

## COLD STARTERS

✓ OLIVES <i>Marinated premium olives</i>	3.5	✓ EZME SALATA <i>Fine diced tomatoes, onions, peppers, parsley with herbs and spices</i>	3.9
✓ HUMUS <i>Chickpeas, tahini, lemon &amp; garlic</i>	3.9	✓ DOLMA <i>Stuffed vine leaves with seasoned rice</i>	3.9
✓ CACIK <i>Yoghurt with cucumber, mint &amp; garlic</i>	3.9	✓ BABA GHANOOSH <i>Grilled aubergine, tahini, olive oil, seasoning</i>	3.9
✓ AUBERGINE SALATA <i>Aubergine covered with tomato based sauce topped with green &amp; red peppers</i>	3.9	✓ MIXED MEZZE FOR 1 <i>Humus, cacik, tabule, baba ghanoosh, ezme</i>	4.5
✓ TABULE <i>Cus cus tomato, cucumber &amp; parsley</i>	3.9	✓ MIXED MEZZE FOR 2 <i>Humus, cacik, tabule, baba ghanoosh, ezme</i>	7.9

## WARM STARTERS

✓ FALAFEL <i>Served with salad &amp; humus</i>	5	CHICKEN WINGS <i>Marinated chargrilled wings</i>	6.5
✓ HALLOUMI SKEWER <i>Served with fresh salad</i>	5.9		

## VEGETARIAN

✓ HUMUS WRAP <i>Served with salad</i>	4	✓ FALAFEL & HALLOUMI WRAP <i>Served with salad</i>	7.5
✓ FALAFEL WRAP <i>Served with humus &amp; salad</i>	6	✓ VEGETARIAN SKEWER <i>Aubergine, courgette, onion, green and red peppers, served with side of rice</i>	7.5
✓ HALLOUMI WRAP <i>Served with salad</i>	6.5	✓ VEGETARIAN PLATTER <i>Falafel, dolma, Humus, cacik, olives</i>	7.9

## SIDES

RICE	2.5	TOMATO PEPPER SKEWER	2
BREAD	1.8		

## SALADS

✓ SEASON SALAD <i>Lettuce, carrots, red cabbage, sauce</i>	3.5	✓ TOMATO AND CUCUMBER SALAD <i>Tomato, cucumber, onions, house sauce</i>	3.9
✓ TURKISH SALAD <i>Tomato, cucumber, parsley, feta cheese</i>	3.9	CHICKEN SALAD <i>Skewer of chicken shish, Lettuce, cucumber, tomato, olives</i>	7.9

## KIDS MENU

*Served with rice and salad*

CHICKEN SHISH / LAMB SHISH	6	LAMB DONER	6
CHICKEN DONER	5.5	CHICKEN WINGS	6

## CHARGRILLED FISH

*Served with salad and rice*

SEA BASS	12.5	SEA BREAM	12.5
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## CHARGRILLED SKEWERS & DONERS

*All dishes served with salad and rice*

CHICKEN DONER <i>Speciality baby chicken layered on a upright skewer cooked slowly</i>	8	LAMB SHISH <i>Marinated cubes of lamb</i>	10
LAMB DONER <i>Marinated 100% lamb layered on a upright skewer cooked slowly</i>	9	LAMB KOFTA <i>Minced seasoned lamb skewer</i>	10
MIX DONER <i>Lamb &amp; chicken doner</i>	9	CHICKEN KOFTA <i>Minced seasoned chicken skewer</i>	10
CHICKEN SHISH <i>Marinated cubes of chicken</i>	10	CHICKEN WINGS <i>Marinated chargrilled chicken wings</i>	8.5
		LAMB CHOPS <i>Tender lamb chops seasoned &amp; charcoal grilled</i>	12.8

## CHARGRILLED COMBO'S

*All dishes served with salad and rice*

COMBO SHISH <i>Marinated cubes of chicken &amp; lamb shish</i>	10	LAMB SHISH COMBO <i>Lamb shish &amp; Lamb Kofta</i>	10
MIX KOFTA <i>Skewer of chicken kofta &amp; lamb kofta</i>	10	CHICKEN KOFTA COMBO <i>Chicken shish &amp; Chicken Kofta</i>	10
CHICKEN SHISH COMBO <i>Chicken Shish &amp; Chicken Wings</i>	10	CHICKEN WING COMBO <i>Chicken Kofta &amp; Chicken wings</i>	10

