

STARTERS

HOMEMADE FLATBREAD

2.50

Cold Starter

MIXED OLIVES (V) (VG) Marinated in Olive Oil & Seasoning	4.45
HUMMUS (V) (VG) (N) Chickpeas, Tahini, Lemon Juice, Garlic & Olive Oil	4.95
CACIK (V) Creamy salted yoghurt Cucumber, Mint & Garlic	4.95
TARAMASALATA Salted Cured Roe of Cod	4.95
SMOKED AUBERGINE (V) Smoked Aubergine Garlic & Yoghurt	4.95
THREE DIPS Choose from Hummus, Aubergine, Cacik or Tarama	5.95
COUSCOUS (V) (VG) Bulgur Wheat, Herbs & Pomegranate Sauce & Fresh Parsley	4.95
POTATO SALAD (V) (VG) Baby Potatoes, Coriander, Olive Oil & Apple Cider Vinegar	4.95
BEETROOT (V) (VG) Beetroot in Apple Cider Vinegar, Olive Oil, Mint & Lemon Juice	5.95
STUFFED VINE LEAVES (V) (VG) Vine leaves, Rice, Herbs, Tomato & Olive Oil	5.95
FETA CHEESE (V) Sliced Feta Cheese, Olive Oil & Chilli Flakes	5.95
BUFFALO MOZZARELLA (V) Creamy Mozzarella, sliced Beef Tomato & Basil Sauce	7.45

Hot Starter

TURKISH SAUSAGE Grilled Slightly Spicy, Beef Sausage	6.45
CHICKEN WINGS Marinated Grilled Chicken Wings	6.95
SEMOSH FALAFEL & HUMMUS (V) (VG) (N) Crushed Balls of Chickpeas, Broad Beans & Herbs	6.45
GRILLED HALLOUMI (V) Grilled Turkish Cheese	6.95
FILO FETA PARCELS (V) Filo Pastry, Feta Cheese & Spinach	6.95
COUSCOUS MEAT BALLS Couscous dough balls, Sautéed Beef Mince & Herbs	6.95
STUFFED AUBERGINE (V) (VG) Baked Aubergines, Vegetable Medley & Feta Cheese Pieces (Can be Vegan Option with no Feta cheese)	6.95
CALAMARI Squid Rings in Crispy Panko Breadcrumbs	6.95
KOFTE WITH YOGHURT Grilled minced Lamb Balls, on Salted yoghurt	7.45
LAMB LIVER Light flour coating, Chilli Flakes, Sautéed Red Onions & Parsley	7.95
KING PRAWNS Butter, Garlic, Spring Onion, Tomato, Sweet Chilli Flakes & White Wine	8.95

MIXED STARTERS TO SHARE

TO SHARE 3 + 3 35.00

A choice of three individual hot & three cold starters to share, Served with warm flatbread
(Does not include Three Dips or King Prawns)

TO SHARE 5 + 5 60.00

A choice of five individual hot & five cold starters to share, Served with warm flatbread
(Does not include Three Dips or King Prawns)

ON THE GRILL

COOKED OVER AN OPEN CHARCOAL PIT, SERVED ON TOP OF A SLICE OF LAVASH BREAD, WITH BULGUR OR SEHRIYELI RICE & MEDITERRANEAN OR COBAN SALAD

