

SMALL COLD MEZZE

Hummus ✓ <i>Purée chickpeas with tahini, garlic, lemon and sumac.</i>	4.9	Beetroot Tarator ✓ <i>Oven-roasted beetroot, hung yoghurt, hint of garlic and olive oil topped with crushed walnuts.</i>	5.5
Tarama <i>Smoked cod's roe with onion and lemon.</i>	4.9	Smashed Eggplant ✓ <i>Smoked eggplant and Kapia peppers smashed with tahini, olive oil and lemon topped with fresh pomegranates.</i>	5.9
Cacik ✓ <i>Cucumber, mint, hint of garlic in creamy strained yoghurt.</i>	4.9	Kisir Salad ✓ <i>Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.</i>	5.5
Olives ✓ <i>Gemlik olives in herb marinade, dressed in olive oil with a hint of garlic.</i>	4.5	Shakshuka ✓ <i>Bertha roasted eggplants, shallots, Kapia peppers tossed in tomato sauce.</i>	4.9
Selection of Mezes <i>A selection of 5 mezes recommended by the head chef.</i>	16.9		

SMALL HOT MEZZE

Pachanga <i>Filo pastry, filled with mixed bell peppers, portobello mushrooms, kashar cheese, cured fine beef and parsley, on roasted red pepper sauce</i>	7.5	Hellim ✓ <i>Charcoal grilled Cypriot cheese with Bertha roasted plum tomatoes.</i>	6.9
Lamb's Liver (Skewd Style) <i>Lamb's liver, lightly floured, pan-fried with red onions, parsley and cumin.</i>	7.5	Pan-Seared Scallops <i>Served with coconut chips, mash and Malibu butter.</i>	9.9
Hummus Kavurma <i>Hummus topped with sautéed mini cubes of lamb, Antep pine kernels, Kapia peppers and sumac.</i>	7.5	Grilled Prawns <i>Garlic and ginger marinated king prawns cooked in our Bertha oven served with sweet chilli sauce.</i>	9.9
Mini Lahmacun <i>Laurentine round flat bread with hand-minced lamb, fresh flat parsley, tomatoes, bell peppers and hint of garlic.</i>	6.5	Chicken Wings <i>Marinated and charcoal grilled.</i>	5.9
Bertha Grilled Octopus <i>Served with mediterranean salsa.</i>	9.9	Calamari <i>Lightly floured, seasoned with smoked paprika, served with lime ginger chilli dip.</i>	7.9
Sujuk <i>Charcoal grilled spicy beef sausage, with honey, herb yoghurt & parsley.</i>	6.5	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>	8.5

SALADS

Shepherd's Salad ✓ <i>A combination of tomatoes, cucumbers, red onions, fresh parsley with olive oil sumac and pomegranate molasses.</i>	3.5
Avocado And Mixed Leaf Salad ✓ <i>Topped with fresh pomegranate, olive oil and pomegranate molasses.</i>	5.9
The Skewd Salad ✓ <i>Baby leaves, dried figs, sultanas, dates, cranberries and apple topped with Erzincon tulum cheese, crushed walnuts, olive oil sumac and pomegranate molasses.</i>	6.5

HOT COAL PRODUCTIONS

All of our dishes are cooked over British woodlands coal & served with Shepherd's Salad.

Lamb Shish (Fillet) <i>Our signature dish.</i>	18.9
Chicken Shish	15.5
Lamb Ribs	15.5
Lamb Chops	21.9
Adana <i>Hand-minced lamb seasoned and skewered.</i>	15.5
Chicken Wings <i>Marinated chicken wings</i>	13.9
Halep <i>Hand-minced seasoned, skewered lamb served on a bed of spicy tomato and onion sauce.</i>	17.5
Wrapped Beyti <i>Seasoned minced lamb grilled, wrapped in lavash bread & toasted, served with hung yoghurt and Halep sauce.</i>	18.9
Ali Nazik <i>Smoked and smashed eggplant, garlic and Kapia peppers, topped with chopped lamb shish, side of hung yoghurt.</i>	21.9
Veli Nazik <i>Smoked and smashed eggplant garlic and Kapia peppers, topped with chopped chicken shish, side of hung yoghurt.</i>	17.9
Vegetarian Skewer ✓ <i>A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumac.</i>	12.9
Mixed Kebab <i>Lamb shish, chicken shish, adana shish, lamb chop, lamb ribs.</i>	24.9
Sea Bass or Sea Bream <i>Charcoal grilled, served with hand-cut potato chips, tartare sauce.</i>	21.9

PRIME BLACK ANGUS BEEF

56 days matured, Portobello mushrooms, watercress, hand cut chips, marrow bone.

Rib-Eye Steak (12oz)	29.9
Fillet Steak (10oz)	32.9
Sauces: Peppercorn, Red Wine	2.5

STONE OVEN (PEE-DEH)

Thin oblong flat dough.
Served with Shepherd Salad.

