



Atesh

TURKISH RESTAURANT



About Us

Our friendly staff's aim is to create an unforgettable landmark in your memory by providing you with the unique and authentic flavour of Mediterranean and Turkish cuisine in the heart of London.

Our menu celebrates an abundant gastronomic delights of our homeland ranging from succulent traditional Turkish mezes and kebabs, to stews and seafood tempting even the most jaded palate.

Atesh's elegant decoration as well as our warm and hospitable staff create a perfect atmosphere for your special events and to mark your occasions. We are impatiently looking forward to welcome you and come together in Atesh.

A 10% service charge will be added to your final bill.

Our dish descriptions do not mention every ingredients just ask us if unsure. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100 % allergen free. Please always inform to waiting staff of an allergy before ordering so we can take extra care preparing your dish. Should you have specific dietary requirements please ask the restaurant manager for details before you order.

Life Is Better When Shared!!

Meze is best enjoyed when shared, So pick a few and enjoy!!

1 meze **£7.50** • 2 mezes **£14.50** • 3 mezes **£21.00** • 4 mezes **£28.50**
 5 mezes **£35.50** • 6 mezes **£42.00** • 7 mezes **£49.50**
 8 mezes **£56.50** • 9 mezes **£63.50** • 10 mezes **£69.50**

Mixed Olives

Marinated large green and black olives accompanied with peppers, garlic cloves and gherkins

Humus

Finely blended chick peas, tahini (sesame seed paste), mixed with fresh garlic and lemon juice, topped with a drizzle of extra virgin olive oil and a pinch of chilli

Kisir

Finely chopped mixed peppers, walnuts, onion, parsley mixed together with bulgur wheat, making a fresh and tasty appetizer

Tabule

Finely chopped dill, mint, red onion, parsley with tomato and bulgur wheat dressed with lemon, extra virgin olive oil and a pomegranate dressing

Soslu Patlican

Deep fried aubergine, finely sliced peppers and onions, in a rich homemade tomato sauce baked in oven

Babaganoush

Chargrilled smoked aubergine, blended into a dip with tahini, yogurt, garlic, extra virgin olive oil and lemon juice

Cacik

Creamy strained yoghurt mixed with finely chopped cucumber, dill, crushed fresh mint, garlic and extra virgin olive oil

Hot Prawns

Panko (a coarse style breadcrumb) coated prawns served with sweet chilli sauce for dipping

Calamari

Crispy and tasty calamari rings coated in panko (a coarse style breadcrumb) and deep fried, served with tartare sauce

Hellim Shish

Finest halloumi cheese cubed and complimented with sliced peppers grilled and served on wooden skewers

Sucuk

Chunks of spicy Turkish sausage and fresh peppers grilled and served on wooden skewers

Falafel

Deep fried mashed chick peas, broad beans mixed with garlic, celery, carrot, peppers, coriander and dill, accompanied with humus

Ispanaklı Peynirli Börek

Feta cheese, spinach and hand crafted into a filo pastry parcel and deep fried to perfection served with minty garlic yoghurt

Kasap Köfte

Minced lamb meatballs with onion and red pepper seasoned with parsley and herbs

Spicy Chicken Köfte

Minced chicken combined with red pepper, onion, mild chilli, seasoned with parsley and herbs

Kıymalı Börek

Minced lamb and onion hand crafted into a filo pastry parcel, deep fried to perfection served with minty garlic yoghurt

Mix Cold Meze **£14.95**

Humus, Kisir, Cacik, Soslu Patlican

Mix Hot Meze **£16.95**

Ispanaklı Peynirli Börek, Calamari, Falafel, Hellim Shish

GRILLS

All grill dishes served on a bed of bulgur rice, mixed salad, grilled tomato and pepper

C2 Chicken Shish • £18.45

Large cubes of premium chicken breast, marinated in our unique recipe for maximum flavour

L1 Lamb Shish • £20.95

Prime cuts of lamb rib-eye marinated in our unique recipe, skewered and chargrilled to perfection

L2 Lamb Chops • £22.95

3 Pieces of succulent and juicy best end chops, seasoned and chargrilled, served on the bone for maximum flavour

L5 L6 Shish Köfte • £16.95

Hand made lamb mince flavoured with herbs and peppers, carefully marinated and chargrilled on a long flat skewer

L5 L6 Adana Kebab • £16.95

Spicy shish köfte, minced shoulder and breast of lamb combined with our secret blend of spices and seasonings, chargrilled on a long flat skewer

C3 Spicy Chicken Thighs • £18.45

Boneless chicken thighs marinated in garlic, onion, mild chilli and chargrilled to perfection

C2 C3 Chicken Shish Köfte • £16.95

Hand made chicken breast mince, peppers, onion, garlic combined with a clever blend of spices and seasonings, cooked on a long flat skewer

