

# SKEWD

## ANATOLIAN WITH ATTITUDE

### COLD

<b>HUMMUS</b> ✓	7.9
<b>MIXED OLIVES</b> ✓	6.9
<b>TARAMA</b>	7.5
<b>CACIK</b> ✓	6.9
<b>BEETROOT TARATOR</b> ✓	7.5
Roasted beets, hung yoghurt, garlic, walnuts.	

### HOT

<b>PACHANGA</b>	10.5
Turkish spring roll, bell peppers, mushrooms, kashar cheese, cured beef on roasted pepper volute.	
<b>MINI LAHMACUN</b>	8.5
Hand minced lamb with vegetables on a bed of mini oblong flat bread.	
<b>LAMB'S LIVER</b>	10.9
Lightly floured, pan-cooked, cumin, red onions and parsley.	
<b>HUMMUS KAVURMA</b>	10.5
Sautéed lamb, pine nuts, chillis.	
<b>OCTOPUS</b>	13.9
<b>SUJUK</b>	8.5
Coal-fired beef sausage, herb yoghurt, honey.	
<b>HELLIM</b> ✓	9.9
Coal-fired cheese, roasted tomatoes.	

### SOIL

<b>ROASTED HERITAGE BEET SALAD</b> ✓	11.9
Herb goat cheese, chicory, endive, candied walnuts, balsamic glaze.	
<b>THE SKEWD SALAD</b> ✓	12.9
Seasonal leaves, dried figs, sultanas, dates, cranberries topped with Erzincan tulum cheese, crushed walnuts, olive oil sumak and pomegranate molasses.	
<b>AGEAN SALAD</b> ✓/VG	12.5
English cucumber, sugar drop cherry tomatoes, capers, red onion, Kalamata olives, sherry vinaigrette	

<b>SELECTION OF MEZES</b>	24.9
5 mezes recommended by the head chef.	
<b>SMASHED EGGPLANT</b> ✓	8.5
Smoked eggplant, Kapia peppers smashed with tahini, fresh pomegranates.	
<b>KISIR SALAD</b> ✓	6.9
Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.	

<b>PAN-SEARED SCALLOPS</b>	15.5
Mashed pot, Malibu butter.	
<b>COAL FIRED PRAWNS</b>	14.5
Garlic and ginger marinade, sweet chilli sauce.	
<b>CHICKEN WINGS</b>	8.5
Coal-fired.	
<b>MINI SUJUK PIDE</b>	11.9
Kashar cheese, tulum cheese, peppers, scallion.	
<b>CALAMARI</b>	11.9
Lightly floured, smoked paprika, sweet chilli dip.	
<b>HONEY-GLAZED GOATS' CHEESE</b> ✓	12.5
Beetroot purée, caramelised shallots, balsamic, crushed walnuts.	
<b>MINI PULLED LAMB PIDE</b>	11.9
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>	28.9
Our signature dish.	
<b>CHICKEN SHISH</b>	23.9
<b>LAMB RIBS</b>	24.9
<b>LAMB CHOPS</b>	31.9
<b>ADANA</b>	22.9
Minced lamb seasoned and skewered.	
<b>CHICKEN WINGS</b>	22.9
<b>HALEP</b>	24.9
Adana served on spicy pepper and onion sauce.	

### SEA

<b>SEA BASS</b>	28.9
Coal-fired, hand-cut chips, shepherd salad.	
<b>OCTOPUS</b>	31.9
Coal-fired, hand-cut chips.	
<b>KING PRAWNS</b>	30.9
Cooked in garlic, white wine and herb butter, hand-cut chips.	
<b>OCEAN KEBAB</b>	38.9
Salmon, monkfish, king prawns, octopus, braised fennel.	

### BEEF CUTS

Dry aged Grass Fed Black Angus	
<b>RIB EYE (340G)</b>	59.9
<b>FILLET (280G)</b>	64.9

### SAUCES

<b>PEPPERCORN</b>	3.9
<b>RED WINE JUS</b>	3.5

<b>WRAPPED BEYTI</b>	26.9
Adana wrapped in lavas bread, hung yoghurt, Halep sauce.	
<b>ALI NAZIK</b>	31.9
Lamb shish on smashed eggplant, hung yoghurt.	
<b>VELI NAZIK</b>	24.9
Chicken shish on smashed eggplant, hung yoghurt.	
<b>VEGETARIAN SKEWER</b> ✓	22.9
A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak.	
<b>MIXED KEBAB</b>	42.9
Lamb, chicken, adana shish, lamb chop, lamb ribs.	

### SIDES

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

## COCKTAILS MENU

<p><b>BUBBLE GUM ROYALE</b> 12 Absolut raspberri vodka, bubblegum, toasted marshmallow, bubbles</p> <p><b>SKEWD SOUR</b> 12 SPIRIT OF CHOICE: VODKA/GIN/RUM/TEQUILA/SCOTCH/BOURBON/AMARETTO pomegranate sherbet, lemon, whites</p> <p><b>PORNSTAR MARTINI</b> 13 Absolut vanilla vodka, passionfruit, vanilla, prosecco shot</p>	<p><b>LYCHEE MARTINI</b> 13 Beefeater pink gin, lychee, citrus, neroli</p> <p><b>DISCO PISCO</b> 13 ABA chilean pisco, nectarine, cranberry, citrus</p> <p><b>ANATOLIAN PICANTE</b> 15 Urfa chilli Patrón silver tequila, grapefruit, agave, parsley</p> <p><b>TOKYO ROCKS</b> 15 Grey Goose vodka, citrus, lychee, yuzu, pansie</p>	<p><b>TROPICAL WITH ATTITUDE</b> 17 Appleton 12yo jamaican rum, Havana Club rum blend, mango, pineapple, coconut, berries</p> <p><b>FERRERO ROCHER OLD FASHIONED</b> 19 Cocoa woodford reserve bourbon, hazelnut, tonka, golden ferrero rocher</p>	<p><b>CLASSICS</b> 10-15 Cosmopolitan, margarita, piña colada, kir royale, amaretto/whiskey/pisco sour, negroni, french martini, long island iced tea, mai tai, old fashioned, sazerac, manhattan, tom collins, daiquiri, etc</p> <p><b>MOCKTAILS</b> 7.9 <b>VIRGIN MOJITO</b> (Classic, strawberry, raspberry, passionfruit, lychee)</p> <p><b>VIRGIN PINA COLADA, ELDERFLOWER SPRITZ, TROPIC THUNDER, BERRY BLISS</b></p>
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## WINE MENU

