

Shüsh

EDINBURGH

FOOD

حلال

COLD MEZÉ

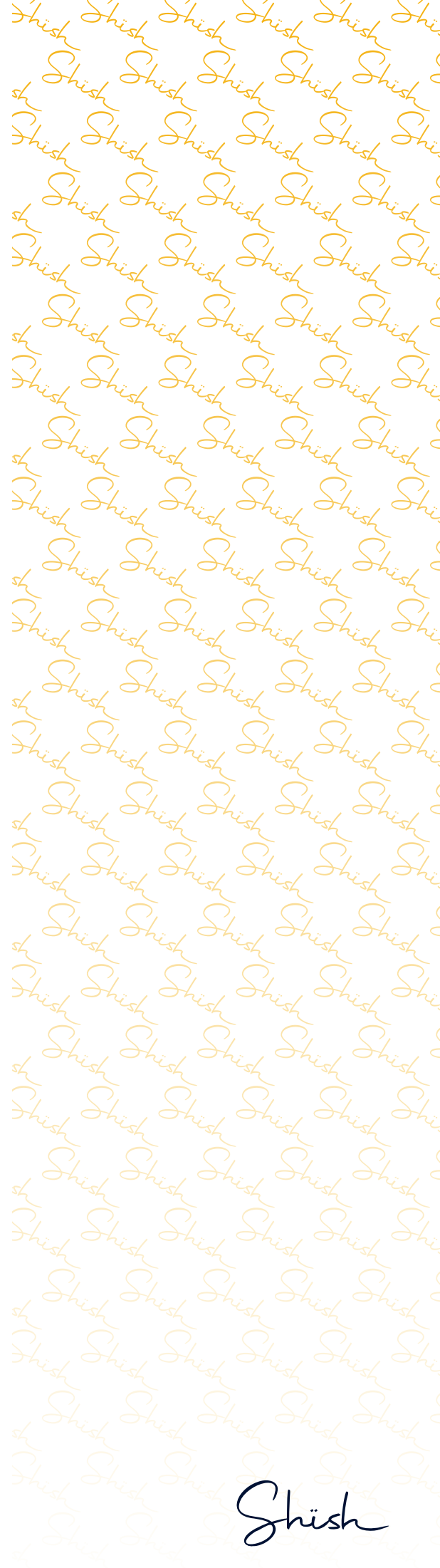
All dishes served with pita bread

HUMMUS <i>ve</i>	£8.45
Chickpea puree, tahini, lemon juice, garlic	
ACILI EZME <i>ve</i>	£8.45
Finely minced tomatoes, onion, garlic, green chilli and spices	
PATLICAN SOGURME <i>ve</i>	£9.45
Chargrilled eggplant, capsicums, onion, garlic, olive oil, paprika	
PATLICAN YOGURTLAMA <i>d, v</i>	£9.45
Chargrilled eggplant, yoghurt, turkish labne, garlic, olive oil	
KURU CACIK <i>d, v</i>	£8.45
Finely diced cucumber, yoghurt, garlic, mint	
YAPRAK SARMA <i>d, v</i>	£9.45
Stuffed vine leaves with rice, pimento, cinnamon and raisins	
MIXED COLD MEZÉ PLATTER <i>d, v</i>	£22.45
Collection of all cold mezé	

HOT MEZÉ

MERCIMEK CORBASI <i>d, v</i>	£7.45
Turkish style lentil soup	
SIGARA BOREGI <i>d, g</i>	£9.45
Pastry rolls filled with white kashkaval cheese	
ETLI HUMMUS <i>d, n</i>	£12.45
Hummus topped with roasted lamb and pine nuts	
CIGER TAVA <i>d</i>	£9.45
Pan-fried lamb liver, cumin, cayenne, black pepper	
PATLICAN SAKSUKA <i>ve</i>	£9.45
Fried eggplant topped with tomato sauce	
GRILLED HALLOUMI <i>d</i>	£9.45
Served on a bed of sundried tomato paste	
SAHANDA KARIDES <i>d</i>	£12.45
Shrimps sautéed in butter with garlic, chilli pepper and a touch of tomato	

n = NUTS *g* = GLUTEN
ve = VEGAN *d* = DAIRY
v = VEGETARIAN



Shish

VEGETARIAN MAINS

TÜRLÜ *ve* £18.45

Sliced eggplant, zucchini, potato, green beans, seasonal vegetables and tomato sauce