CHICKEN WINGS Marinated Grilled Chicken Wings	14.95	LAMB RIBS Tender Lamb Ribs	15.95
SPICY CHICKEN Tender Chicken pieces with spices of Chilli & Paprika	15.95	LAMB SAUSAGE Homemade Lamb Sausages	14.95
CHICKEN KOFTE Minced Chicken Breast mixed with Onions, Peppers & Seasoning	15.95	LAMB KOFTE Marinated minced Lamb, mixed with Onions, Peppers & Seasoning	16.45
CHICKEN SHISH KEBAB Soft and tender, marinated Chicken breast cubes	16.95	COP SIS / SMALL LAMB CUTS KEBAB Small Prime Cuts of marinated Lamb	17.95
MIXED KOFTE - LAMB AND CHICKEN A combination of one Chicken Kofte Skewer & one Lamb Kofte Skewer	16.45	LAMB SHISH KEBAB Prime Cuts of marinated Lamb Cubes	17.95
MIXED SHISH KEBAB - LAMB AND CHICKEN A combination of tender Chicken Breast & Lamb Cubes	17.95	LAMB CHOPS Best End Tender seasoned Lamb Chops	19.95
VEGETABLE SHISH KEBAB (V) (VG) Thick cut slices of Grilled Vegetables coated in a Pomegranate Sauce	13.95	HALLOUMI & VEGETABLE SHISH (V) Grilled Turkish Cheese with thick cut slices of Grilled Vegetables, coated in Pomegranate Sauce	16.95
MIXED GRILL		24.95	
A combination of Lamb Shish, Chicken Shish, Lamb Kofte, Chicken Kofte, Lamb Chop & Chicken Wings			
MIXED PLATTER Lamb Shish, Chicken Shish, Lamb Kofte, Chicken Kofte, Lamb Chops & Chicken Wings, with two choices of Rice or Chips & two choices of Salad	60.00	FAMILY PLATTER Lamb Shish, Chicken Shish, Lamb Kofte, Chicken Kofte, Lamb Ribs, Lamb Sausage, Lamb Chops & Chicken Wings with four choices of Rice or Chips & four choices of Salad	120.00

ISKENDER KEBAB

CHARGRILLED MEATS LAYERED ON A BED OF CRISPY BUTTERED BREAD, TOPPED WITH SALTED CREAMY YOGHURT & TOMATO SAUCE, SERVED WITH SALAD

MINCED CHICKEN KOFTE ISKENDER Minced Chicken Breast mixed with Onions, Peppers & Seasoning	17.95	MINCED LAMB KOFTE ISKENDER Marinated minced Lamb, mixed with Onions, Peppers & Seasoning	17.95
CHICKEN SHISH ISKENDER Soft and tender, marinated Chicken breast cubes	18.95	LAMB SHISH ISKENDER Prime Cuts of marinated Lamb Cubes	18.95

HOUSE SPECIALS

ARNAVUT CIGER / LAMB LIVER	14.95	FIRIN MAKARNA / OVEN MACARONI CHEESE	14.95
Panfried Lambs Liver with a light flour coating, Chilli Flakes & Seasoning, Sautéed with Red Onions and Parsley. Served with Chips & Salad		Macaroni with Sautéed Lamb mince, Onions, Garlic & Finely chopped Parsley, topped with grated Halloumi & Cheddar cheese. Served with Salad	
MEAT MOUSSAKA	15.95	STUFFED AUBERGINE (V) (VG)	14.95
Sautéed slices of Aubergine, covered with Lamb & Beef mince & Vegetables. Cooked in a delicious Tomato, Onion & Garlic sauce, topped with Béchamel sauce & four types of grated cheese. Served with salad		Grilled Aubergines stuffed with Tomato & Pepper Medley, Cooked in a delicate Tomato & Garlic based sauce, topped with Feta Cheese. Served with Rice & Salad (Can be vegan option with no Feta Cheese)	
WRAPPED CHICKEN KOFTE IN LAVASH BREAD WITH YOGHURT & TOMATO SAUCE	15.95	SAUTEED CHICKEN	15.95
Grilled marinated Chicken Mince, wrapped in Lavash Bread, topped with Salted Yoghurt and drizzled in a tomato sauce. Served with Salad		Soft and tender Chicken breast pieces, Pan fried with Onions, Peppers and Tomatoes, in a Garlic & Chilli sauce. Served with Rice & Salad	
WRAPPED LAMB KOFTE IN LAVASH BREAD WITH YOGHURT & TOMATO SAUCE	15.95	SAUTEED LAMB	16.95
Grilled marinated Lamb Mince, wrapped in Lavash Bread, topped with Salted Yoghurt and drizzled in a Tomato sauce. Served with Salad		Soft and tender Lamb pieces, Pan fried with Onions, Peppers and Tomatoes, in a Garlic & Chilli sauce. Served with Rice & Salad	

