to start

COLD

6.5 **OLIVES** (VE)
With Mediterranean Herbs

6.9 **HUMUS** (VE)
Classic Middle Eastern Blend Of Chick Peas, Tahini And A Hint Of Garlic With Olive Oil And Lemon Juice

6.9 **TARAMASALATA**
Tangy and creamy Mediterranean dip made from smoked cod roe, olive oil, lemon juice, and garlic.

7.2 **BEETROOT DELIGHT** (V)
Cooked Beetroot, Feta Cheese, Parsley, Spring Onion, Drizzled With Vinaigrette

7.5 **SAKSUKKA** (VE)
Slightly Spicy, Featuring Gently Cooked Aubergine Diced With Tomato, Mixed Peppers, Onions And Herbs. Finished In An Authentic Tomato Sauce

7.5 **CACIK** (V)
Diced Cucumber In Creamy Yogurt With A Hint Of Garlic And Dried Mint, Drizzled With Olive Oil

7.5 **BABAGANOUSH** (V)
A Smoky Flavoured Puree Of Aubergine, Garlic, Yogurt And Tahini, Sharpened With Lemon And Olive Oil

17.5 **MEZE COMBO** (V)
(For 2 People)
Hummus, Tabule, Cacik, Babaganoush, Saksukka And Taramasalata

HOT

7.9 **MOZZARELLA STICKS** (V)
Mozzarella Coated In Golden Bread-crumbs, Served With A Sweet Chilli Dip

8.5 **BOREK** (V)
Cigar Shaped Crisp Filo Pastry Filled With Halloumi Cheese, Spinach And Fresh Herbs, Served With A Sweet Chilli Dip

8.9 **HALLOUMI** (V)
Grilled Cypriot Halloumi Cheese

8.5 **MUSHROOM & HALLOUMI** (V)
Sautéed mushroom and halloumi cheese, cooked with garlic and spices

7.9 **FALAFEL** (VE)
Chick Peas, Broad Beans, Coriander, Parsley, Sesame Seeds, Garlic And Fresh Herbs, Served With Humus

8.9 **SUJUK**
Grilled Lightly Spicy Turkish Beef Sausage Skewers

9.9 **SPICY KING PRAWNS**
Spicy Sautéed King Prawns In A Tomato And Garlic Herb Butter Sauce, With Cherry Tomatoes And Spring Onion

8.9 **CALAMARI**
Marinated Fresh Squid, Served With Homemade Tartar Sauce

18.9 **OPUZ COMBO**
(For 2 People)
Borek, Halloumi, Falafel, Sujuk, Calamari & Mozzarella Sticks

cooked on real flames

CHICKEN
Served with Rice and Salad

CHICKEN SHISH 20.5
Prime Cuts Of Succulent Chicken Breast

SPICY CHICKEN SKEWER 19.9
Slightly Spicy Fresh Prime Chicken, Finely Chopped And Mixed With Peppers, Garlic, Chillies And Fresh Herbs

MEDITERRANEAN WINGS 18.5
(Spicy Hot Option Available)
Chicken Wings Seasoned With Our Unique Blend Of Spices

CHILLI CHICKEN FILLET 19.9
Tender Chicken Breast Strips, Marinated In A hot blend of Spice

COMBINATION
Served with Rice and Salad

MIXED GRILL 26.9
Combination Of Lamb Cubes, Lamb Rib, Chicken Wings, Chicken Fillet, Spicy Lamb Skewer And A Lamb Cutlet, Char-grilled

MIXED SHISH 19.9
Chicken And Lamb Shish

MIXED SPICY SKEWER 19.9
Chicken And Lamb Spicy Skewer

LAMB
Served with Rice and Salad

20.9 **LAMB SHISH**
Prime Cuts Of Marinated Succulent Lamb

19.9 **SPICY LAMB SKEWER**
Slightly Spicy Fresh Prime Lamb, Finely Chopped And Mixed With Peppers, Chillies And Fresh Herbs

22.5 **LAMB RIBS**
Char-grilled Lamb Ribs, Seasoned With Our Blend Of Spices

25.9 **LAMB CUTLETS**
Char-grilled Tender Lamb Chops, Seasoned With Our Blend Of Spices

FISH
Served With Home-made Puréed Potato And Salad With A Lemon Grass Sauce

23.9 **MIXED FISH SKEWER**
Fresh Tuna, Salmon, Tiger Prawn And Swordfish, Cooked With Onions And Peppers