SEBZELI GÜVEÇ *v, d* £19.45

Chunks of potatoes, leeks, flat beans, courgettes, eggplants and seasonal vegetables, slow cooked in a tomato and garlic gravy with Haydari (Yogurt and mint).
Served with baldo rice

IMAM BAYILDI *v, d* £18.45

Roasted eggplant filled with tomato salsa and a side of kuru cacik.
Served with baldo rice

SEBZELI PILAV *v, d* £16.45

Baldo rice, carrots, leeks, garden peas, fried courgette and seasonal vegetables, served with sides of kuru cacik, acili ezme and patlican sogurme

SALADS

GAVURDAGI *ve, n* £10.95

Finely diced tomato, cucumber, onion, parsley, walnuts and pomegranate seeds

PANCARLI ROKA *ve* £10.45

Rocket leaves, beetroot, pomegranate

ÇOBAN SALATA *ve* £10.45

Tomato, cucumber, onion, parsley

ADD CHEESE *v, d* £3.95

Beyaz peynir, turkish feta





KARISIK IZGARA ~MIXED GRILL PLATTER~

Served with baldo rice, bulgur, salad & pita bread

Chunks of chicken & lamb, chicken wings, chicken kebab,
adana kebab, chicken thigh, lamb ribs, lamb chops

FOR

2
£69.95

4
£139.95

6
£179.95

d, g

Shish

MIXED GRILL PLATTER FOR 2

TRADITIONAL MAINS

TIRE KÖFTE *d, g* £24.45
Chargrilled lamb kofte, buttery tomato sauce, garlic yoghurt, fried pita

KIRMA TAVUK *d* £22.45
Grilled boneless chicken thigh, onion stock, yoghurt, grape molasses and pomegranate seeds. Served on baldo rice cooked with tomatoes and rocket

CHARCOAL GRILL

All dishes served with bulgur, salad and lavash bread

CHICKEN

TAVUK KEBAB *d, g* £22.45
Hand minced chicken and mozzarella cheese, marinated with spices and herbs

TAVUK BEYTI *d, g* £24.45
Hand minced chicken wrapped with kashkaval and mozzarella cheese topped with tomato sauce and garlic yoghurt

TAVUK ŞIŞ *d, g* £22.45
Grilled chicken breast chunks infused with peppery yoghurt marinade

TAVUK PIRZOLA *d, g* £22.45
Boneless chicken thigh infused with peppery yoghurt marinade

IZGARA TAVUK KANAT *d, g* £20.45
Chargrilled chicken wings

BEEF & LAMB

KASAP KÖFTE *d, g* £22.45
Chargrilled butcher-style beef meatballs

KAŞARLI KÖFTE *d, g* £22.45
Beef patty filled with kashkaval, mozzarella and cheddar cheese, served with sweet potato fries. No lavash is served with this dish

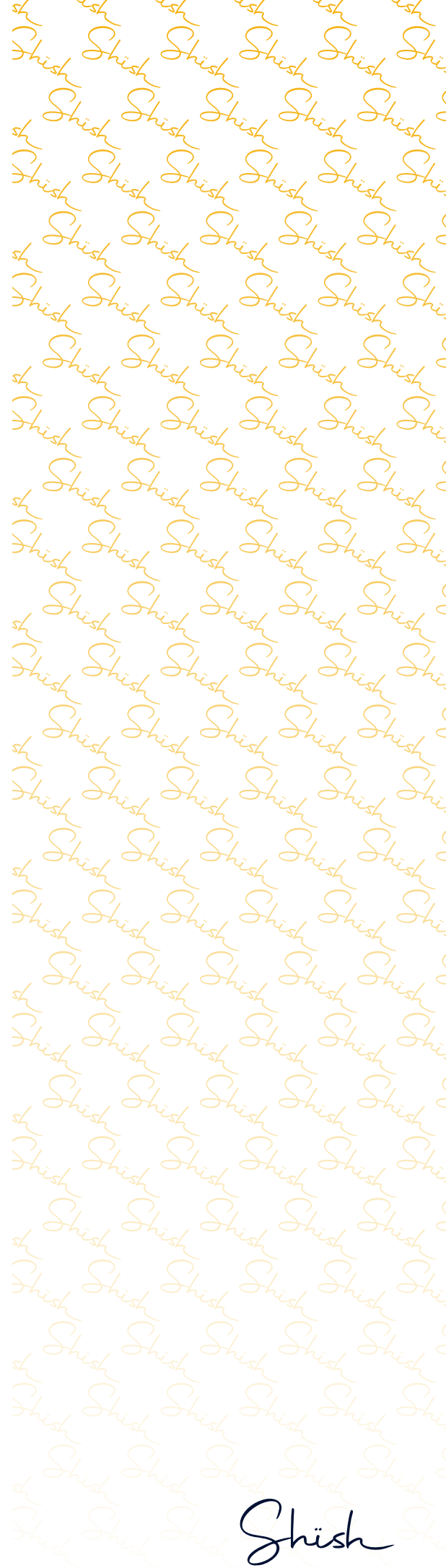
KUZU PIRZOLA *d, g* £29.95
Chargrilled lamb chops with Turkish barbeque marinade. No lavash is served with this dish

