

MEZRA

BOTTOMLESS BRUNCH MENU

£60 PER PERSON

UNLIMITED PORNSTAR MARTINI OR PROSECCO

COLD SELECTION

GREEN OLIVES

HUMMUS
Chickpeas, tahini, parsley, olive oil

CACIK
Cucumber, fresh mint, dill, Greek yoghurt, garlic & basil oil

SHAKSHUKA
Aubergine, mixed peppers & onion in homemade tomato sauce

BABA GANOUSH
Smoked aubergine, garlic, yogurt & tahini

BEETROOT DIP
Roasted beetroot, Greek yogurt, garlic, orange zest, nigella seeds and walnut

HOT SELECTION

NFC
Crispy boneless chicken wings marinated in buttermilk, coated in our signature sauce with sesame seeds

SUCUK
Grilled Turkish beef sausage

ICLI KOFTE
Shallot-shaped bulgur shells, minced lamb, onion, spices, garlic yogurt and chili oil

PADRON PEPPERS
Sautéed Spanish padron peppers

HUMMUS KAVURMA
Lamb with buttered pine nuts served on a bed of hummus

CHICKEN LIVER
Mediterranean herbs, red onion, parsley and sumac

CRISPY CALAMARI
Served with tartare sauce and lime

PAN SEARED KING PRAWNS
Garlic, red chilli, butter, lemon

CREAMY GARLIC MUSHROOM
Sautéed button mushrooms, creamy garlic sauce, chives and Parmesan

GRILLED HALLOUMI
With fig chutney

CRISPY PASTRY ROLLS
Feta cheese, parsley, spinach, red onion & sweet chili sauce

FROM THE GARDEN

IMAM BAYILDI
Chargrilled aubergine, mix peppers, onions, black currant, cinnamon, homemade tomato sauce and rice

WILD MUSHROOM ORZO
Creamy wild mushrooms, shallot onions, garlic, lemon zest, crispy sage, Parmesan and truffle oil

CHICKEN CESAR SALAD
Lettuce, grilled Chicken breast, croutons, Caesar dressing

GREEK SALAD
Tomato, cucumber, red onion, green peppers, kalamata olives, feta cheese, red wine vinaigrette

MEZRA SALAD
Cucumber, tomato, red onion, parsley, peppers, fresh pomegranate, dry apricot, black currants, walnut, olive oil and pomegranate molasses dressing

EZME SALAD
Chopped tomatoes, onion, parsley, chilli, pomegranate molasses, lemon juice, olive oil

KIDS MENU

CHICKEN SHISH & CHIPS	13
MINI CHEESEBURGER & CHIPS	12
CHICKEN NUGGETS & CHIPS	11
MAC & CHEESE	8

FROM THE CHARCOAL GRILL

LAMB SHISH
Cooked over British woodlands coal, served with mixed salad & rice

CHICKEN SHISH
Cooked over British woodlands coal, served with mixed salad & rice

MIX SHISH
Cooked over British woodlands coal, served with mixed salad & rice

ADANA
Cooked over British woodlands coal, served with mixed salad & rice

LAMB RIBS
Cooked over British woodlands coal, served with mixed salad & rice

CHICKEN WINGS
Cooked over British woodlands coal, served with mixed salad & rice

YOGURT KEBABS
Cooked over British woodlands coal, served with mixed salad & rice

LAMB
ADANA
CHICKEN
CHICKEN OR LAMB SARMA BEYTI

SIGNATURE MAINS

PISTACHIO LAMB CHOPS
Pistachio-crusted lamb cutlets, served with creamy mashed potatoes, tender asparagus and pomegranate molasses

SHORT BEEF RIBS
24-hour slow cooked short beef ribs, creamy mashed potato, rich homemade gravy, grilled tomato and crispy onions

MEZRA COKERTME
Jullian cut beef fillet, tomato sauce, fritters chips, garlic yogurt

FROM THE SEA

BUTTERFLIED SEABASS
Baby potatoes, samphire, creamy saffron sauce

SALMON
Pan-seared salmon, baby vegetables and Champagne hollandaise sauce

CHARGRILLED MONKFISH
Peppers & onions served with mixed salad

MIXED FISH KEBAB
Salmon, monkfish, shelled prawns, peppers & onions served with mixed salad

BURGERS

WAGYU BURGER
Lettuce, caramelised onion, gherkins, melted smoked cheese, served with chunky chips

SMOKED CHICKEN BURGER
Lettuce, caramelised onion, gherkins, melted smoked cheese, served with chunky chips

ON THE SIDE

TRUFFLE - PARMESANCHIPS	11	SWEET POTATO FRIES	6
CHUNKY CHIPS	6.5	MAC & CHEESE	8
CREAMY MASH POTATO	6	TENDERSTEM BROCCOLI	7
BABY VEGETABLES	9	ASPARAGUS	7
SIDE SALAD	3	RICE	4

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT. FOOD ALLERGIES AND INTOLERANCES: PLEASE SPEAK TO A MEMBER OF STAFF ABOUT YOUR REQUIREMENTS. ALLERGENS ARE PRESENT IN OUR KITCHEN SO WE CANNOT GUARANTEE DISHES ARE 100% ALLERGEN FREE. PLEASE NOTE GAME MAY CONTAIN SHOT AND FISH MAY CONTAIN BONES