STEAKS

WITH HOMEMADE CHIPS, PORTOBELLO MUSHROOM, GRILLED BEEF TOMATO, PEPPERS & ONIONS

SIRLOIN STEAK	23.95	RIB EYE STEAK	27.95
Succulent Prime Cut of Sirloin Steak		Succulent Prime Cut of Fillet Steak	

FISH

COOKED OVER AN OPEN CHARCOAL PIT, SERVED WITH BULGUR OR SEHRIYELI RICE & A MEDITERRANEAN OR COBAN SALAD

CALAMARI	17.95	KING PRAWNS	19.95
Crispy Squid in Crispy Panko Breadcrumbs & a homemade creamy Tartar sauce		Marinated in Butter, Garlic, Spring Onion, Fresh Tomato, Sweet Chilli Flakes & White Wine	
SEA BASS	17.95	SALMON	18.95
Fillet of Sea Bass, marinated with butter and seasoning, garnished with Parsley, Tomatoes and Lemon Wedges		Fillet of Salmon, marinated and seasoned, served with grilled vegetables of mixed Peppers, Onions & Mushrooms	

BURGERS

ALL SERVED WITH HOMEMADE CHIPS, FRIED ONIONS, LETTUCE, BEEF TOMATO & GERKIN SLICES

CLASSIC BURGER	12.95	CHEESE BURGER	13.95
Homemade Beef patty served on a Brioche Bun		Homemade Beef patty & Cheddar cheese served on a Brioche Bun	
HALLOUMI BURGER (V)	13.95	FALAFEL & HUMMUS BURGER (V)	13.95
Grilled Halloumi with Portobello Mushroom served on a Brioche Bun		Homemade Falafel, crushed onto a bed of Hummus served on a Brioche Bun	

LITTLE ONES

FOR LITTE TUMMIES (AGE 12 AND UNDER)
WITH A CHOICE OF JUICE, SERVED WITH RICE OR CHIPS & A SMALL SALAD MEDLEY

BURGER	LAMB MEAT BALLS
CHEESE BURGER	LAMB RIBS
CHICKEN WINGS	LAMB SHISH
CHICKEN SHISH	SALMON
SPICY CHICKEN	SEA BASS
CHICKEN MEAT BALLS	CALAMARI

SALADS

SALADS ON A BED OF MIXED LEAVES, SEASONED CUCUMBER, TOMATOES, RED ONIONS, PEPPERS, OLIVES & CRUMBLLED FETA CHEESE

HUMMUS & FALAFEL SALAD	12.95	SEA BASS SALAD	13.95
HUMMUS & HALLOUMI SALAD	12.95	SALMON SALAD	13.95
CHICKEN SALAD	12.95	HALLOUMI SALAD	13.95
ADDITIONAL FILLINGS:			
CHICKEN	4.45	AVOCADO	2.45
HALLOUMI	3.45	HUMMUS	2.45

SIDES

HOMEMADE FLAT BREAD (V)	2.50	HALLOUMI FRIES (V)	5.45
TAZE YOGURT / FRESH YOGHURT (V)	2.95	COBAN SALAD (V) (VG)	3.95
BULGUR PILAV / BULGUR RICE (V) (VG) Bulgur Wheat, Cooked with Tomatoes, Peppers & Onions	2.95	Traditional Turkish salad of chopped vegetables, dressed with Olive Oil and Lemon juice & Fresh Parsley	
SEHRIYELI PILAV / RICE WITH VERMICELLI NOODLES (V) White Rice Cooked with fried Vermicelli Noodles	2.95	MEDITERRANEAN SALAD (V)	3.95
HOMEMADE CHIPS (V) (VG) Made from Cyprus Potatoes	3.95	GARLIC MUSHROOMS (V) Pan Fried with Butter & Fresh Garlic	5.45



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