


## SOFT DRINK

<b>Coke</b>	3.45
<b>Diet Coke</b>	3.45
<b>Coke Zero</b>	3.45
<b>Fanta</b>	3.45
<b>Fanta Zero</b>	3.45
<b>Sprite</b>	3.45
<b>Rose Lemonade</b>	3.45
<b>Appletiser</b>	3.45
<b>Redbull</b>	3.75
<b>Fruit Juice</b>	3.25
<small>Apple, Orange, Cranberry, Mango, Pineapple</small>	
<b>Still Water Small</b>	3.25
<b>Still Water Large</b>	4.95
<b>Sparkling Water Small</b>	3.25
<b>Sparkling Water Large</b>	4.95
<b>Fever-Tree Soda Water</b>	3.45
<b>Fever-Tree Tonic Water</b>	3.45
<b>Fever-Tree Slimline Tonic Water</b>	3.45
<b>Fever-Tree Elderflower</b>	3.45
<b>Fever-Tree Ginger Beer</b>	3.45
<b>Şalgam <i>Turnip Juice</i></b>	3.45
<b>Ayran</b>	3.45



# LIZZ

TURKISH RESTAURANT & BAR

 lizzrestaurant 
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 GLUTEN - FREE

 CONTAINS NUTS

 VEGETARIAN

 VEGAN

### Allergies

Please ask your waiter to summon the restaurant manager if you have any special dietary requirements, including any allergies. We provide ingredients and allergen information on our restaurant premises and on our website. We have made a best faith effort to inform customers of possible allergens in our dishes. However, this information should NOT be considered a form of guarantee, and customers MUST assess their own levels of risk based on their personal circumstances before consuming any food on our premise.

Whilst we use our best efforts to reduce the risk of cross contamination in our kitchens, we CANNOT guarantee that any of our dishes are free from allergens. WE CANNOT accept any liability in this respect. We do use nuts, eggs, shellfish, milk and gluten containing products and it is impossible to fully guarantee the separation of these items in storage, preparation or cooking. Customers at risk of server allergic reason MUST assess their own level of risk and consume food from our restaurant at their own risk.

# MAIN Menu

## COLD STARTERS

<b>Hummus</b>	5.95
Rich chickpea puree flavoured with cumin, garlic, tahini, lemon & olive oil.	
<b>Cacik</b>	5.95
Grated cucumber mixed with thick yoghurt, garlic, fresh mint, dill & olive oil.	
<b>Spinach Tarator</b>	5.95
Fesh spinach with creamy Turkish yoghurt, hint of garlic & olive oil.	
<b>Saksuka</b>	6.45
Deep fried aubergine cubes, red and green peppers, onions, garlic and potatoes cooked in our special tomato sauce.	
<b>Baba Ganoush</b>	6.45
Chopped char grilled aubergine, mixed with Turkish yoghurt, garlic, mixed herbs & olive oil.	
<b>Beetroot Tarator</b>	5.95
Roasted beetroot, strained yoghurt, fresh garlic, walnuts & olive oil.	
<b>Home-Made Stuffed Vine Leaves (Sarma)</b>	6.45
Vine leaves stuffed with rice, onions, lemon juice, pine nuts, zante currant, olive oil.	
<b>Lizz Salad</b>	5.95
Potatoes, peas, pickles, egg, carrots mixed with mayonnaise.	
<b>Feta Cheese</b>	6.45
Creamy Turkish feta cheese served with tomatoes & cucumbers.	

## HOT STARTERS

<b>Daily Soup</b>	7.45
Please ask a member of staff for our available soups	
<b>Mucver</b>	6.95
Courgette, egg, mixed peppers, carrots, halloumi cheese, feta cheese mixed with breadcrumbs and fried.	
<b>Hummus Kavurma</b>	7.95
Small, pan-fried lamb pieces, pine kernels served on a bed of hummus.	
<b>Borek</b>	6.45
Pastry filled with feta cheese, mozzarella, spinach, parsley & dill served with sweet chilli sauce.	
<b>Calamari</b>	7.45
Marinated fresh squid served with homemade tartar sauce.	
<b>Scampi</b>	7.45
Deep fried wholetail scampi, traditionally in a crispy bread crumb, served with sweet chilli sauce.	
<b>Handmade Falafel</b>	6.95
Chickpeas, broad beans, and vegetable fritters served with hummus.	
<b>Whitebait</b>	7.95
Served with homemade tartar sauce.	
<b>Halloumi</b>	6.95
Grilled halloumi cheese.	
<b>Sucuk Grill</b>	6.95
Grilled spicy Turkish sausage.	
<b>Imam Bayildi</b>	7.95
Onions, garlic, mixed peppers, tomatoes, olive oil, aubergine, pine nuts, zante currant, & tomato sauce.	
<b>Garlic Mushroom</b>	6.45
Sliced mushrooms pan fried with butter, cheese, double cream, garlic, parsley & herbs.	
<b>Halloumi Mushroom</b>	7.45
Sliced mushrooms pan fried with butter, parsley, halloumi cheese & herbs.	
<b>Chicken Liver</b>	6.95
Chicken liver pan fried with butter, onions, mixed peppers, parsley & herbs.	
<b>Prawns</b>	7.95
Peeled prawns, garlic, onions, mixed peppers, wine and lemon juice.	
<b>Octopus</b>	7.95
Pan fried marinated octopus legs with garlic, onions, mixed peppers, wine and lemon juice.	
<b>Stir Fried Vegetables</b>	5.95
Broccoli, green & red peppers, courgette, onions, baby beans, baby sweetcorn, carrots.	

