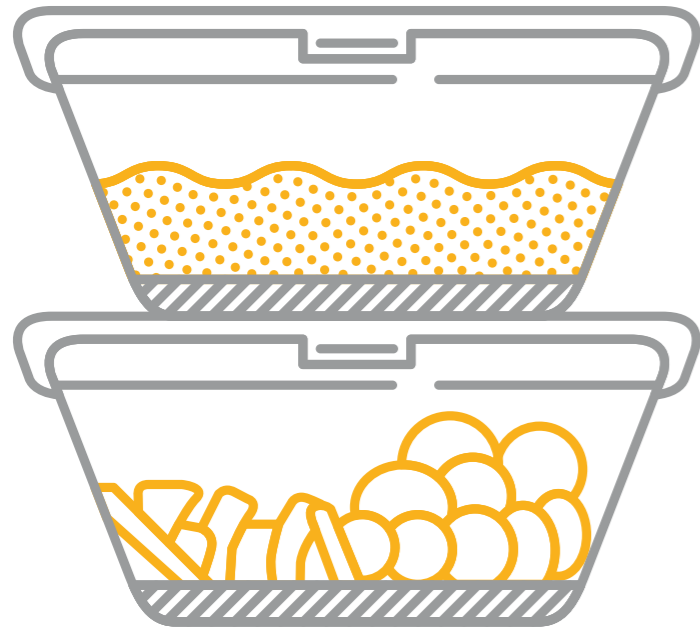


BRING THE

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| 12 COCKFOSTERS PARADE
LONDON - EN4 0BX



TAKEAWAY MENU
ANATOLIAN WITH ATTITUDE



| ANATOLIAN
WITH ATTITUDE



COLD STARTERS

Hummus ✓ Puréeed chickpeas with tahini, garlic, lemon and sumac.	3.9
Tarama Smoked cod's roe with onion and lemon.	3.9
Cacik ✓ Cucumber, mint, hint of garlic in creamy strained yoghurt.	3.9
Olives ✓ Gemlik olives in herb marinade, dressed in olive oil with a hint of garlic.	3.9
Selection of Mezes A selection of 5 mezes recommended by the head chef.	12.9
Beetroot Tarator ✓ Oven-roasted beetroot, hung yoghurt, hint of garlic and olive oil topped with crushed walnuts.	4.5
Smashed Eggplant ✓ Smoked eggplant and Kapia peppers smashed with tahini, olive oil and lemon topped with fresh pomegranates.	4.5
Kisir Salad ✓ Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.	4.9
Shakshuka ✓ Bertha roasted eggplants, shallots, Kapia peppers tossed in tomato sauce.	4.5

SIDES

Pilav Rice or Bulgur Rice ✓ Rice with noodles or spicy red bulgur wheat with vegetables.	2.5
Hand-Cut Chips ✓ With thyme and rock salt.	3.9
Coal Fired Chillies ✓ Hot bullet chillies, charcoal grilled and dressed with olive oil.	2.9
Barbecued Mushroom Or Onions ✓ Coal-fired, drenched in olive oil, turnip juice, topped with pomegranate molasses, rocket and sumac.	3.5
Seasonal Greens ✓ Please ask for today is choice.	4.9
Barbecued Vegetables ✓ A seasonal combination of charcoal-fired vegetables drenched in turnip and pomegranate molasses, extra virgin olive oil and sumac.	5.5
Creamy Spinach ✓ Fresh spinach cooked with butter, garlic and cream topped with parmesan.	4.5

DESSERTS

Poached Pear Conference pear poached with star anise & cinnamon infused red wine, piped with almond cream.	5.5
Blueberry Cheesecake	4.9
Baklava	5.9

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) Our signature dish.	14.9
Chicken Shish	12.9
Lamb Ribs	13.9
Lamb Chops	17.5
Adana Hand-minced lamb seasoned and skewered.	13.9
Chicken Wings Marinated organic chicken wings.	12.9
Lamb's Liver (Skewd Style) Fresh lambs liver, lightly floured, pan-fried with red onions, parsley and cumin.	12.9
Halep Hand-minced seasoned, skewered lamb served on a bed of spicy tomato and onion sauce.	14.9
Wrapped Beyti Seasoned minced lamb grilled, wrapped in lavash bread & toasted, served with hung yoghurt and Halep sauce.	15.9
Ali Nazik Smoked and smashed eggplant, garlic and Kapia peppers, topped with chopped lamb shish, side of hung yoghurt.	18.5
Veli Nazik Smoked and smashed eggplant garlic and Kapia peppers, topped with chopped chicken shish, side of hung yoghurt.	16.5
Vegetarian Skewer ✓ A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumac.	10.9
Mixed Kebab Lamb shish, chicken shish, adana shish, lamb chop, lamb ribs.	19.9
Mixed Shish Lean and tender chunks of chicken breast and lamb shish fillet skewered and grilled over charcoal.	14.9
Sea Bass or Sea Bream Charcoal grilled, served with hand-cut potato chips, tartare sauce.	18.9

SALADS

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

HOT STARTERS

Pachanga Filo pastry, filled with mixed bell peppers, portobello mushrooms, kashar cheese, cured fine beef and parsley, on roasted red pepper sauce	6.5
Lamb's Liver (Skewd Style) Lamb's liver, lightly floured, pan-fried with red onions, parsley and cumin.	5.9
Hummus Kavurma Hummus topped with sautéed mini cubes of lamb, Antep pine kernels, Kapia peppers and sumac.	5.9
Mini Lahmacun Laventine round flat bread with hand-minced lamb, fresh flat parsley, tomatoes, bell peppers and hint of garlic.	4.5
Bertha Grilled Octopus Served with mediterranean salsa.	7.9
Sujuk Charcoal grilled spicy beef sausage, with honey, herb yoghurt & parsley.	5.5
Honey-Glazed Goats' Cheese ✓ Honey-glazed goats' cheese served with Bertha roasted beetroot, caramelised shallots and walnuts, drizzled with 8 years' aged balsamic.	7.5
Hellim ✓ Charcoal grilled Cypriot cheese with Bertha roasted plum tomatoes.	5.9
Pan-Seared Scallops Served with coconut mash and Malibu butter.	7.9
Grilled Prawns Garlic and ginger marinated king prawns cooked in our Bertha oven served with sweet chilli sauce.	7.9
Chicken Wings Marinated and charcoal grilled.	4.9
Calamari Lightly floured, seasoned with smoked paprika, served with squidink, lime ginger aioli dip.	7.5

STONE OVEN

Thin oblong flat dough. Served with Shepherd Salad.	
Lamb Or Chicken Diced lamb or chicken, shallots, bell peppers and parsley.	10.9
Classic ✓ Pide topped with kashar cheese and cherry vine tomatoes.	8.9
Vegetarian ✓ Seasoned seasonal vegetables topped with kashar cheese	8.9
Spinach & Feta ✓ Spinach, red chilli, feta cheese and onions.	9.9
Sultan's Pide Seasonal vegetables, diced lamb, oak-cured beef, sujuk topped with kashar cheese.	12.9

■ 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.