VEGETARIAN

Vegetarian Moussaka V 18.95 Layers of aubergine, potatoes, courgettes, mixed peppers, carrots, onions & tomatoes topped with cheese and bechamel sauce.

Vegetarian Sarma Beyti v 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

Veggie Kebab (V)
Grilled aubergine, mushrooms, mixed peppers, courgette, sweet corn, onions dressed with homemade tomato sauce served with couscous.

Mucver V 15.95

Courgette, feta cheese, halloumi cheese, carrots, egg, mixed peppers, breadcrumbs mixed and deep fried.

Falafe! V W S

Chickpeas, broad beans, mint, dill & vegetable fritters served with hummus.

Delightfully warm goats cheese, served on a bed of mixed salad & avocado.

Char-grilled mushrooms & onions served hot with pomegranate sauce & turnip juice.

Grilled Onion & Mushroom V

SALAD

Greek Salad 	8.95
Coban Salad © V Tomatoes, cucumbers, red onions, parsley and olive oil dressing.	6.95
Avocado Salad 🕏 🕔 Avocado with tomatoes, cucumbers, mixed olives, olive oil dressing and green leaves.	8.95
Goat Cheese & Avocado V	13.95

SIDE ORDERS

SIDE UNDERS	-10-51
Bulgur (Couscous) 🛭 🖾	3.95
Strained Yoghurt © 0	3.45
Chips ⊕ ♥	3.45
Mixed Olives ♥	<i>3</i> .95
Sauteed Potato ♥	<i>3</i> .99

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

5.95

SOFT DRINK

Coke	3.45	Sparkling Water Smal	1 3.25
Diet Coke	3.45	Sparkling Water Large	e 4.95
Coke Zero	3.45	Soda Water	3.45
Fanta	3.45	Tonic Water	3.45
Fanta Zero	3.45	Slimline Tonic Water	3.45
Sprite	3.45	Elderflower	3.45
Rose Lemonade	3.45	Ginger Beer	3.45
Appletiser	3.45	Şalgam <i>Turnip Juice</i>	3.45
Redbull	3.75	Ayran	3.45
Fruit Juice	3.25	Still Water Small	3.25
Apple, Orange, Cranberry, Mango, Pineapple		Still Water Large	4.95





© GLUTEN - FREE Ŋ CONTAINS NUTS 🕜 VEGETARIAN 🐚 VEGAI

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 MOT 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 CAN NOT 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 xisk of server allergic reason MUST assess their own level of risk and consume food from our restaurant at their own risk.



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TURKISH RESTAURANT&BAR

TAKEAWAY MENU



0239 4009 299

WWW.LIZZRESTAURANT.CO.UK







98 FAREHAM ROAD GOSPORT, PO13 3AG

COLD STARTERS— Hummus V N @ 09 5.95 Rich chicknea puree flavoured with cumin, garlic, tahini, lemon & olive oil. 5.95 **Spinach Tarator W ©** 5.95 Fesh spinach with creamy Turkish yoghurt, hint of garlic & olive oil. 6.45 Baba Ganoush 👽 🚭 Chopped char grilled aubergine, mixed with Turkish yoghurt, garlic, mixed herbs & olive oil. 6.45 **Beetroot Tarator (V) (N)** 5.95 Roasted beetroot, strained yoghurt, fresh garlic, walnuts & olive oil. Home-Made Stuffed Vine Leaves (Sarma) \lor \lor \lor \lor 6.45 Vine leaves stuffed with rice, onions, lemon juice, pine nuts, zante currant, olive oil. Lizz Salad (V 5.95 Potatoes, peas, pickles, egg, carrots mixed with mayonnaise. Feta Cheese ©F Creamy Turkish feta cheese served with tomatoes & cucumbers. 6.45

——— HOT STARTERS —	<u> </u>
Daily Soup ©F Please ask a member of staff for our available soups	7.45
Mucver ♥ Courgette, egg, mixed peppers, carrots, halloumi cheese, feta cheese mixed with breadcrumbs and fried.	6.95
Hummus Kavurma (N) Small, pan-fried lamb pieces, pine kernels served on a bed of hummus.	7.95
Borek (V) Pastry filled with feta cheese, mozzarella, spinach, parsley & dill served with sweet chilli sauce.	6.45
Calamari Marinated fresh squid served with homemade tartar sauce.	7.45
Scampi Deep fried wholetail scampi, traditionally in a crispy bread crumb, served with sweet chilli sauce.	7.45
Handmade Falafel V N Chickpeas, broad beans, and vegetable fritters served with hummus.	6.95
Whitebait Served with homemade tartar sauce.	7.95
Halloumi 📎 Grilled halloumi cheese.	6.95
Sucuk Grill © Grilled spicy Turkish sausage.	6.95
Imam Bayildi	7.95
Garlic Mushroom ©	6.45
Halloumi Mushroom	7.45
Chicken Liver © Chicken liver pan fried with butter, onions, mixed peppers, parsley & herbs.	6.95
Prawns Peeled prawns, garlic, onions, mixed peppers, wine and lemon juice.	7.95
Octopus & Pan fried marinated octopus legs with garlic, onions, mixed peppers, wine and lemon juice.	7.95
Stir Fried Vegetables Broccoli, green & red peppers, courgette, onions, baby beans, baby sweetcorn, carrots.	3.99

CHICKEN GRILLS ——— All served with couscous and salad Chicken Shish ©F Char-grilled lean chunks of chicken breast skewers. 17.95 Chicken Beyti @ 16.95 Char-grilled spicy marinated minced chicken with garlic. Chicken Wings © Marinated & char-grilled chicken wings. 15.95 Chicken Kulbasti © 16.95 Lean, tender fillet of chicken thigh char-grilled with herbs and salads. Peri-Peri Chicken Shish © Char-grilled lean chunks of chicken breast skewers with spicy peri-peri sauce.

Peri-Peri Chicken Wings @

Marinated & char-grilled chicken wings with spicy peri-peri sauce.

Peri-Peri Chicken Kulbasti © Lean, tender fillet of chicken thigh char-grilled with spicy peri-peri sauce.

17.95

15.95

16.95

———— LAMB GRILLS —	
All served with couscous and salad.	
Lamb Shish Char-grilled lean tender lamb skewers.	22.95
Adana	19.95
Lamb Ribs	21.95
Lamb Chops	23.95
Beef Fillet Shish	23.95

—— MIVED COMPINIATIONS	`
MIXED COMBINATIONS	•
All served with couscous and salad.	
Mixed Shish ®	20.95
Choice of any 2 shish.	
(Char-grilled chicken beyti, chicken shish, adana, lamb shish)	
Mixed Grill @	26.95
Choice of any 3 shish.	
(Char-grilled chicken beyti, chicken shish, adana, lamb shish)	

- VOCHURT DISHES -

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

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

GRILLED FISH — All served with sauteed potaotes. Sea Bass Fillet ©F Seasoned and char-grilled sea bass fillet. 21.95 **Sea Bream** © Seasoned and char-grilled sea bream. 21.95 Salmon 😉 20.95 Seasoned and char-grilled salmon. Monk Fish @ 24.95 Seasoned and char-grilled monk fish. Mixed Sea Food ©F Seasoned and char-grilled salmon, sea bass, prawns onions & mixed peppers. 23.95 King Prawns © Seasoned and char-grilled king prawns. 21.95

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