

# SKEWD

## ANATOLIAN WITH ATTITUDE

### COLD

<b>HUMMUS</b> V	7.9
<b>MIXED OLIVES</b> V	6.9
<b>TARAMA</b>	6.9
<b>CACIK</b> V	6.9
<b>BEETROOT TARATOR</b> V	6.9
Roasted beets, hung yoghurt, garlic, walnuts.	

### HOT

<b>PACHANGA</b>	9.9
Turkish spring roll, bell peppers, mushrooms, kashar cheese, cured beef on roasted pepper volute.	
<b>MINI LAHMACUN</b>	7.9
Hand minced lamb with vegetables on a bed of mini oblong flat bread.	
<b>LAMB'S LIVER</b>	9.9
Lightly floured, pan-cooked, cumin, red onions and parsley.	
<b>HUMMUS KAVURMA</b>	9.5
Sautéed lamb, pine nuts, chillis.	
<b>OCTOPUS</b>	13.9
<b>SUJUK</b>	7.9
Coal-fired beef sausage, herb yoghurt, honey.	
<b>HELLIM</b> V	9.5
Coal-fired cheese, roasted tomatoes.	

### SOIL

<b>ROASTED HERITAGE BEET SALAD</b> V	10.9
Herb goat cheese, chicory, endive, candied walnuts, balsamic glaze.	
<b>THE SKEWD SALAD</b> V	11.9
Seasonal leaves, dried figs, sultanas, dates, cranberries topped with Erzincan tulum cheese, crushed walnuts, olive oil sumak and pomegranate molasses.	
<b>AGEAN SALAD</b> V/VG	11.9
English cucumber, sugar drop cherry tomatoes, capers, red onion, Kalamata olives, sherry vinaigrette	

<b>SELECTION OF MEZES</b>	23.9
5 mezes recommended by the head chef.	
<b>SMASHED EGGPLANT</b> V	7.9
Smoked eggplant, Kapia peppers smashed with tahini, fresh pomegranates.	
<b>KISIR SALAD</b> V	6.9
Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.	

<b>PAN-SEARED SCALLOPS</b>	14.9
Mashed pot, Malibu butter.	
<b>COAL FIRED PRAWNS</b>	13.9
Garlic and ginger marinade, sweet chilli sauce.	
<b>CHICKEN WINGS</b>	7.9
Coal-fired.	
<b>MINI SUJUK PIDE</b>	10.9
Kashar cheese, tulum cheese, peppers, scallion.	
<b>CALAMARI</b>	10.9
Lightly floured, smoked paprika, sweet chilli dip.	
<b>HONEY-GLAZED GOATS' CHEESE</b> V	11.9
Beetroot purée, caramelised shallots, balsamic, crushed walnuts.	
<b>MINI PULLED LAMB PIDE</b>	10.9
Pine nuts, kashar cheese, tulum cheese, peppers.	

### FIRE

All of our dishes are cooked over British woodlands coal and served with shepherd's salad.

<b>LAMB SHISH (FILLET)</b>	27.9
Our signature dish.	
<b>CHICKEN SHISH</b>	22.9
<b>LAMB RIBS</b>	23.9
<b>LAMB CHOPS</b>	29.9
<b>ADANA</b>	21.9
Minced lamb seasoned and skewered.	
<b>CHICKEN WINGS</b>	21.9
<b>HALEP</b>	23.9
Adana served on spicy pepper and onion sauce.	

### SEA

<b>SEA BASS</b>	26.9
Coal-fired, hand-cut chips, shepherd salad.	
<b>OCTOPUS</b>	29.9
Coal-fired, hand-cut chips.	
<b>KING PRAWNS</b>	28.9
Cooked in garlic, white wine and herb butter, hand-cut chips.	
<b>OCEAN KEBAB</b>	33.9
Salmon, monkfish, king prawns, octopus, braised fennel.	

### BEEF CUTS

Dry aged Grass Fed Black Angus	
<b>RIB EYE (340G)</b>	54.9
<b>FILLET (280G)</b>	59.9

### SAUCES

<b>PEPPERCORN</b>	3.5
<b>RED WINE JUS</b>	3.5

<b>WRAPPED BEYTI</b>	24.5
Adana wrapped in lavas bread, hung yoghurt, Halep sauce.	
<b>ALI NAZIK</b>	29.9
Lamb shish on smashed eggplant, hung yoghurt.	
<b>VELI NAZIK</b>	25.9
Chicken shish on smashed eggplant, hung yoghurt.	
<b>VEGETARIAN SKEWER</b> V	19.9
A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak.	
<b>MIXED KEBAB</b>	39.9
Lamb, chicken, adana shish, lamb chop, lamb ribs.	

### SIDES

<b>PILAV RICE OR BULGUR RICE</b> V	5.5
<b>HAND-CUT CHIPS</b> V	6.5
Salt thyme.	
<b>CREAMY SPINACH</b> V	7.9
Garlic, aged parmesan.	
<b>COAL-FIRED CHILLIES</b> V	4.9
Salt olive oil.	
<b>BARBECUED MUSHROOMS OR ONIONS</b> V	6.9
Salgam, pomegranate molasses, sumak, parsley.	
<b>SEASONAL GREENS</b> V	8.9
<b>COAL-FIRED VEGETABLES</b> V	10.9
Seasonal vegetables, salgam, pomegranate molasses, sumak.	
<b>BREAD</b>	3.9