

MEZE



AUTHENTIC
TURKISH CUISINE

MEZE



Meze are simple dips and salads, originating from the nomads and settled villagers of Anatolia (Turkey), and meant for sharing at communal meals.

A typical Turkish meal for four people would consist of a selection of perhaps 4 or 5 meze dishes, placed in the centre of the table for everyone to dip into, and served with warm, fresh bread.

This is followed by a simple grilled or baked dish of lamb, fish or vegetables for each person, served with bulgur and salads. Desserts are based on filo pastry with nuts or fruits served fresh or baked in sugar syrup.

Here at Meze Restaurant, you can follow the traditional format described above, or just a main meal or a pizza, whatever you wish.

MEZZELER *(Starters or Light Dishes)*

All served with fresh, warm Turkish Village Bread (pide) from the clay oven

COLD

Ispanak (V) <i>Spinach, garlic and yoghurt sauce</i>	£4.80
Humus (V) <i>Grand chickpeas, tahini and garlic</i>	£4.60
Antep Ezme (V) <i>Spicy dip, with onions, tomato and chilli pepper</i>	£4.60
Dolma (V) <i>Vine leaves stuffed with rice, pistachios served with yoghurt</i>	£4.80
Saksuka (V) <i>Baked aubergines with green pepper, tomato and garlic</i>	£4.40
Ali Nazik (V) <i>Finely chopped aubergines with yoghurt and garlic</i>	£5.00
Beyaz Peynir (V) <i>Feta Cheese</i>	£4.40
Pilaki (V) <i>Pinto beans in onion, tomato and garlic</i>	£4.20
Cacik (V) <i>Yoghurt with garlic and cucumber</i>	£4.80
Imam Bayildi (V) <i>Aubergine stuffed with green pepper, onion, tomato and garlic</i>	£4.80
Lahana Dolma (V) <i>White cabbage stuffed with rice</i>	£4.80
Tabule (V) <i>Bulgar wheat with celeriac, green onion and parsley</i>	£4.70
Biber Dolma (V) <i>Pepper stuffed with rice, herbs and olive oil</i>	£4.50
Mixed Meze (V) <i>One portion</i>	£6.50

HOT

Sucuk <i>Grilled Turkish salami served with fresh tomato</i>	£5.40
Sigara Boregi (V) <i>Filo pastry parcels stuffed with feta and parsley</i>	£5.50
Karides Tava (V) <i>Shrimps sautéed in chilli butter</i>	£5.90
Halloumi Cheese (V) <i>Grilled and served with chopped tomatoes</i>	£5.60
Patlican Ezme (V) <i>Chopped grilled aubergine with onion</i>	£5.90
Deniz Urunleri Tava <i>Mixed seafood sautéed in chilli butter with lemon flavours.</i>	£5.90

SALATALAR *(Salads)*

Coban (shepherd's salad) (V) <i>Finely chopped tomato, cucumber and onions</i>	£4.70
Mediterranean (V) <i>Mixed salad with feta cheese and black olives.</i>	£5.00

BASILICA YEMEKLER (Main Courses)

IZGARALAR (cooked on the charcoal grill)

Beyti £14.90
Chopped lamb with herbs, spices and garlic served in a wrap of freshly baked yufka bread (unleavened bread) and topped with tomato sauce made with tomatoes, pepper puree and butter.

Tavuk Sis £13.50
Chicken cubes served with bulgur wheat, onion salad, grilled tomato and green pepper, accompanied with yoghurt and pide bread.

Kuzu Sis £13.90
Lamb cubes served with bulgur wheat, onion salad, grilled tomato and green pepper, accompanied with yoghurt and pide bread.

Adana Kebab £13.50
Finely minced spiced lamb cooked on a skewer, served with bulgur wheat, onion salad, grilled tomato and green pepper accompanied with yoghurt and pide bread.

Ali Nazik Kebab £14.00
Aubergine, yoghurt and garlic base, topped with either chopped lamb, lamb cubes or chicken cubes and then with herb butter.

Patlican Kebab £14.00
Adana kebab with aubergine served with grilled tomato, green pepper and pide bread.

Karisik Kebab £15.25
Mixed grill of chicken, lamb and Adana served with tomato, green pepper, onion salad accompanied with yoghurt, bulgur wheat and pide bread.

Pirzola £15.50
Lamb cutlets served with onion salad, accompanied with yoghurt, bulgur wheat and pide bread.

Tavuk Pirzola £13.00
Chicken cutlets served with onion salad, accompanied with yoghurt, bulgur wheat and pide bread.

Tavuk Kanadi £13.00
Chicken wings served with bulgur wheat, onion salad, grilled tomato and green pepper accompanied with yoghurt and pide bread.

Kaburga £13.50
Lamb spare ribs served with bulgur wheat, onion salad, grilled tomato and green pepper accompanied with yoghurt and pide bread.

MEZE SPECIAL

Choice of one Meze and chicken cubes, lamb cubes, finely minced spicy lamb, lamb cutlets, lamb spare ribs, chicken wings served with bulgur wheat, grilled tomatoes and green peppers, accompanied with shepherd salad on side dish.

£25.00

TRADITIONAL TURKISH DISHES

Iskender Kebab £14.00
Chicken cubes, lamb cubes or finely chopped and spiced lamb served on a pide bread with yoghurt, tomato sauce and hot butter

Et Sote £14.50
Succulent pieces of fresh lamb, green peppers, tomatoes and mushrooms gently cooked in the traditional copper pan served with bulgur wheat and yoghurt.

