

Festive

MENU

2 COURSE - £30

3 COURSE - £35

OLIVES **V** **G**

Large marinated olives, no seeds

HUMMUS **V** **G**

Pureed chickpeas, tahini, lemon juice, garlic, olive oil

TARAMA

Marinated cod roe with onion, garlic, lemon and olive oil

SPINACH TARATOR **V** **G**

Garlicky mixture of spinach, fresh herbs and yoghurt

CARROT TARATOR **V** **G**

Shredded carrots, walnuts, yoghurt, garlic

SOUP OF THE DAY

*ask the chef

STARTERS

SHAKSHUKA **V** **G**

Egg Plant, diced tomato, peppers, herbs finished with tomato sauce

SARMA **V**

Stuffed grape leaf

BABAGHANOUSH **V** **G**

Smoked eggplant, olive oil, lemon zest and tahini

SIGARA BOREGI

Deep fried filo pastry, filled with feta cheese served with sweet chilli sauce

FALAFEL **V** **N**

Crushed chickpeas, broad beans, mixed vegetables served with hummus

GARLIC MUSHROOMS **V** **G**

Pan fried in garlic cream and topped with cheddar cheese

HALLOUMI CHEESE

Cypriot cheese

SUCUK **G**

Famous garlic sausage

SCAMPI

Fried until golden and seasoned with salt

CALAMARI

Marinated squid, served with tartar sauce and garnish

WHITE BAIT

Served fried

MAINS

ADANA KEBAB **G**

Slightly spicy minced lamb, with herbs char-grilled on a skewer, served with rice and salad

CHICKEN SHISH **G**

Marinated cubes of chicken breast, char-grilled on a skewer, served with rice and salad

CHICKEN KOFTE **G**

Slightly spicy minced chicken breast with garlic and herbs, char-grilled, served with rice and salad

LAMB SHISH **G**

Marinated cubes of tender lamb, char-grilled on skewer, served with rice and salad

WRAPPED BEYTI - CHICKEN OR LAMB

Slightly spicy with garlic and herbs, char-grilled and wrapped in a lavash bread and a tomato sauce, drizzled with melted butter and served with yoghurt

LAMB RIBS **G**

Seasoned char-grilled lamb ribs, served with rice and salad

CHICKEN WINGS **G**

Marinated chicken wings, char-grilled, served with rice and salad

CHICKEN A LA CREAM **G**

Chicken breast garlic, mushroom and mixed bell peppers cooked in cream sauce served with rice

VEGETARIAN MOUSSAKA

Layers of egg plant, potatoes, carrots, courgette, peas, chickpeas, mixed peppers, and garlic, topped with a béchamel sauce and melted cheese, served with rice

MEAT MOUSSAKA

Layers of minced lamb, egg plant, carrots, potatoes and courgette, topped with a béchamel sauce and melted cheese, served with salad

PENNE SEAFOOD

Made with mix of seafood (squid, mussels, prawn and salmon) cooked in tomato sauce

PENNE CON POLLO

Made with chicken breast, mushrooms, basil pesto, in a creamy sauce topped with parmesan cheese

SPAGHETTI BOLOGNESE

Made with our delicious bolognese sauce and basil pesto, topped with parmesan cheese

PENNE VEGETARIAN

Made with sliced mushrooms and peppers in aioli tomato sauce and basil pesto topped with parmesan cheese

SEABASS FILLET **G**

Char-grilled fillet of seabass, served with mashed potato and salad

SALMON FILLET **G**

Char-grilled fillet of salmon, served with mashed potato and salad

BLACK & RED
TURKISH BISTRO GRILL

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES

VG VEGAN **N** NUTS **V** VEGETARIAN **G** GLUTEN FREE

حلال
HALAL

Festive

MENU

DESSERTS

BAKLAVA

CHEESE CAKE

ICE CREAM -

STRAWBERRY,

CHOCOLATE OR VANILLA

RICE PUDDING

CREAM BRULE



BLACK & RED
TURKISH BISTRO GRILL

155 SOUTHEND HIGH STREET,
SOUTHEND-ON-SEA SS11LL

*SERVICE CHARGE WILL BE ADDED TO TABLES OF SIX AND OVER.