## SHARING PLATTERS

*Served with salad and rice*

CHICKEN PLATTER (FOR 2) <i>Chicken shish, chicken kofta, chicken wings</i>	24	SPECIAL MIX (FOR 3/4) <i>Chicken &amp; lamb shish, lamb kofta, chicken kofta, chicken wings, chicken &amp; lamb doner</i>	42
MIXED PLATTER (FOR 2) <i>Chicken shish, lamb shish, lamb adana</i>	26		

## WRAPS

CHICKEN DONER	7	CHICKEN KOFTA	8.5
LAMB DONER	8	MIX KOFTA	8.5
MIX DONER	8	LAMB KOFTA	8.5
CHICKEN SHISH	8.5	COMBO SHISH	8.5
LAMB SHISH	8.5		

## YOGURTLU

*Chargrilled skewer topped with a special tomato based sauce, topped with yoghurt and butter sauce*

CHICKEN SHISH YOGURTLU	11	LAMB SHISH YOGURTLU	11
CHICKEN KOFTA YOGURTLU	11	COMBO SHISH YOGURTLU	11
LAMB KOFTA YOGURTLU	11	ISKENDER (LAMB DONER)	11

## COLD DRINK

PINEAPPLE JUICE	1.8	SAN PELLEGRINO LEMON	2.1
CRANBERRY JUICE	1.8	STILL / SPARKLING WATER -HILDON	1.8
APPLE / ORANGE JUICE	1.8	STILL WATER - HILDON <i>Large</i>	3.4
COKE / DIET COKE <i>Glass Bottle</i>	2.1	SPARKLING WATER - HILDON <i>Large</i>	3.4
SAN PELLEGRINO ORANGE	2.1	AYRAN	1.8

## BEER & CIDER

MEANTIME PALE ALE	3.5
ESTRELLA GALICIA	3.5
CORONA	3.5
ASPALL'S CIDER	3.5
EFES PILSENER <i>330ML</i>	3.5
EFES DRAFT <i>500ML</i>	4.5

## SPIRITS

	SINGLE (25ML)	DOUBLE (50ML)
HAVANA CLUB 3YR	3.5	6
ABSOLUTE BLUE VODKA	3.5	6
JACK DANIELS	3.5	6
GORDENS GIN	3.5	6
MARTEL VS	3.5	6
PATRON SILVER	3.5	6
YENI RAKI	3.5	6

## WINES

	COUNTRY	REGION	GRAPES	 125ml	 175ml	 Bottle
WHITE WINES						
EL MURO <i>(HOUSE WINE)</i>	Spain	Aragon	Macabeo	3.25	3.75	14
LE COSTE TREBBIANO	Italy	Emilia-Romagna	Trebbiano	3.75	4.5	16
LOROSCO RESERVA	Chile	Casablanca Valley	Sauvignon Blanc			16
THE SPEE'WAH PINOT GRIGIO	Australia	Murray Darling	Pinot Grigio, Airen			16
ROSE WINES						
FINCA VALERO	Spain	Aragon	Garnacha Rosado	3.75	4.5	15
LA MAGIA ROSA	Italy	Veneto	Pinot Grigio Blush			17
RED WINES						
EL MURO <i>(HOUSE WINE)</i>	Spain	Aragon	Tempranillo / Garnacha (blend)	3.25	3.75	14
SAN ABELLO	Chile	Aconcagua Valley	Merlot	3.75	4.5	16
LEGATO NERO D'AVOLA	Italy	Sicily	Nero d'Avola			16
EL COLECTIVO	Argentina	Mendoza	Malbec			16

# Shishlique

BBQ | MEZZE | BAR

WE DO NOT USE FROZEN PRODUCTS OR MEAT CONTAINING MONOSODIUM GLUTAMATE

**BYOB**  
Wines Only  
(Corkage £5)



[www.shishlique.com](http://www.shishlique.com)

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