Tavuk Sote £14.25
Tender pieces of chicken gently cooked with green pepper, mushrooms and tomatoes cooked in the traditional copper pan served with bulgur wheat and yoghurt.

Coban Kavurma £14.00
Sizzling strips of lamb with tomato and onion cooked in the traditional copper pan served with bulgur wheat and yoghurt.

FIRINDA *(Baked in clay oven)*

Guvec £14.00

Lamb stew with tomato, aubergine, green pepper, onion and garlic accompanied with bulgur wheat and yoghurt.

Firin Agzi £14.50

Baked lamb chops served with grilled tomato, green pepper with bulgur wheat and yoghurt.

Kremith Kofte £14.00

Cubed lamb marinated in garlic, tomatoes, green peppers and baked in a clay dish served with bulgur wheat and yoghurt.

Kremith Kusbasi £14.50

Cubed lamb marinated in tomatoes, peppers onions and garlic baked in a clay dish served with bulgur wheat and yoghurt.

Kremith Tavuk £14.00

Cubed chicken marinated in tomatoes, peppers onions and garlic baked in a clay dish served

Incik Kebab £14.00

Lamb shanks served with tomatoes, peppers and served with bulgur wheat and yoghurt.

VEGETARIAN DISHES

Sebze Kebab £13.50

Mixed vegetables (aubergine, green pepper, tomato and mushroom) grilled tomato, green pepper and yoghurt.

Vegetarian Musakka £13.00

Aubergine, green & red peppers, potato, carrot, tomato, onion, and garlic served with yoghurt and bulgur wheat,

SEA FOODS

Karides £14.50

6 Tiger prawns topped with a sauce of olive oil, garlic, onion and chilli peppers. Served with bulgur wheat and yoghurt.

Balik (Fish) £18.00

Sea Bream or Sea Bass charcoal grilled and served with green leaf salad.

Kremith Balik (Fish) £18.00

Sea Bream or Sea Bass baked in garlic, lemon and onions in a clay dish. Served with green salad and chef's own sauce.

Grilled Salmon £18.00

Charcoaled salmon filler served with green leaf salad

TURK PIZZA *(Very thin pide bread with simple toppings)*

Kiy mali £11.00

Finely chopped lamb with onion and parsley.

Lahmacun £3.00

Finely chopped lamb with onion parsley and chilli

Kusbasi £12.00

Small cubes of lamb with chopped tomato.

Peynirli (V) £11.00

Feta cheese with chopped tomato.

Vegetarian (V) £11.00

Tomato, cheese, mushroom, green pepper and parsley.

Sucuklu Pide £11.00

Turkish salami with cheese.

SERVICE NOT INCLUDED

In true Turkish tradition you may be requested to share a table during busy periods. We hope you will enjoy sharing in this ancient Anatolian custom.

WINE

WHITE	Small	Large	Bottle
Turkish White <i>Soft, dry and fragrant</i>	£4.50	£5.50	£16.50
Torrantica Pinot Grigio <i>Fresh, silky, great balance & persistence.</i>	£4.50	£5.50	£17.50
El Meson Rioja White <i>Dry & generous in fruit, with a pleasant acidity</i>	£4.50	£5.50	£17.95
Oscar Truschel Reserva Riesling <i>Dry, elegant, racy wine with tight structure & long finish</i>			£25.00

ROSE

Turkish Rose <i>Fresh, delicate and spicy.</i>	£4.50	£5.50	£16.50
Torrantica Pinot Grigio blush <i>Intense, harmonious & complex with clear notes of melon and candied fruit.</i>	£4.50	£5.50	£17.50

RED

Turkish Red <i>Ripe and fruity.</i>	£4.50	£5.50	£16.50
Torrantica Merlot <i>Soft, round, velvety, net and persistent</i>	£4.50	£5.50	£17.95
Rioja, Campo Dorado <i>Mellow, with ripe red berries</i>	£4.50	£5.50	£17.95
Chateau Barrail Laussac <i>Well balanced with smooth tannins & a powerful spicy aftertaste</i>			£25.00

SPARKLING

La Diva Prosecco <i>Delicately fruity with a slightly aromatic bouquet</i>			£19.50
Moet & Chandon <i>Bright fruitiness, a seductive palate & an elegant maturity</i>			£45.00

OTHER DRINKS

BEER

Efes Pilsner Draft			£5.00
Efes Pilsner			£3.50
Budweiser			£3.50
Guinness Draft			£3.75
Stella			£3.75
Fosters			£3.75
Cider (bottled)			£5.50

SPIRITS

	Single	Double
Raki	£4.00	£5.00
Bombay Sapphire	£4.00	£5.50
Smirnoff Black Vodka	£4.00	£5.50
Bacardi	£4.00	£5.50
Jameson	£4.00	£5.50
Jack Daniels	£4.00	£5.50
Cognac Remy Martin	£4.00	£5.50
Raki Bottle	35cl £35.00	70cl £50.00

SOFT DRINKS

Mineral Water (small)	£1.70
Mineral Water (large)	£4.50
Fresh Orange Juice	£2.00
Coca/ Diet Coke	£2.00
Lemonade	£2.00
Ayran, Turkish yoghurt drink	£2.00

HOT DRINKS

Turkish Coffee	£1.50
Filter Coffee	£1.50
Decaffeinated Coffee	£1.50
Turkish Tea	£1.50
Tea	£1.50



Here at Meze we aim to bring you the best of simple Turkish food and also the best of traditional Turkish hospitality.

We hope that you have enjoyed your meal, and that we will see you, and your friends again soon.

If you have any comments, or if there is anything you feel we could do better, please tell the manager





MEZE

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