22.9 **SEA BASS FILLETS**
Two Char-grilled Sea Bass Fillets

22.9 **SALMON FILLET**
Char-grilled Salmon Fillet Glazed

SIDES - 5.9
RICE | CHIPS | BULGUR | SALAD

SHARING PLATTERS

CHICKEN FEAST (FOR 2 PEOPLE) 59.9
Chicken Fillet, Chicken Wings, Spicy Chicken Skewer And Chicken Shish, Chicken Thighs. Served With Salad, Rice & Bulgur

JUST THE 2 OF US (FOR 2 PEOPLE) 65.9
Spicy Lamb Skewer, Lamb Shish, Chicken Wings, Lamb Kofte, Chicken Fillet, Lamb Ribs, Lamb Chops, Spicy Chicken Skewer, Served With Salad, Rice & Bulgur

THREE'S A CROWD (FOR 3-4 PEOPLE) 115.9
Spicy Lamb Skewer, Chicken Shish, Lamb Shish, Chicken Wings, Chicken Fillet, Lamb Ribs, Lamb Kofte, Spicy Chicken Skewer, Chicken Thighs Served With Salad, Rice & Bulgur

ROYAL PLATTER
(FOR 4-5 PEOPLE) 149.9
Chicken Shish, Lamb Shish, Spicy Lamb Skewer, Chicken Wings, Chicken Thighs, Lamb Ribs, Spicy Chicken Skewer, Chicken Fillet, Lamb Kofte Balls And Grilled Tomatoes And Peppers Served With Salad, Rice & Bulgur

VEG/VEGAN

VEGETABLE MOUSAKKA (V) 18.9
Layers Of Aubergine, Potatoes, Carrots, Courgette, Peas, Chick Peas, Mixed Peppers And Minced Garlic Topped With A Bechamel Sauce And Melted Cheese. Served With Rice

VEGETABLE GRILL (V) 18.9
Mushrooms, Aubergine, Courgette, Onions, Red Bell Peppers and Halloumi, Dressed With Pomegranate Molasses Served With Rice & Salad

FALAFEL (VE) 18.5
Chick Peas, Broad Beans, Coriander, Parsley, Sesame Seeds, Garlic And Fresh Herbs. With Humus And Salad

VEGATABLE SAUTÉ (VE) 19.9
Halloumi Asparagus, Mushrooms, Courgette, Onions, Peppers and Aubergine Sautéed In Our House Tomato Sauce and garlic butter. Served With Rice

FAVOURITES

SPICY ARRABBIATA (V) 17.9
penne pasta with home made tomato sauce, cherry tomato, chillies, fresh onion and garlic

CREAMY PENNE 17.9
penne pasta with pan sauteed chicken in a homemade creamy sauce cooked with asparagus, mushrrooms and cherry tomatoes

LAMB SAUTÉ 20.5
(Spicy Hot Option Available)
Diced Lamb Sautéed With Mushrooms, Onions, Peppers And Cooked In A Home Made Tomato And Herb Sauce. Served With Rice

CHICKEN SAUTÉ 20.5
(Spicy Hot Option Available)
Diced Chicken Sautéed With Mushrooms, Onions, Peppers And Cooked In A Home Made Tomato And Herb Sauce Served With Rice

CRÈME CHICKEN 20.5
tender Grilled Chicken Fillet In A Light Creamy Mushroom Sauce With Cherry Tomatoes, Asparagus, Spinach. Served With Rice

LAMB SHANK 22.9
A Traditional Slow Roasted Tender Lamb Shank Braised On The Bone, With Celery, Baby Corn And Shallots. Served With Puréed Potato

SARMA BEYTI 23.9
Seasoned hand minced chicken and peppers, in a fresh baked flat bread, dressed with creamy butter and our house tomato sauce. Served with yogurt, bulgur and salad

Opuz Kitchen

CELEBRATE YOUR BIRTHDAY WITH A THREE COURSE MEAL ON THE HOUSE

Birthday parties must be pre-booked under birthday party (proof might be asked).The meal eaten by one birthday guest per group will be the meal given free. Minimum of five accompanying guests must order a **main course** and a **starter** from the ala carte menu (**platters not included, excluding Friday & Saturday**)

V SUITABLE FOR VEGETARIANS, VE SUITABLE FOR VEGAN, N CONTAINS NUTS

Please always inform your server of any allergies or intolerances before placing your order. Always Ask staff about allergens before tasting dishes you have not ordered. Not all ingredients are listed On the menu and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request, however we are unable to provide information on Other allergens. **inclusive 20% vat**
Menu date 28/03/25

@opuzhemel