C1 Chicken Wings • £16.95

Chicken wings marinated in our unique recipe, cooked on a charcoal grill for extra juice and flavour

L5 L6 Yogurtlu Kebab • £22.95

Homemade chargrilled lamb shish köfte or chicken shish köfte resting on a bed of toasted herb croutons and a rich roasted tomato sauce dressed with yoghurt and melted butter

L3 Lamb Sarma • £19.95

Aged deboned loin lamb chops, seasoned and chargrilled

Vegetable Shish Kebab • £17.95

Skewered aubergines, peppers, onion, zucchini and tomatoes cooked on chargrill with pomegranate sauce

Fillet Sea Bass • £23.95

Two fillets of sea bass chargrilled and served with one side dish of your choice

Salmon Shish Kebab • £23.95

Chunky cuts of salmon skewered with fresh bay leaf and vegetables served with one side dish of your choice

King Prawns Kebab • £23.95

The finest jumbo king prawns, chargrilled, seasoned and skewered, served with one side dish of your choice

Platter for 1 • £24.95

One shish köfte, 2 cubes lamb shish, 2 cubes chicken shish, 2 pieces chicken wings, 1 piece lamb chops

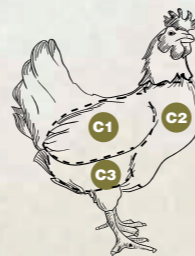
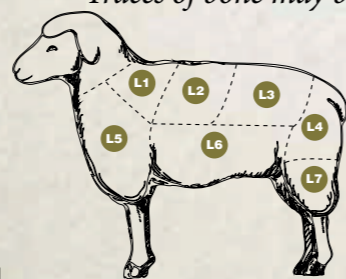
Platter for 2 • £46.95

One shish köfte, 2 cubes lamb shish, 2 cubes chicken shish, 4 pieces chicken wings, 2 piece lamb chops, 2 pieces chicken thigh

Platter for 4 • £94.95

Lamb shish, chicken shish, lamb chops, chicken wings, shish köfte, spicy chicken thighs served on a bed of bulgur and large side dishes of mixed salad & chips

Traces of bone may be apparent in dishes containing minced meat



- L1 Middle neck
- L2 Best end
- L3 Loin chop
- L4 Leg
- L5 Shoulder
- L6 Breast
- L7 Shank
- C1 Wings
- C2 Breast
- C3 Thigh

SIGNATURES OF ATESH

L5 Karniyarik • £17.50

Aubergine stuffed with a mix of sautéed chopped onions, garlic, peppers, tomatoes and ground meat oven baked with tomato sauce served with one side dish of your choice.

L7 Kuzu İncik • £24.95

Lamb shank cooked in the oven until tender with rosemary and served on a bed of mashed potato

L5 Etli Musakka • £19.95

Lamb moussaka, sautéed mince of lamb, onion, peppers, layered with aubergine, potatoes and courgette, topped with a cheesy béchamel and oven baked served with one side dish of your choice

L4 Grilled Chicken Escalope • £19.95

Grilled chicken breast, serving with fried vegetables and potato wedges.

Vegetable Musakka • £17.95

Layers of potatoes, aubergines, courgettes, mixed peppers, carrots and onions in a tomato sauce, topped with a cheesy béchamel served with any one side dish of your choice

SIDE DISHES

Yoğurt

each **£4.95**

Rich and creamy thick strained natural yoghurt

Bulgur

Crushed bulgur wheat cooked with bell peppers, onion and chopped tomatoes

Rice

White rice cooked and flavoured with vegetable stock

Chips

Classic French fries

Çoban Salad

Chopped tomatoes, onion, cucumber, peppers and parsley, dressed with virgin olive oil and lemon

Mixed Onion Salad

Finely sliced white, red, spring onions mixed with parsley and sumak spiced dressing with virgin olive oil and lemon

Pickled Cabbage Salad

Red and white cabbage, finely sliced onion, dressed with virgin olive oil, lemon and malt vinegar

Potato Wedges

each **£4.95**

Extra crispy twice cooked deep fried skin on seasoned potatoes

Battered Onion Rings

Classic battered onion rings

Mediterranean Salad

Chunky cut mixed lettuce leaves, red onion, parsley, cherry tomato and feta cheese dressed with extra virgin olive oil and finished with a squeeze of lemon


Mixed Leaf Salad

Mixed lettuce leaves, rocket, watercress, baby spinach, dressed with virgin olive oil, lemon and pomegranate sauce

Home Made Coleslaw

Full of cabbage goodness made with our special recipe

If you have any allergies or special dietary requirements please inform staff while ordering.

 Follow Us on Social Media for Special Offers

A 10% service charge will be added to your final bill.