Lamb Or Chicken <i>Diced lamb or chicken, shallots, bell peppers and parsley.</i>	12.9
Classic ✓ <i>Pide topped with kashar cheese and cherry vine tomatoes.</i>	9.9
Vegetarian ✓ <i>Seasoned seasonal vegetables topped with kashar cheese</i>	10.9
Spinach & Feta ✓ <i>Spinach, red chilli, feta cheese and onions.</i>	10.9
Sultan's Pide <i>Seasonal vegetables, diced lamb, oak-cured beef, sujuk topped with kashar cheese.</i>	14.9

SIDES

Pilav Rice or Bulgur Rice ✓ <i>Rice with noodles or spicy red bulgur wheat with vegetables.</i>	3.5
Hand-Cut Chips ✓ <i>With thyme and rock salt.</i>	4.5
Creamy Spinach ✓ <i>Fresh spinach cooked with butter, garlic and cream topped with parmesan.</i>	5.9
Coal Fired Chillies ✓ <i>Hot bullet chillies, Maldon salt, olive oil</i>	3.9
Barbecued Mushroom Or Onions ✓ <i>Coal-fired, drenched in olive oil, turnip juice, topped with pomegranate molasses, rocket and sumac.</i>	4.5
Seasonal Greens ✓ <i>Please ask your server.</i>	5.9
Barbecued Vegetables ✓ <i>A seasonal combination of charcoal-fired vegetables drenched in turnip and pomegranate molasses, extra virgin olive oil and sumac.</i>	6.9



À LA CARTE MENU
ANATOLIAN WITH ATTITUDE

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.

A discretionary 12.5% service charge will be added to the final bill.



SPARKLING

DESCRIPTION	VINTAGE	GRAPE	REGION	COUNTRY	PRICE
☆ Extra Dry, Cielo 7 th Heaven	NV	PROSECCO	VENETO	ITALY	26.9
Maximum Rosé, Metodo Clasico, Ferrari	NV	CHARDONNAY PINOT NOIR	ALTO ADIGE	ITALY	44.9

CHAMPAGNE

☆ Taittinger, Brut Réserve	NV	CHARDONNAY	CHAMPAGNE	FRANCE	79
Cuvée Rosé Brut, Laurent Perrier	NV	PINOT NOIR	CHAMPAGNE	FRANCE	99
Cuvée Dom Pérignon, Moët & Chandon	2004	CHARDONNAY PINOT NOIR	CHAMPAGNE	FRANCE	169

WHITE WINE

♡ La Bastille	2017	UGNI BLANC COLOMBARD	LANGUEDOC ROUSSILLON	FRANCE	19.9
☆ The Post Tree	2017	CHENIN BLANC	SWARTLAND	SOUTH AFRICA	20.5
☆ La Borie	2017	VIIGNIER	CAHORS	FRANCE	21.9
Kayra	2016	NARINCE	ANATOLIA	TURKEY	22.5
Cielo e Terra	2017	PINOT GRIGIO	DELLE VENEZIE	ITALY	23.9
Las Condes	2018	SAUVIGNON BLANC	VELLE DE RAPEL	CHILE	24.9
Picpoul De Pinet	2017	PINOT GRIS	LANGUEDOC	FRANCE	26.9
☆ Wild Rock	2017	SAUVIGNON BLANC	MARLBOROUGH	NEW ZEALAND	31.9
Tenimenti Ca'Bianca Gavi	2017	CORTESE	GAVI	ITALY	33.5
♡ Kayra	2013	CHARDONNAY	DENIZLI	TURKEY	34.9
Urlar	2017	ORGANIC SAUVIGNON BLANC	GLADSTONE	NEW ZEALAND	36.5
☆ Hubert Brochard	2016	POUILLY FUMÉ	LOIRE	FRANCE	39.9
Domaine des Chasseignes	2016	SANCERRE	LOIRE	FRANCE	42.9

ROSÉ WINE

☆ Cielo e Terra	NV	PINOT GRIGIO BLUSH	DELLE VENEZIE	ITALY	18.9
♡ Kayra	2017	KALECIK KARASI ROSE	AEGEAN	TURKEY	23.9
Château du Rouët 1840	2017	GRENAICHE CINSAULT TIBOUREN	CÔTES DE PROVENCE	FRANCE	27.9



■ All wines by glass are available in 125ml on request and by law.