## CHICKEN GRILLS

All served with salad and couscous.

<b>Chicken Shish</b>	17.95
Char-grilled lean chunks of chicken breast skewers.	
<b>Chicken Beyti</b>	16.95
Char-grilled spicy marinated minced chicken with garlic.	
<b>Chicken Wings</b>	15.95
Marinated & char-grilled chicken wings.	
<b>Chicken Kulbasti</b>	16.95
Lean, tender fillet of chicken thigh char-grilled with herbs and salads.	
<b>Peri-Peri Chicken Shish</b>	17.95
Char-grilled lean chunks of chicken breast skewers with spicy peri-peri sauce.	
<b>Peri-Peri Chicken Wings</b>	15.95
Marinated & char-grilled chicken wings with spicy peri-peri sauce.	
<b>Peri-Peri Chicken Kulbasti</b>	16.95
Lean, tender fillet of chicken thigh char-grilled with spicy peri-peri sauce.	

## LAMB GRILLS

All served with salad and couscous.

<b>Lamb Shish</b>	22.95
Char-grilled lean tender lamb skewers.	
<b>Adana</b>	19.45
Char-grilled lean tender minced lamb skewers flavoured with red chilli flakes.	
<b>Lamb Ribs</b>	21.95
Seasoned and Char-grilled tender lamb ribs.	
<b>Lamb Chops</b>	23.95
Seasoned and char-grilled tender lamb chops.	
<b>Beef Fillet Shish</b>	23.95
Marinated and char-grilled beef fillet cubes.	

## MIXED COMBINATIONS

All served with salad and couscous.

<b>Mixed Shish</b>	20.95
Choice of any 2 shish. (Char-grilled chicken beyti, chicken shish, adana, lamb shish)	
<b>Mixed Grill</b>	26.95
Choice of any 3 shish. (Char-grilled chicken beyti, chicken shish, adana, lamb shish)	

## YOGHURT DISHES

All served with couscous.

<b>Ali Nazik</b>	21.95
Char-grilled smoky shish flavoured with pureed aubergine, yoghurt and garlic topped with butter sauce. <b>CHOICE OF: ADANA, CHICKEN SHISH, CHICKEN BEYTI</b>	
<b>Iskender</b>	21.95
Char-grilled lean tender minced lamb on skewers, served on toasted bread with special tomato sauce with yoghurt and melted butter sauce.	
<b>Lamb Shish with Yoghurt Sauce</b>	23.95
Char-grilled lean tender lamb on skewers, served on toasted bread with special tomato sauce with yoghurt and melted butter sauce.	
<b>Chicken Shish with Yoghurt Sauce</b>	18.95
Char-grilled lean tender chicken on skewers, served on toasted bread with special tomato sauce with yoghurt and melted butter sauce.	
<b>Sarma Lamb Beyti</b>	19.95
Marinated minced lamb seasoned with garlic and herbs, grilled over charcoal, wrapped in tortilla bread with cheese, drizzled with butter and topped with tomato sauce, served with yoghurt	
<b>Sarma Chicken Beyti</b>	18.95
Marinated minced chicken seasoned with garlic and herbs, grilled over charcoal, wrapped in tortilla bread with cheese, drizzled with butter and topped with tomato sauce, served with yoghurt	

## HOUSE SPECIALS

All served with salad and couscous.

