

COLD STARTERS

Hummus ✓ <i>Puréeed chickpeas with tahini, garlic, lemon and sumac.</i>	2.9	Beetroot Tarator ✓ <i>Oven-roasted beetroot, hung yoghurt, hint of garlic and olive oil topped with crushed walnuts.</i>	3.5
Tarama <i>Smoked cod's roe with onion and lemon.</i>	2.9	Smashed Eggplant ✓ <i>Smoked eggplant and Kapia peppers smashed with tahini, olive oil and lemon topped with fresh pomegranates.</i>	3.5
Cacik ✓ <i>Cucumber, mint, hint of garlic in creamy strained yoghurt.</i>	2.9	Kisir Salad ✓ <i>Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.</i>	3.9
Olives ✓ <i>Gemlik olives in herb marinade, dressed in olive oil with a hint of garlic.</i>	2.9	Shakshuka ✓ <i>Bertha roasted eggplants, shallots, Kapia peppers tossed in tomato sauce.</i>	3.5
Selection of Mezes <i>A selection of 5 mezes recommended by the head chef.</i>	10.9		

HOT STARTERS

Pachanga <i>Filo pastry, filled with mixed bell peppers, portobello mushrooms, kashar cheese, cured fine beef and parsley, on roasted red pepper sauce</i>	4.9	Honey-Glazed Goats' Cheese ✓ <i>Honey-glazed goats' cheese served with Bertha roasted beetroot, caramelised shallots and walnuts, drizzled with 8 years' aged balsamic.</i>	6.5
Lamb's Liver (Skewd Style) <i>Lamb's liver, lightly floured, pan-fried with red onions, parsley and cumin.</i>	5.25	Hellim ✓ <i>Charcoal grilled Cypriot cheese with Bertha roasted plum tomatoes.</i>	4.5
Hummus Kavurma <i>Hummus topped with sautéed mini cubes of lamb, Antep pine kernels, Kapia peppers and sumac.</i>	5.9	Pan-Seared Scallops <i>Served with coconut mash and Malibu butter.</i>	6.5
Mini Lahmacun <i>Laventine round flat bread with hand-minced lamb, fresh flat parsley, tomatoes, bell peppers and hint of garlic.</i>	3.5	Grilled Prawns <i>Garlic and ginger marinated king prawns cooked in our Bertha oven served with sweet chilli sauce.</i>	6.5
Bertha Grilled Octopus <i>Served with mediterranean salsa.</i>	6.5	Chicken Wings <i>Marinated and charcoal grilled.</i>	4.5
Sujuk <i>Charcoal grilled spicy beef sausage, with honey, herb yoghurt & parsley.</i>	4.9	Calamari <i>Lightly floured, seasoned with smoked paprika, served with squidink, lime ginger aioli dip.</i>	5.9

SIDES

Pilav Rice or Bulgur Rice ✓ <i>Rice with noodles or spicy red bulgur wheat with vegetables.</i>	1.9
Hand-Cut Chips ✓ <i>With thyme and rock salt.</i>	2.5
Coal Fired Chillies ✓ <i>Hot bullet chillies, charcoal grilled and dressed with olive oil.</i>	2.9
Barbecued Mushroom Or Onions ✓ <i>Coal-fired, drenched in olive oil, turnip juice, topped with pomegranate molasses, rocket and sumac.</i>	2.9
Seasonal Greens ✓ <i>Please ask for today is choice.</i>	4.5
Barbecued Vegetables ✓ <i>A seasonal combination of charcoal-fired vegetables drenched in turnip and pomegranate molasses, extra virgin olive oil and sumac.</i>	4.9
Creamy Spinach ✓ <i>Fresh spinach cooked with butter, garlic and cream topped with parmesan.</i>	3.5

HOT COAL PRODUCTIONS

All of our dishes are cooked over British woodlands coal & served with Shepherd's Salad and Pilav or Bulgur Rice.

Lamb Shish (Fillet) <i>Our signature dish.</i>	12.9
Chicken Shish	9.9
Lamb Ribs	10.9
Lamb Chops	14.9
Adana <i>Hand-minced lamb seasoned and skewered.</i>	10.9
Chicken Wings <i>Marinated organic chicken wings.</i>	9.9
Lamb's Liver (Skewd Style) <i>Fresh lambs liver, lightly floured, pan-fried with red onions, parsley and cumin.</i>	9.9
Halep <i>Hand-minced seasoned, skewered lamb served on a bed of spicy tomato and onion sauce.</i>	12.9
Wrapped Beyti <i>Seasoned minced lamb grilled, wrapped in lavash bread & toasted, served with hung yoghurt and Halep sauce.</i>	13.9
Ali Nazik <i>Smoked and smashed eggplant, garlic and Kapia peppers, topped with chopped lamb shish, side of hung yoghurt.</i>	14.5
Veli Nazik <i>Smoked and smashed eggplant garlic and Kapia peppers, topped with chopped chicken shish, side of hung yoghurt.</i>	13.5
Vegetarian Skewer ✓ <i>A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumac.</i>	9.9
Mixed Kebab <i>Lamb shish, chicken shish, adana shish, lamb chop, lamb ribs.</i>	16.9
Mixed Shish <i>Lean and tender chunks of chicken breast and lamb shish fillet skewered and grilled over charcoal.</i>	11.9
Sea Bass or Sea Bream <i>Charcoal grilled, served with hand-cut potato chips, tartare sauce.</i>	19.9

BRING THE
SKEW D DINING EXPERIENCE
HOME

CALL TO PLACE YOUR ORDER
020 8449 7771

STONE OVEN

Thin oblong flat dough.
Served with Shepherd Salad.

Lamb Or Chicken <i>Diced lamb or chicken, shallots, bell peppers and parsley.</i>	9.9
Classic ✓ <i>Pide topped with kashar cheese and chery vine tomatoes.</i>	6.9
Vegetarian ✓ <i>Seasoned seasonal vegetables topped with kashar cheese</i>	7.9
Spinach & Feta ✓ <i>Spinach, red chilli, feta cheese and onions.</i>	7.9
Sultan's Pide <i>Seasonal vegetables, diced lamb, oak-cured beef, sujuk topped with kashar cheese.</i>	11.9

SALADS

Shepherd's Salad ✓ <i>A combination of tomatoes, cucumbers, red onions, fresh parsley with olive oil sumac and pomegranate molasses.</i>	2.9
Avocado And Mixed Leaf Salad ✓ <i>Topped with fresh pomegranate, olive oil and pomegranate molasses.</i>	4.5
The Skewd Salad ✓ <i>Baby leaves, dried figs, sultanas, dates, cranberries and apple topped with Erzincan tulum cheese, crushed walnuts, olive oil sumac and pomegranate molasses.</i>	4.9

DESSERTS

Poached Pear <i>Conference pear poached with star anise & cinnamon infused red wine, piped with almond cream.</i>	4.5
Blueberry Cheesecake	4.9
Baklava	5.5

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance, please advise a member of staff who will be pleased to assist you.



TAKEAWAY MENU
ANATOLIAN WITH ATTITUDE