i>Grilled aubergine, tahini, olive oil, seasoning</i>	3.9
✓ TABULE <i>Cus cus tomato, cucumber & parsley</i>	3.9	✓ MIXED MEZZE PLATTER <i>Humus, cacik, tabule, baba ghanoush,</i>	7.9

WARM STARTERS

✓ FALAFEL <i>served with salad & humus</i>	5
✓ HALLOUMI SKEWER <i>served with fresh salad</i>	5.9
CALAMARI RINGS <i>Coated squid rings served with Salad and tartar sauce</i>	5.8
KING PRAWNS <i>Coated prawns served with Salad and tartar sauce</i>	5.5

CHARGRILLED SKEWERS

All dishes served with salad and rice

CHICKEN SHISH <i>Marinated cubes of chicken</i>	10	CHICKEN BEYTI <i>Minced seasoned chicken skewer</i>	10
LAMB SHISH <i>Marinated cubes of lamb</i>	10	CHICKEN WINGS <i>Marinated chargrilled chicken wings</i>	8.5
COMBO SHISH <i>Marinated cubes of chicken & Lamb shish</i>	10	CHICKEN SALAD <i>Skewer of chicken shish, rocket, cucumber, tomato, olives</i>	7.9
LAMB ADANA <i>Minced seasoned lamb skewer</i>	10	MIXED PLATTER (FOR 2) <i>Chicken shish, lamb shish, lamb adana</i>	24
CHARGRILLED BURGER <i>Home-made lamb burger</i>	7	SPECIAL MIX (FOR 3) <i>Chicken & lamb shish, lamb adana, chicken beyti, chicken wings</i>	39

FISH

All dishes served with salad and rice

SEA BASS	12.5	SEA BREAM	12.5
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VEGETARIAN

✓ HUMUS WRAP	4
✓ FALAFEL WRAP	5.5
✓ HALLOUMI WRAP <i>Served with salad</i>	6.5
✓ VEGETARIAN SKEWER <i>Abergine, courgette, onion, green and red peppers, served with side of rice and salad</i>	7.5

SIDES

✓ CHIPS	2.1
✓ SWEET POTATO FRIES	3.5
✓ RICE	2.5
✓ BREAD	1.2
✓ TOMATO PEPPER SKEWER	1.5

SALADS

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

COLD DRINK

APPLE / ORANGE JUICE	1.8	SAN PELLEGRINO LEMON	2.1
COKE / DIET COKE	2.1	STILL WATER	1.8
SAN PELLEGRINO ORANGE	2.1	SPARKLING WATER	1.8

HOT DRINK

ENGLISH BREAKFAST TEA	2.1	TURKISH COFFEE	1.8
EARL GREY	2.1	CAPPUCCINO	2.1
GREEN TEA	2.1	CAFÉ LATTE	2.1
PEPPERMINT TEA	2.1	ESPRESSO	2.1

	COUNTRY	REGION	GRAPES	125ml	175ml	Bottle
WHITE WINES						
LE COSTE TREBBIANO	Italy	Emilia-Romagna	Trebbiano	3.75	4.5	17
THE SPEE'WAH PINOT GRIGIO	Australia	Murray Darling	Pinot Grigio, Airen	4.75	5.5	19
CHARDONNAY DOMAINE LA CROIX	France	Languedoc-Roussillon	Chardonnay	5	6.5	22
KIR YIANNI PARANGA	Greece	Northwestern Greece	Merlot, Xinomavro, Syrah	5.25	7	25
PUKLAVEC <i>FAMILY HERITAGE SAUVIGNON BLANC</i>	Slovenia	Podravje	Furmint			28
DOLCA KAV NARINCE	Turkey	Tokat	Narince			32
VINEMIND RIESLING	Australia	Clare Valley	Riesling			37
Craggy Range Sauvignon Blanc	New Zealand	Martinborough	Sauvignon Blanc			43

ROSE WINES

VIN DE PAYS DES MAURES	France	Provence	Cabernet Sauvignon Carignan Ugni Blanc	4	5.5	22
KIR YIANNI AKAKIES XINOMAVRO	Greece	Amyndaio	Xynomavro			25

RED WINES

THE BULLETIN ZINFANDEL	U.S.A.	California	Zinfandel	3.75	5	17
LEGATO NERO D'AVOLA	Italy	Sicily	Nero d'Avola	4	5	19
PUKLAVEC <i>FAMILY HERITAGE CABERNET SAUVIGNON MERLOT</i>	Slovenia	Podravje	Cabernet Sauvignon Merlot	25	7	22
KIR YIANNI <i>MERLOT XINOMAVRO SYRAH</i>	Greece	Northwestern Greece	Xinomavro Syrah	5.25	7.5	25
YERING STATION PINOT NOIR	Australia	Yarra Velley	Pinot Noir			28
CATENA MALBEC	Argentina	Mendoza	Malbec			33
DOLUCA KAV BOĞAZKERE ÖKÜZGÖZÜ	Turkey	Cappadocia	Bogazkere, Okuzgozu			40
CROZES <i>HERMITAGE PAUL JABOULET</i>	France	Rhone	Syrah			48

SPARKLING

LLOPART <i>BRUT RESERVA CAVA 2014</i>	Spain	Catalunya	Macabeo, Xarello, Parellada	6.5		27
PERRIER JOUET <i>GRAND BRUT NV</i>	France	Champagne	Pinot Noir, Chardonnay			58

COCKTAILS

BRUNCH IN ISTANBUL	<i>RED VERMOUTH, RAKI, TRUFFLE OIL, OLIVES</i>					
EASTERN THRACE	<i>RAKI, POMEGRANATE, WHITE VERMOUTH, LEMON</i>					
ANKARA SOUR	<i>BITTER ALMOND LIQUEUR, TAHINI PASTE, SUGAR, LEMON, ANGOSTURA BITTERS</i>					
BOOZY AYRAN	<i>PISTACHIO PASTE, HAVANA 3YO, AYRAN YOGURT</i>					
TURKISH DELIGHT	<i>ABSOLUT VANILLA, WHITE VERMOUTH, ROSE, LEMON</i>					
TURK KAHVESI	<i>VODKA, KAHLUA SALTED CARAMEL, COFFEE, RAKI</i>					
APRICOT OLD FASHIONED	<i>JACK DANIEL'S, MARTELL VS, APRICOT BRANDY, DATES, RAKI, BITTERS</i>					

BEER & CIDER

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

Shishlique

BBQ | MEZZE | BAR

WE DO NOT USE FROZEN PRODUCTS OR MEAT CONTAINING MONOSODIUM GLUTAMATE



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