BEYTI KEBAB *d, g* £24.45
Hand minced lamb wrapped with kashkaval and mozzarella cheese topped with tomato sauce and garlic yoghurt

KUZU ŞIŞ *d, g* £22.45
Prime chunks of lamb marinated with our special combination of Turkish spices

ADANA KEBAB *d, g* £22.45
Hand minced lamb, tail fat, aleppo pepper

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TAVUK MANDI

~SLOW COOKED WHOLE CHICKEN~

Served with baldo rice, chickpeas & vegetables

Succulent whole chicken, slow-cooked in a rich, aromatic stock to lock in tenderness and flavour. Flame-grilled to perfection over charcoal with our signature marinade. Served as part of our indulgent signature Shish Platter on a bed of steamed baldo rice with chickpeas and vegetables. Paired with fresh rocket salad and a rich, velvety demi-glace sauce. Ideal for 2 persons

SERVES

2

£39.95

d, g

Shish

TAVUK MANDI FOR 2

7

FILET MIGNON ~FINE GRADE BEEF TENDERLOIN~

11oz steak served with grilled vegetables
and demi-glace sauce

SERVES

1

£34.95

d



STEAKS

All served with grilled vegetables and demi-glace sauce

FILET MIGNON *d* £34.95

Fine grade beef tenderloin ~11oz

SIRLOIN *d* £34.95

Fine grade beef striploin ~ 11 oz

WAGYU RIB EYE *d* £59.95

Award winning specially sourced rib eye ~9oz

KAFES *d* £69.95

Grilled whole lamb rack with tenderloin ~35oz

TOMAHAWK *d* £89.95

Chargrilled rib steak ~45oz

SAUCES

£5.45

PEPPERCORN *d* | **DEMI GLACÉ** | **MUSHROOM** *d*

SEAFOOD

LEVREK *d* £24.95

Grilled whole seabass, sautéed olives, capers, baby potatoes, asparagus

SOMON FLORANTINE *d* £24.95

Grilled salmon fillet derved on a bed mushroom and spinach, topped with a creamy sauce

KARIDES GÜVEÇ *d* £29.95

King prawns sautéed in butter with garlic, chilli pepper, capsicum and a touch of tomato. Servced with baldo rice

Shish





KUZU BACAĞI

~SLOW COOKED LAMB LEG~

Leg of lamb, marinated overnight,
then slow roasted and presented on a bed of vegetable rice,
seasonal vegetables and lamb jus

SERVES

4

£69.95

d, g

MUST BE BOOKED 1 DAY IN ADVANCE

EARTH CASSEROLE

All served with baldo rice

TAVUK GÜVEÇ *d*
Chicken chunks, slow-cooked in a traditional earth casserole
with a tomato base

£22.45

KUZU GÜVEÇ *d*
Lamb chunks, potatoes, slow-cooked in a traditional earth
casserolewith a tomato base

£24.95

STONE OVEN

BALLOON BREAD *g, v*

£3.95

PITA BREAD *g, v*

£3.95

LAHMACUN *g*
Turkish flatbread topped with finely chopped lamb, beef and vegetables

£7.95

KAŞARLI PİDE *g, d*
Turkish pide topped with a special blend of kashkaval,
mozzarella and cheddar cheese

£16.95

SEBZELI PİDE *g, d, v*
Cherry tomato, mushroom, spinach with a special blend
of kashkaval, mozzarella and cheddar cheese

£18.95

KIYMALI PİDE *g*
Slow cooked minced meat and onion

£19.45

KUŞBAŞILI PİDE *g, d*
Diced beef, tomato, capsicum, pepper with special blend
of kashkaval, mozzarella and cheddar cheese

£19.45

SUCUKLU PİDE *g, d*
Premium slices of sucuk with special blend of kaskaval,
mozzarella and cheddar cheese