### WHITE

	VINTAGE	COUNTRY	175ML	BOTTLE
Vinho Verde, Louriero, Azevedo	2022	Portugal	9	32.9
Pinot Grigio, Ponte del Diavolo	2022	Italy	10	34.9
Chenin Blanc, Skin Contact, Off the Charts - Bruce Jack	2022	South Africa	11	42.9
Sauvignon Blanc, Tin Pot Hut	2022	New Zealand	11	42.9
Petritis, Kyperunda	2021	Cyprus	12	49.9
Gavi di Gavi, La Giustiniana, Lugarara	2023	Italy	12	53.9
Riesling, Trocken, Schlosss Johannisberg Gelblack	2020	Rheingau/Germany		76.9
Gewurztraminer, Selida, Tramin	2022	Italy		76.9
Sancerre, L'indiscrete, Anthony Girard	2022	Loire/France		83.9
Chablis, Les Chanoines, Villages Laroche	2022	Burgundy/France		83.9
Semillon/Assyrtiko, Ovilos, Ktima Biblia Chora, Pangeon	2021	Greece		99
Chassagne-Montrachet, Vieilles Vignes, P&L Borgeot	2021	Burgundy/France		129.9
Mersault, 'Sous la Velle', David Moret	2022	Burgundy/France		225
Condrieu, Les Terrasses de l'Empire, Georges Vernay	2019	Rhone/France		249.9

### SPARKLING WINE & CHAMPAGNE

Pet-Nat Rosado, 'Lía', Nivarius	2022	Rioja/Spain	11	50.9
Rathfinny, Classic Cuvée Brut	2018	Sussex/England	14	76.9
Ca Di Alte, Prosecco NV		Veneto/Italy	8.5	34.9
Moët & Chandon, Imperial NV		France	16	109.9
Veuve Cliquot, Brut, NV		France		129.9
Laurent Perrier Rosé, NV		France		174.9
Rare Millesime	2008	France		325
Dom Perignon	2013			325

## DRINKS MENU

### BEERS / CIDER

<b>EFES</b> (Turkey Pint)	<b>6.9</b>
<b>KEO</b> (Cyprus 330cl)	<b>5.5</b>
<b>PERONI</b> (Italy 330cl)	<b>5.5</b>
<b>SASSY CIDER</b> (France 330cl)	<b>6.5</b>

(Apple, Rosé)

### FRESH JUICE

<b>Charcoal Lemonade</b>	<b>4.9</b>
<b>Olive Lemonade</b>	<b>4.9</b>

### JUICES

Orange	Pink Lemonade	Cranberry
Cloudy Apple	Mango	

### RED

	VINTAGE	COUNTRY	175ML	BOTTLE
Tempranillo, Bodegas Bideona, Mayela	2022	Chile	9.5	33.9
Merlot, Montes Clasico, Colchagua	2022	Chile	10.5	33.9
Papa Figs - Tinto, Casa Ferreirinha, Douro	2021	Portugal	10.5	36.9
Malbec, Altos - Las Hormigas	2022	Argentina	11	43.9
Cabernet Sauvignon, Fog Mountain, Sonoma	2021	California/USA	12	49.9
Vamvakada, Tsiakkas	2021	Cyprus	13	52.9
Saperavi, Bedoba, Kahketi	2020	Georgia	13	52.9
Oküzgozu/Bogazkere, Buzbag Reserve, Kayra	2019	Turkey	14	53.9
Syrah, Chateau Oumsiyat, Mount Lebanon	2020	Lebanon		57.9
Pinot Noir, Jean-Claude Boisset	2022	Burgundy/France		72.9
Cabernet Franc, Terroir Hunter, Undurraga	2021	Chile		72.9
Barolo, Massolino	2019	Piedmont/Italy		124.9
Rioja Alta Gran Reserva, '904 Selección Especial'	2015	La Rioja/Spain		179.9
Brunello di Montalcino, Biondi-Santi	2017	Tuscany/Italy		335
Cabernet Sauvignin, Far Niente, Napa Valley	2019	California/USA		435

### HONEY

Loxwood Meadworks, Festival, Dry Honey Wine		Sussex/England	12	54.9
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### ORANGE & ROSÉ

Amfóra Vin Orange, Villa Noria, Coteaux des Bessilles	2022	Languedoc/France	12	54.9
Pinot Grigio Rosato, Terre di Monteforte	2022	Veneto/Italy	8	29.9
Miraval Rosé	2022	Côte de Provence/France	10	41.9
Whispering Angel, Château D'Esclans	2022	Côte de Provence/France	14	54.9

### BOTTLED SODAS 3.25

### WATER (EIRA 700ml) 5.5

Still  
Sparkling