

Shish

EDINBURGH



32 - 34 Potterrow, Edinburgh EH8 9BT
info@shishrestaurant.co.uk

Cold Mezé



Hummus (ve)

"chickpea puree, tahini, lemon juice, garlic"

£6.45



Acili Ezme (s,ve)

"finely minced tomatoes, onion, garlic, green chili and spices"

£6.45



Patlican Sogurme (ve)

"chargrilled eggplant, capsicums, onion, garlic, olive oil, paprika powder"

£7.45



Patlican Yogurtlama (d,v)

"chargrilled eggplant, yoghurt, turkish labne, garlic, olive oil."

£6.45



Kuru Cacik (v,d)

"finely diced cucumber, yoghurt, garlic, mint."

£6.45



Yaprak Sarma (d,ve)

"stuffed wine leaves with rice, onion, pimento, cinnamon and raisins"

£7.45



Mixed Cold Mezé Platter (d,ve)

Collection of all cold mezé

£16.45

(d) - Dairy (g) - Gluten

(ve) - Vegan (n) - Nuts

(v) Vegetarian



Hot Mezé



Mercimek Corbasi (d,v)

Turkish style lentil soup.

£5.45



Sigara Boregi (d,g)

"pastry rolls filled with white and kashkaval cheese".

£7.45



Etli Humus (d,n)

" hummus topped with small succulent pieces of roasted lamb and pine nuts"

£8.45



Ciger Tava (d)

"pan-fried lamb liver, cumin, cayenne powder, black pepper."

£8.45



Patlican Saksuka (ve)

"fried eggplant topped with tomato sauce".

£7.45

Salads



Gavurdagi (ve,n)

"fine diced tomato, cucumber, onion, parsley, walnuts and pomegranate seeds".

£7.95



Pancarli Roka (ve)

"rocket leaves, boiled beetroot, pomegranate seeds".

£7.45



Coban Salata (ve,d)

"tomato, cucumber, onion, parsley".

£7.45

Option with cheese (v)
£2.95

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Traditional Mains



Tire Kofte (d,g)

“chargrilled kofte, buttery tomato sauce, garlic yoghurt, fried pita cubes”

£20.45



Kirma Tavuk (d)

“grilled boneless chicken thigh infused with onion stock, yogurt and grape molasses”

£19.45

Traditional Mains Vegetarian



Turlu (ve)

“sliced eggplant, zucchini, potato, green beans with tomato sauce”

£18.45



Sebze Guvec (v,d)

“potatoes, leeks, flat beans, courgettes and eggplants, slow cooked in a tomato and garlic gravy”

£18.45



Imam Bayildi (v,d)

“roasted eggplant filled with tomato salsa”

£18.45



Sebzeli Pilav (v,d)

“baldo rice cooked with carrots, leeks, garden peas and fried courgette, served with sides of kuru cacik, acili ezme and patlican sogurme”

£12.45

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Charcoal Grill

Served with rice & salad



**Adana Kebab (SPICY)
(d,g)**

“hand minced lamb, tail fat, aleppo pepper”.

£19.45



Urfa Kebab (d,g)

“hand minced lamb, tail fat, black pepper, cumin”.

£19.45



Beyti Kebab (d,g)

“lamb kebab wrapped with kashkaval cheese topped with tomato sauce and garlic yoghurt”.

£20.45



Kuzu Sis (d,g)

“grilled lamb cubes with Turkish bbq marination”.

£20.45



Tavuk Sis (d,g)

“grilled chicken breast infused with peppery yoghurt marination”

£19.45



Tavuk Pirzola (d,g)

“Boneless chicken thigh infused with peppery yoghurt marination”

£19.45

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Izgara Tavuk Kanat (d,g)

“chargrilled chicken wings”

£18.45



Kasap Kofte (d,g)

“chargrilled butcher style meatballs”.

£20.45



Kuzu Pirzola (d,g)

“chargrilled lamb chops with Turkish bbq marination”

£23.95

Karisik Izgara (Mix Grill Platter) (d) (g)

Served with rice, salad & pita bread

“chicken cubes, lamb cubes, lamb ribs, chicken thigh, butcher meatballs, adana kebab, chicken wings, lamb chops”

2 LAMB CHOPS - 4 WINGS - 1 ADANA KEBAB

2 BUTCHER MEATBALLS (KOFTE) - 1 CHICKEN THIGH - 4 LAMB RIBS

1 SKEWER LAMB CUBES (2 PIECE) - 1 SKEWER CHICKEN CUBES (2 PIECE)

2 PERSONS

£59.95

4 PERSONS

£99.95

6 PERSONS

£149.95



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Steaks

Filet Mignon (d)

“fine grade beef tenderloin approx 11oz (320g)”

£34.95

Kafes (d)

“grilled whole lamb rack with tenderloin 35oz (1KG) ”

£59.95

Tomahawk (d)

“chargrilled rib steak 45oz (1.3KG)”.

£99.95



Filet Mignon



Kafes



Tomahawk

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Seafood

Levrek (d)

“grilled seabass with sautéed olives, capers, baby potatoes and asparagus.

£19.95



Somon Florantine (d)

“grilled salmon fillet with mushroom, spinach and a creamy sesame sauce”

£23.95



Morina (d)

“pan roasted, onion glazed fillet of Cod with sauté orzo, potatoes, cherry tomatoes and a carrot reduction”

£19.95



Karides Guvec (d)

“king prawns slow cooked in a creamy tomato sauce”

£23.95

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Stone Oven

Balloon Bread (g, v)

£2.95

Pitta Bread (g,v)

£2.95



Lahmacun (g)

"turkish flat bread topped with meat and vegetable".

£5.95



Kiyimli Pide (g)

"turkish pide topped with slow cooked minced meat and onion".

£16.45



Kusbasili Pide (g, d)

"diced beef, tomato, capsicum and pepper powder".

£16.45



Kassarli Pide (g,d)

"turkish pide topped with kashkaval cheese and egg yolk".

£13.95



Sabzeli Pide (g,ve,d)

"pide with kashkaval cheese, cherry tomato, mushrooms and fresh spinach".

£14.95



Sucuklu Pide (g,d)

"kashkaval cheese and sucuk".

£16.45

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Side Dishes

Chips (ve)

“with Cajun seasoning’
or plain ’

£3.95

Baldo Rice (ve)

£3.95

Mashed Potato (d,ve)

“milky and buttery”

£4.45

Mixed Vegetables (d,ve)

“sauté broccoli, onion,
carrots and mushrooms”

£4.95



Peppercorn Sauce (d)

£2.95

Demi Glace Sauce

£2.95

Mushroom Sauce (d)

£2.95

Mushroom Casserole (v)

“from oven with kashkaval
cheese and fresh thyme”.

£4.95

Creamy Mushrooms (d,ve)

“sliced mushrooms cooked
in cream”



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Dessert



Baklava (d,ve,g,n)

'slice of baklava with vanilla gelato'

£10.45



Künefe (d,ve,g,n)

'cheese filled kadayif pastry soaked in sugar syrup and topped with chopped pistachio'

£12.45



Sutlac (d,ve,n)

'turkish style baked rice pudding, topped with walnuts'

£8.95

Gelato (d)

Vanilla

Strawberry
Sorbet

Chocolate

£2.95

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