

the  kitchen

TURKISH GRILL

cold starters

OLIVES - £3
Marinated green olives with garlic cloves and pickles

CACIK - £5
Fresh yogurt, finely chopped cucumber and dill, crushed fresh mint and garlic, a very refreshing dip

TARAMASALATA - £5
Cod roe mixed with fresh lemon juice, vinegar and extra virgin olive oil.

HUMMUS - £5
Finely blended chick peas, tahini, mixed with fresh garlic and lemon juice, topped with olive oil & a pinch of chilli

EZME SALATA - £5
Chopped fresh tomatoes, peppers, onion, garlics, parsley and mixed herbs

SAKSUKA - £5
Aubergine, green & red pepper sauteed in a tomato & onion sauce

SMOKED SALMON & CREAM CHEESE - £7
A classic combination of Scottish smoked salmon with cream cheese

BEEF CARPACCIO - £9.5
Raw beef, dried cranberries, cherry tomatoes, parmasen cheese drizzled with olive oil and balsamic vinegar with a rocket salad

hot starters

CRISPY CALAMARI - £8
Crispy calamari served with tartar sauce

HALLOUMI & HONEY - £6
Sliced halloumi grilled and dressed with sweet honey

SUCUK - £6
Spicy Turkish beef sausage

FALAFEL - £5.5
Mashed chickpeas, broadbeans and fresh vegetable fritta

RED VELVET PRAWNS - £8
Red velvet coated prawns served with a ginger, garlic and chilli sauce

SIGARA BOREGI - £6
Turkish cigar shaped pastry made with feta cheese and phyllo dough

GARLIC CHEESY MUSHROOMS - £5
Grilled mushrooms cooked in garlic butter & cheese

BRIE & CRANBERRY JAM - £6.5
Fried brie cheese served with a topping of cranberry jam

sharing starters

DIPS FOR TWO £9.5
Cacik, Hummus & Olives

COLD PLATTER \$15
Cacik, Hummus, Taramasalata, Ezme Salata & Saksuka

HOT PLATTER \$21
Calamari, Halloumi, Sucuk, Garlic Cheesy Mushrooms, Sigarag Boregi, Red Velvet Prawns & Brie with cranberry sauce

mains

ALL MAINS SERVED WITH SALAD AND ON A STRIP OF TORTILLA

CHICKEN SHISH - £15.5
Marinated large cubes of chargrilled chicken breast

CHICKEN WINGS - £14
Large juicy chicken wings

LAMB KOFTE* - £14.5
Hand made lamb mince favoured with herbs & peppers

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LAMB DONER - £16
House prepared lamb doner cooked on an upright rotisserie

LAMB RIBS* - £15
Tender lamb ribs

CHICKEN THIGHS* - £15
Chargrilled tender boneless chicken thighs

THE M KITCHEN LAMB BURGER - £15
Lamb burger with cheese & an onion ring served with chips

VEGETABLE KEBAB* - £13
Skewed Aubergine, peppers, onions, mushrooms & tomatos

signature dishes

ALL MAINS SERVED WITH SALAD AND ON A STRIP OF TORTILLA

LAMB SHISH - £17.5
Large chargrilled cubes of tender prime lamb

CHARGRILLED SEA BASS* - £16
Two fillets of fresh sea bass marinated in oil and herbs

LAMB CHOPS* - £19
4 best end cut tender lamb chops served on the bone

KING PRAWN KEBAB* - £22
The finest chargrilled king prawns

THE M COMBO - £25
Our two most popular dishes chicken and lamb shish served together

VEGAN SPECIAL - £16
Falafel served on a bed of hummus with mixed vegetables and baby potatoes

sides

CHIPS - £3.5
SWEET POTATO FRIES - £4
RICE - £3.5
SPICY BULGUR - £3.5
ONION RINGS - £4
BABY POTATOES - £4

MAC & CHEESE - £4
MIXED VEGETABLES - £4
YOGHURT - £3
SIDE SALAD - £3
COLESLAW - £4

sharing platters

T-BONE STEAK SLICED - £37
SERVES 1-2 PEOPLE

A large devine 28 day aged T-Bone steak cooked in butter and sliced, served with chips and a peppercorn sauce (subject to availability)

THE M KITCHEN MIXED GRILL FOR TWO - £37
SERVES 1-2 PEOPLE

Chicken shish, lamb kofte, lamb chops & lamb ribs served with rice, bulgur and salad

CHICKEN PLATTER - £45
SERVES 3-4 PEOPLE

Chicken shish, chicken kofte, chicken wings & chicken thighs served with rice, bulgur and salad

SPECIAL PLATTER - £59
SERVES 3-4 PEOPLE

Chicken shish, lamb shish, lamb kofte, chicken kofte, lamb chops, lamb ribs & doner server with rice, bulgur and salad

020 8303 9918

www.themkitchen.co.uk
reservations@themkitchen.co.uk

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH. IF YOU HAVE ANY ALLERGIES PLEASE ASK YOUR SERVER FOR OUR FULL ALLERGY LIST.

*THESE MEALS CAN BE MADE AS GLUTEN FREE SIMPLY ASK FOR NO TORTILLA
12.5% DISCRETIONARY SERVICE CHARGE