

SELINKIAZIM TRIP KITCHEN

EVENING MENU

TUESDAY-SATURDAY 17.00-22.00

SNACKS

Roasted nuts, beans & grains ~ 2.5

Marinated olives ~ 2.5

Muhammara on toast (each) ~ 1.2

Grilled Hellim & today's garnish ~ 3.5

Köfte — fried beef meatballs & tomato relish ~ 3.5

Bread selection ~ 1.5

Add — Medjool date butter/Paprika yoghurt/Lemon & garlic oil ~ 0.5 (each)

SEAFOOD

Mussels, Charleston peppers, garlic & tomatoes ~ 5.2

Crispy fried market fish, fennel salt & muscatel vinegar ~ 6.5

Pistachio crusted cod & preserved lemon butter sauce ~ 7.5

MEAT

Pomegranate glazed crispy lamb breast & yoghurt ~ 7

Hanger steak, aubergine bruschetta, charred peppers & sage ~ 8.5

Miso glazed chicken wings, mint chutney & çemen crumbs ~ 6

VEGETABLES & SALADS

Romaine lettuce & rocket salad with feta dressing ~ 3

Chilli roast cauliflower, pistachios, red onion & parsley ~ 3.5

Kisir — Spiced bulgur wheat, spring onion & walnut salad ~ 3.5

Fried potatoes, confit garlic, herb mayo & chilli salt ~ 4

Spicy red lentil köftes, lettuce, spring onions & lemon ~ 4

Courgette, feta & mint fritters with sour cream ~ 4.5

A discretionary 12.5% service will be added to your bill.
Please inform your waiter if you are allergic to any food items.
We're sorry but we cannot guarantee the absence of nuts in our dishes.