<b>Lamb Shank</b> ( <i>Kleftiko – Incik</i> )	22.95
Over cooked lamb shank with baby potatoes, mixed peppers, carrots, onions, celery & tomato sauce.	
<b>Lamb Stifado</b>	19.95
Tender lamb pieces, shallots, onions, garlic cooked in red wine, olive oil.	
<b>Lamb Casserole</b> ( <i>Kuzu Guvec</i> )	19.95
Tender lamb pieces, mushrooms, parsley, mixed peppers, tomatoes and onions topped with chef's special tomato sauce and cooked in a pan.	
<b>Chicken Casserole</b> ( <i>Tavuk Guvec</i> )	17.95
Tender chicken pieces, mushrooms, mixed peppers, parsley, tomatoes and onions topped with chef's special tomato sauce and cooked in a pan.	
<b>Mixed Sea Food Casserole</b>	20.95
With squid, mussels, prawns, salmon, mushrooms, mixed peppers, parsley, garlic, tomatoes and onions topped chef's special tomato sauce and wine cooked in a pan	
<b>Octopus Casserole</b> ( <i>Ahtapot Guvec</i> )	19.95
Marinated octopus, mushrooms, mixed peppers, parsley, garlic, tomatoes and onions topped chef's special tomato sauce and wine cooked in a pan.	
<b>Prawn Casserole</b> ( <i>Karides Guvec</i> )	19.95
Prawns, mushrooms, mixed peppers, parsley, garlic, tomatoes and onions topped chef's special tomato sauce and wine cooked in a pan.	
<b>Chicken Princess</b>	16.45
Mini chicken fillets sauteed with mushrooms, garlic, parsley, double cream and grated cheese.	
<b>Meat Moussaka</b>	18.95
Minced Lamb with aubergine, potatoes, mixed peppers, courgette, carrots, onions, mixed peppers, bechamel sauce with cheese & tomato sauce.	

## GRILLED FISH

All served with salad and sauteed potatoes.

<b>Sea Bass Fillet</b>	21.95
Seasoned and char-grilled sea bass fillet.	
<b>Sea Bream</b>	21.95
Seasoned and char-grilled sea bream.	
<b>Salmon</b>	20.95
Seasoned and char-grilled salmon.	
<b>Monk Fish</b>	24.95
Seasoned and char-grilled monk fish.	
<b>Mixed Sea Food</b>	23.95
Seasoned and char-grilled salmon, sea bass, prawns onions & mixed peppers.	
<b>King Prawns</b>	21.95
Seasoned and char-grilled king prawns.	

## PASTA

<b>Penne Con Pollo</b>	16.95
Chicken breast, mushrooms, garlic, basil pesto with cream and topped with parmesan cheese. (Tomato sauce available) (Spicy available)	
<b>Penne Mixed Sea Food</b>	18.45
With squid, mussels, baby prawns, monk fish, salmon in creamy white wine sauce, topped with parmesan cheese. (Tomato sauce available) (Spicy available)	
<b>Penne Shrimp Alfredo</b>	19.95
Pan fried shrimp cooked with shallots, garlic, lemon juice, white wine, creamy sauce, and topped with parmesan cheese. (Tomato sauce available) (Spicy available)	



WE MARINATE ALL OUR DISHES WITH OLIVE OIL



## VEGETARIAN

All served with salad and couscous.

<b>Vegetarian Moussaka</b>	18.95
Layers of aubergine, potatoes, courgettes, mixed peppers, carrots, onions & tomatoes topped with cheese and bechamel sauce.	
<b>Vegetarian Sarma Beyti</b>	18.95
Oven cooked aubergine, mushrooms, courgette, mixed peppers, seasoned with garlic & herbs, wrapped in tortilla bread with cheese drizzled with butter & topped with tomato sauce. Served with yoghurt	
<b>Imam Bayildi</b>	16.95
Mixture of peppers, pine nuts, dry grapes, onions and tomatoes with garlic and olive oil baked on half an aubergine.	
<b>Veggie Kebab</b>	16.95
Grilled aubergine, mushrooms, mixed peppers, courgette, onions dressed with homemade tomato sauce served with couscous.	
<b>Mucver</b>	15.95
Courgette, feta cheese, halloumi cheese, carrots, egg, mixed peppers, bread-crumbs mixed and deep fried.	
<b>Falafel</b>	15.95
Chickpeas, broad beans, mint, dill & vegetable fritters served with hummus.	

## SALAD

<b>Greek Salad</b>	8.95
Tomatoes, cucumbers, parsley, red onions, olive oil dressing, feta cheese & mixed olives.	
<b>Coban Salad</b>	6.95
Tomatoes, cucumbers, red onions, parsley and olive oil dressing.	
<b>Avocado Salad</b>	8.95
Avocado with tomatoes, cucumbers, mixed olives, olive oil dressing and green leaves.	
<b>Goat Cheese &amp; Avocado</b>	13.95
Delightfully warm goats cheese, served on a bed of mixed salad & avocado.	
<b>Grilled Onion &amp; Mushroom</b>	5.95
Char-grilled mushrooms & onions served hot with pomegranate sauce & turnip juice.	

## SIDE ORDERS

<b>Bulgur</b> ( <i>Couscous</i> )	3.95
Red & green peppers, onions, tomato paste, dried mint & oregano	
<b>Chips</b>	3.45
<b>Sauteed Potato</b>	3.99
<b>Strained Yoghurt</b>	3.45
<b>Mixed Olives</b>	3.95

## MIXED COLD MEZE PLATTER

**Hummus, Cacik, Spinach Tarator, Beet Root Tarator**  
**Saksuka, Home-Made Stuffed Vine Leaves** 16.95

## MIXED HOT MEZE PLATTER

**Halloumi, Sucuk, Borek, Falafel,**  
**Whitebait, Calamari, Mucver** 19.95