



Atesh
Turkish Restaurant



PARTY MENU

LIFE IS BETTER WHEN SHARED

WHY NOT MIX IT UP CREATE YOUR OWN GROUP SHARING MEZE AND GRILL PLATTER

CHOOSE FOR YOUR PARTY

8 STARTERS 6 GRILLS 2 LARGE SIDES £ 32.50 per person

STARTER

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

Kısır

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 Patlıcan

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

Cacık

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

Babaganoush

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

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

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

GRILLS

Chicken Shish

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

Lamb Shish

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

Shish Kofte

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

Adana Kebab

Finely chopped, shoulder and breast of lamb combined with our secret blend of spices and seasonings, chargrilled on a long flat skewer

Spicy Chicken Thighs

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

Chicken Shish Kofte

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

Chicken Wings

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

Vegetable Shish Kebab

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

SIDES

Çoban Salad

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

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

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

Battered Onion Rings

Classic battered onion rings

Yoğurt

Rich and creamy thick strained natural yoghurt