£19.45

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SIDE DISHES

PLAIN CHIPS	ve	£4.95
CAJUN CHIPS	ve	£4.95
BALDO RICE	ve	£4.95
BULGUR RICE	ve	£4.95
MASHED POTATO	d, v	£5.45
MIXED VEGETABLES	d, v	£5.95
Sautéed broccoli, onion, cauliflower, carrots and mushrooms		
CREAMY MUSHROOMS	d, v	£5.95
Sliced mushrooms cooked in cream		

SAUCES

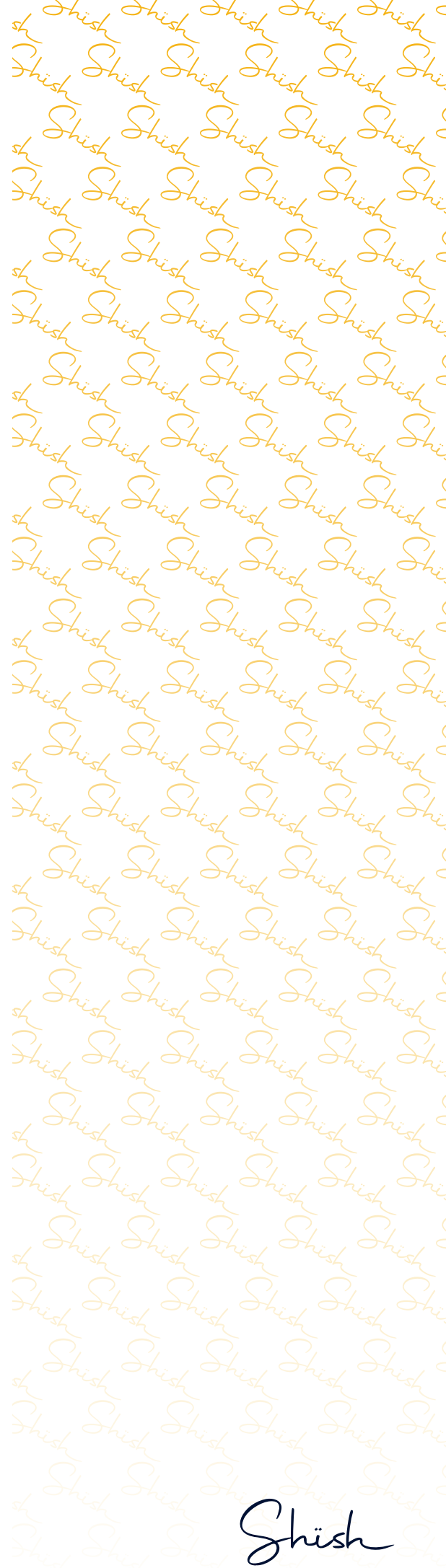
£5.45		
PEPPERCORN	DEMI GLACE	MUSHROOM
d	d	d

Shish

DESSERT

BAKLAVA <i>g, d, v, n</i>	£12.45
Filo pastry layered with chopped nuts flavoured with a touch of cinnamon and syrup, vanilla gelato	
KÜNEFE <i>g, d, v, n</i>	£18.95
Cheese filled kadayif pastry soaked in sugar syrup and topped with chopped pistachio	
SUTLAC <i>d, v, n</i>	£10.95
Turkish style baked rice pudding, chopped walnuts	
TRILEÇE <i>g, d, v</i>	£9.95
A delicate Turkish-style milk cake soaked in rich vanilla milk and finished with a drizzle of golden caramel	
VANILLA GELATO <i>d, v</i>	£4.45
CHOCOLATE GELATO <i>d, v</i>	£4.45
STRAWBERRY SORBET <i>ve</i>	£4.45

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KÜNEFE

~CHEESE FILLED KADAYIF PASTRY~

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

SERVES

1

£18.95

g, d, v, n



At Shish Edinburgh, we take pride in offering an exceptional dining experience that showcases the best of Turkish cuisine and hospitality. Our mission is to bring the authentic flavours and warm, welcoming atmosphere of Turkey to the heart of Scotland's capital city.

Our chefs draw inspiration from the vibrant culinary traditions of Turkey to create unique and mouth-watering dishes that are sure to delight your taste buds.

Discover the True Taste of Turkey in Edinburgh's Favourite Turkish Restaurant

CERTAIN MENU ITEMS CONTAIN GMOS
ASK YOUR SERVER FOR MORE INFORMATION

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info@shishrestaurant.co.uk