Our Signatures

FIRECRACKER CHICKEN 18.50
Fiery chicken served with mangetout, red & green peppers, spring onions, red chillies & rice

KLEFTIKO (LAMB SHANK) 17.00
Slowly roasted lamb shank on a bed of mash potato with chef's special sauce

LAMB CASSEROLE 16.50
Marinated lamb pieces with onions, garlic, tomato, peppers & mushrooms with butter & tomato sauce served with rice

CHICKEN CASSEROLE 15.00
Finely diced chicken with onions, garlic tomatoes, peppers & mushrooms with butter & tomato sauce served with rice

CREAMY CHICKEN 15.00
Pan-fried chicken breast topped with homemade creamy sauce with white wine & mushrooms served with rice or chips

COBAN KAVURMA 16.50
Pan fried lamb pieces with red wine, onions, mixed peppers, garlic, herbs & a touch of butter served with rice

HOUSE SPECIAL (ISKENDER) 18.50
Chargrilled cubes of lamb or chicken laid on a bed of diced bread coated with tomato sauce & yogurt

Sides

RICE	2.50
GRILLED ASPARAGUS	3.50
PURÉED POTATO	3.50
FRENCH FRIES	2.50
SAUTÉ POTATOES	3.50
BREAD	2.50
MIXED VEGETABLES	3.50

Vegetarian

VEGETARIAN MUSAKKA (V) 14.00
Aubergine, potatoes, peppers, mushrooms, carrots, courgette, tomatoes & onions cooked on oven with bechamel sauce served with rice & salad

FALAFEL (V) VEGAN 13.00
Chickpeas, broad beans & vegetable fritters served with humus

VEGETARIAN CASSEROLE (V) 14.50
Finely diced vegetables, onions, garlic tomatoes, peppers, mushrooms, with butter & tomato sauce served with rice

ALL'ARRABBIATA (V) VEGAN 12.50
Tomato sauce, garlic, dried red chilli peppers, spring onion & parsley

Salads

GREEK SALAD 5.50
Vine tomatoes, cucumber, kalamata olives, feta cheese, onions, olive oil, lemon & salt

CAPRESE 6.50
Cherry tomatoes, buffalo mozzarella, basil, rocket, sprinkle of extra virgin olive oil & balsamic vinegar

WARM GOATS CHEESE SALAD (V N) 6.00
Fried goat cheese with hazelnut on bed of hand picked salad

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WROTHAM RD | MEOPHAM GREEN | MEOPHAM | GRAVESEND | DA13 0QB

ALL OF OUR PRODUCE IS HOMEMADE TO ENSURE THE BEST QUALITY AND TO OBTAIN FULL TRACEABILITY. ALL WEIGHTS ARE APPROXIMATE BEFORE COOKING.
PLEASE ADVISE STAFF ON DIETARY REQUIREMENTS AND ALLERGIES, WE WILL HAPPILY RECOMMEND ALTERNATIVE DISHES. DESIGNED BY ELVI CREATIVE.

MEZE & GRILL
B B Q
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TAKEAWAY MENU

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Starters

HALLOUMI & HONEY (V) 6.00
Sliced halloumi grilled & dressed with sweet honey

GRILLED SPICY SAUSAGE (SUCUK) 5.50
Pan fried spicy beef sausage

CALAMARI 6.50
Crispy calamari rings served with tartare sauce

PAN FRIED GARLIC PRAWNS - SPICY AVAILABLE 6.50
Pan fried prawn, cooked with garlic butter & tomato sauce

FALAFEL (V) (VF) 5.00
Mashed chickpeas, broad beans & fresh vegetable fritta

MUSKA BOREGI (V) 6.00
Pastry filled with feta cheese & spinach, served with sweet chilli

WHITE BAIT 6.50
Served with homemade tartar sauce

GRILLED OCTOPUS 8.00
Pan fried octopus marinated with butter, garlic & herbs

CHEESY GARLIC MUSHROOM (V) 6.00
Pan fried garlic mushroom with cheese & cream

MUSSELS 7.00
Pan fried mussels, white wine, white sauce, garlic & parsley

LAMB LIVER 6.50
Pan-fried lambs liver served with red onions

GOAT'S CHEESE & HONEY GLAZED FIG (V)(N) 7.50
Grilled goat' cheese on a bed of mixed leaves rockets, beetroot & walnuts topped with dry fig & dressed with honey

PAN FRIED HUMUS 6.00
Houmous with sautéed lamb & topped up with butter

MIXED OLIVES (V) 4.50

STUFFED VINE LEAVES (V) 5.00
Rice, onions, dill, herbs & olive oil wrapped in vine leaves

HOUMOUS (V) 4.50
Pureed chickpeas, tahini, olive oil, lemon juice & garlic

BEETROOT & FETA CHEESE SALAD 6.00
Beetroot, feta cheese, baby leaves, extra virgin olive oil & lemon juice

SMOKED AUBERGINE (V) 4.50
Grilled aubergine, yoghurt, olive oil & mixed herbs

CACIK (TZATZIKI) (V) 4.50
Cucumber, mint & a hint of garlic in strained yoghurt & olive oil

PRAWN COCKTAIL 5.50
Prawn cocktail served on a bed of shredded lettuce & homemade cocktail sauce

Seafood

SEA BASS FILLET 17.50
Pan fried sea bass served with mixed vegetables

SALMON 16.00
Grilled salmon served with mash potatoes & salad

MONK FISH SHISH 18.00
Served with mashed potatoes, vegetables

GRILLED KING PRAWNS 16.50
Charcoal grilled king prawns marinated with butter & herbs served with French fries & salad

MEZE & GRILL
BBQ
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Pastas

SEAFOOD PASTA (CREAMY SAUCE OR TOMATO SAUCE) 13.50
Linguine with king & baby prawns, fresh calamari & fresh mussels with creamy sauce

GAMBERETTI E SPINACI 14.00
King prawns, onions, cream, Italian hard cheese, nut-meg, fresh spinach, cherry tomatoes, basil pesto

CHICKEN ALFREDO 14.00
chicken, mushrooms, balsamic onions, garlic, cream, Italian hard cheese, egg yolk, nutmeg, parsley

POLLO PENNE 13.50
Penne with diced chicken, cream, peppers & spinach

Mains

LAMB SHISH 16.50
Marinated lean & tender cubes of lamb served with rice & hand picked salad

CHICKEN SHISH 15.00
Marinated cubes of chicken grilled & served with rice & hand picked salad

KING BURGER 14.50
Freshly prepared homemade burger cooked over charcoal grill served with chips & hand picked salad

LAMB CHOPS 19.00
Tender lamb chops with hand pick herbs & grilled over charcoal served with rice & hand picked salad

KOFTE 15.00
Minced lamb mixed with hand pick herbs & grilled on skewers served with rice & hand picked salad

CHICKEN WINGS 14.50
Marinated chicken wings grilled on charcoal served with rice & hand picked salad

LAMB RIBS 15.50
Spare lamb ribs on charcoal grill served with rice & hand picked salad

ANY CHOICE OF 2 17.00
Lamb shish/chicken shish/Kofte

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