

Minel

MEZE & GRILL



Starters

HALLOUMI & HONEY (V)	7.50
Sliced halloumi grilled & dressed with sweet honey	
GRILLED SPICY SAUSAGE (SUCUK)	6.50
Pan fried spicy beef sausage	
CALAMARI	8.00
Crispy calamari rings served with tartare sauce	
PAN FRIED GARLIC PRAWNS	8.00
- SPICY AVAILABLE Pan fried prawn, cooked with garlic butter & tomato sauce	
FALAFEL (V) (VF)	7.00
Mashed chickpeas, broad beans & fresh vegetable fritta	
MUSKA BOREGI (V)	7.50
Pastry filled with feta cheese & spinach, served with sweet chilli	
WHITE BAIT	8.00
Served with homemade tartar sauce	
GRILLED OCTOPUS	10.50
Pan fried octopus marinated with butter, garlic & herbs	
CHEESY GARLIC MUSHROOM (V)	7.50
Pan fried garlic mushroom with cheese & cream	
MUSSELS	9.00
Pan fried mussels, white wine, white sauce, garlic & parsley	
LAMB LIVER	8.00
Pan-fried lambs liver served with red onions	
GOAT'S CHEESE & HONEY GLAZED FIG (V)(N)	9.00
Grilled goat' cheese on a bed of mixed leaves rockets, beetroot & walnuts topped with dry fig & dressed with honey	
PAN FRIED HUMUS	8.00
Houmous with sautéed lamb & topped up with butter	
MIXED OLIVES (V)	5.50
STUFFED VINE LEAVES (V)	6.50
Rice, onions, dill, herbs & olive oil wrapped in vine leaves	
HOUMOUS (V)	6.00
Pureed chickpeas, tahini, olive oil, lemon juice & garlic	
BETROOT & FETA CHEESE SALAD	7.50
Beetroot, feta cheese, baby leaves, extra virgin olive oil & lemon juice	
SMOKED AUBERGINE (V)	6.00
Grilled aubergine, yoghurt, olive oil & mixed herbs	
CACIK (TZATZIKI) (V)	6.00
Cucumber, mint & a hint of garlic in strained yoghurt & olive oil	
PRAWN COCKTAIL	7.00
Prawn cocktail served on a bed of shredded lettuce & homemade cocktail sauce	

Seafood



SEA BASS FILLET	19.00
Pan fried sea bass served with mixed vegetables	
SALMON	19.00
Grilled salmon served with mash potatoes & salad	
MONK FISH SHISH	22.00
Served with mashed potatoes, vegetables & special garlic butter capers sauce	
GRILLED KING PRAWNS	20.00
Charcoal grilled king prawns marinated with butter & herbs served with French fries & salad	

Steak



FILLET STEAK (10 OZ)	32.50
Grilled steak served with grilled mushroom & sautéed potatoes	
RIB EYE STEAK (10 OZ)	28.50
Grilled sirloin steak served with grilled mushroom & sauteed potatoes	
ALL STEAKS ARE SERVED WITH A CHOICE OF PEPPERCORN SAUCE OR MUSHROOM SAUCE	

Pastas



SEAFOOD PASTA (CREAMY SAUCE OR TOMATO SAUCE)	15.00
Linguine with king & baby prawns, fresh calamari & fresh mussels with creamy sauce	
GAMBERETTI E SPINACI	15.50
King prawns, onions, cream, Italian hard cheese, nutmeg, fresh spinach, cherry tomatoes, basil pesto	
CHICKEN ALFREDO	15.50
chicken, mushrooms, balsamic onions, garlic, cream, Italian hard cheese, egg yolk, nutmeg, parsley	
POLLO PENNE	15.00
Penne with diced chicken, cream, peppers & spinach	

MINEL.UK



LIKE | FOLLOW | SHARE

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. 10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO THE BILL.

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★ AUTHENTIC ★



Mains

LAMB SHISH Marinated lean & tender cubes of lamb served with rice & hand picked salad	20.00
CHICKEN SHISH Marinated cubes of chicken grilled & served with rice & hand picked salad	17.50
KING BURGER Freshly prepared homemade burger cooked over charcoal grill served with chips & hand picked salad	16.00
LAMB CHOPS Tender lamb chops with hand pick herbs & grilled over charcoal served with rice & hand picked salad	21.00
KOFTE Minced lamb mixed with hand pick herbs & grilled on skewers served with rice & hand picked salad	17.50
CHICKEN WINGS Marinated chicken wings grilled on charcoal served with rice & hand picked salad	17.50
LAMB RIBS Spare lamb ribs on charcoal grill served with rice & hand picked salad	18.00
ANY CHOICE OF 2 Lamb shish/chicken shish/Kofte	21.00

Our Signatures

FIRECRACKER CHICKEN Fiery chicken served with mangetout, red & green peppers, spring onions, red chillies & rice	17.50
KLEFTIKO (LAMB SHANK) Slowly roasted lamb shank on a bed of mash potato with chef's special sauce	19.00
LAMB CASSEROLE Marinated lamb pieces with onions, garlic, tomato, peppers & mushrooms with butter & tomato sauce served with rice	18.00
CHICKEN CASSEROLE Finely diced chicken with onions, garlic tomatoes, peppers & mushrooms with butter & tomato sauce served with rice	17.50
CREAMY CHICKEN Pan-fried chicken breast topped with homemade creamy sauce with white wine & mushrooms served with rice or chips	17.50
COBAN KAVURMA Pan fried lamb pieces with red wine, onions, mixed peppers, garlic, herbs & a touch of butter served with rice	18.00
HOUSE SPECIAL (ISKENDER) Chargrilled cubes of lamb or chicken laid on a bed of diced bread coated with tomato sauce & yogurt	21.95

Vegetarian

VEGETARIAN MUSAKKA (V) Aubergine, potatoes, peppers, mushrooms, carrots, courgette, tomatoes & onions cooked on oven with bechamel sauce served with rice & salad	16.00
FALAFEL (V) VEGAN Chickpeas, broad beans & vegetable fritters served with humus	15.50
VEGETARIAN CASSEROLE (V) Finely diced vegetables, onions, garlic tomatoes, peppers, mushrooms, with butter & tomato sauce served with rice	16.50
ALL'ARRABBIATA (V) VEGAN Tomato sauce, garlic, dried red chilli peppers, spring onion & parsley	15.00

Salads

GREEK SALAD Vine tomatoes, cucumber, kalamata olives, feta cheese, onions, olive oil, lemon & salt	8.00
CAPRESE Cherry tomatoes, buffalo mozzarella, basil, rocket, sprinkle of extra virgin olive oil & balsamic vinegar	9.00
WARM GOATS CHEESE SALAD (V N) Fried goat cheese with hazelnut on bed of hand picked salad	9.00

Kids

All of our kids meals are served with chips	
KIDS CHICKEN NUGGETS	7.20
KIDS CHICKEN SHISH	9.00
KIDS PASTA	7.20
KIDS CHIKEN WINGS	7.20
KIDS SCAMPI	7.20

Sides

MAC & CHEESE	8.00
RICE	3.50
GRILLED ASPARAGUS	4.50
PURÉED POTATO	4.50
FRENCH FRIES	3.50
SAUTÉ POTATOES	4.50
BREAD	3.00
MIXED VEGETABLES	4.50

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