DRINKS MENU

FRESHLY SQUEEZED JUICES - 4.5
Fresh Lemonade (With Fresh Mint)

HOPS

♡ Efes (Turkey) 500cl	4.9
Asahi Dry (Japan) 330cl	4.5
Keo (Cyprus) 330cl	3.9
Peroni (Italy) 330cl	3.9
Bira (London) 330cl	3.5

LIQUEURS - 25 ml

Ameretto (Italy)	3.9
☆ Frangelico (Italy)	4.5
Skinos (Greece)	4.5

JUNIPER - 25 ml

☆ Beefeather 24 (U.K.)	4.5
Beefeather Burroughs Reserve (U.K.)	12.9
Tanqueray No. 10 (U.K.)	6.9

SUGAR CANE - 25 ml

Havana Club Anejo (Kuba) 7YO	4.5
☆ Havana Club Anejo (Kuba) 15YO	11.9

ANISEED - 25 ml

Yeni Rakı Āla (Turkey)	4.9
♡ Tekirdağ No. 10 (Turkey)	5.9
Ouzo (Greece)	4.5
Yeni Rakı Ustaların Karışımı (Turkey)	6.9

AGAVE - 25 ml

Patron Xo Café (Mexico)	6.9
☆ Omega Altos (Mexico)	4.5

WHISKEY - 25 ml

Glenlivet (Speyside) 12YO	5.5
♡ Chivas Regal (Speyside) 18YO	10.9
Blue Label (Scotland) 18YO	12.9
Black Label (Scotland) 12YO	6.9
☆ Royal Salute (Scotland) 21YO	12.9

■ A discretionary 12.5% service charge will be added to the final bill.

RED WINE

DESCRIPTION	VINTAGE	GRAPE	REGION	COUNTRY	PRICE
♡ Mamb-O	NV	SANGIOVESE	TOSCANA	ITALY	19.9
☆ The Post Tree	2013	PINOTAGE	WESTERN CAPE	SOUTH AFRICA	20.5
Torres Saracena	2016	NERO D'AVOLA	TERRE SICILIANE	ITALY	21.9
☆ Kayra	2016	KALECIK KARASI	ANATOLIA	TURKEY	23.9
Las Condes	2017	MERLOT	VALLE DE RAPEL	CHILE	24.9
Parini	2016	MONTEPULCIANO	D'ABRUZZO	ITALY	25.5
Lor du Sud	2016	CABERNET SAUVIGNON	LANGUEDOC ROUSSILLON	FRANCE	26.9
Kayra Buzbag Reserve	2013	OKUZGOZU BOGAZKERE	ELAZIG DIYARBAKIR	TURKEY	28.5
☆ Vina Albina	2015	TEMPRANILLO	RIOJA	SPAIN	29.9
♡ Bodega Raffy Hedera	2014	MALBEC	MENDOZA	ARGENTINA	33.9
☆ The Crasher	2016	PINOT NOIR	CALIFORNIA	UNITED STATES	35.9
♡ Kayra Vintage Single Vineyard	2008	MERLOT	ELAZIG	TURKEY	42.9
St. Emillion Château de Rouques	2015	MERLOT CABERNET SAUVIGNON	BORDEAUX	FRANCE	54.9
Kayra Imperial	2012	OKUZGOZU	ELAZIG	TURKEY	69.9

BY THE GLASS WHITE 175 ML

♡ La Bastille	2017	UGNI BLANC COLOMBARD	LANGUEDOC ROUSSILLON	FRANCE	5.25
Cielo e Terra	2017	PINOT GRIGIO	DELLE VENEZIE	ITALY	6.25
Las Condes	2017	SAUVIGNON BLANC	VELLE DE RAPEL	CHILE	6.75

BY THE GLASS RED 175 ML

♡ Mamb-O	NV	SANGIOVESE	TOSCANA	ITALY	5.25
☆ The Post Tree	2013	PINOTAGE	WESTERN CAPE	SOUTH AFRICA	5.75
☆ Kayra	2016	KALECIK KARASI	ANATOLIA	TURKEY	6.25
Las Condes	2017	MERLOT	VALLE DE RAPEL	CHILE	6.75

BY THE GLASS ROSÉ 175 ML

☆ Cielo e Terra	NV	PINOT GRIGIO BLUSH	DELLE VENEZIE	ITALY	5.25
♡ Kayra	2016	KALECIK KARASI ROSE	AEGEAN	TURKEY	5.9

BY THE GLASS SPARKLING 125 ML

☆ Extra Dry, Cielo 7 th Heaven	NV	PROSECCO	VENETO	ITALY	6.5
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BRANDY - 25 ml

♡ Martel V.S (France)	4.5
Coirvoisier (France)	5.5
Hennessy X.O (France)	12.9
☆ Martel X.O (France)	12.9

VODKA - 25 ml

Absolut Flavored (Sweden) (raspberry, grapevine, mandarin, peach, lime, vanilla)	4.5
♡ Absolut Elyx (Sweden)	5.5
Grey Goose (France)	5.9

JUICES - 2.9

Cloudy Apple	Orange
Cranberry	Cloudy Pear
Mango	Pink Lemonade
Cherry	Elder Flower

MASTIKA WATER (330cl) - 2.9
The naturally flavoured mastika sparkling water is a product of the distillation of pure mastika, using steam.

♡ Skewd Choice ☆ Skewd Signature Mixers: £1.90