

# veyso's

## COLD STARTERS

**HUMUS V S** 6.9  
Chickpeas, olive oil

**MIXED OLIVES V VG** 5.5  
Turkish jumbo olives

**SMOKED AUBERGINE V N** 6.9

**SELECTION OF COLD MEZES** 17.5  
Hummus, cacik, smoked aubergine, muhammara, mix olives

**CACIK V D** 6.9  
Yoghurt, cucumber

**TARAMA** 6.9  
Cod roe, olive oil, lemon

## HOT STARTERS

**OCTOPUS F** 12.5  
Baby potatoes, olive dust, chilli oil

**CALAMARI F G D** 10.9  
Siracha mayo, chilli oil

**GRILLED SUCUK D** 8.5  
Hanged yogurt, honey, red capya peppers

**BONELESS CHICKEN WINGS D** 7.5  
Chicken wings with buffalo sauce

**HUMUS KAVURMA S N** 10  
Peanuts, shredded lamb, burned butter

**HALLOUMI CHEESE D** 9.5  
With fig jam

**SCALLOPS (3PC) F D** 12.5  
Avocado puree, tomato salsa

**GOAT CHEESE N D** 9.5  
Honey, walnut, seasonal fruits

**SIGARA BOREGI V** 9.5  
Pastry, feta cheese, parsley, mint, dill, red pepper herb

**PACHANGA G D** 10.9  
Pastirma, filo pastry, mixed peppers, mozzarella cheese, tomato salsa

**MUSHROOM & HALLOUMI V** 9.5  
Mushrooms, halloumi, garlic, Turkish spices

**LAHMACUN (Turkish pizza)** 8.5  
Minced lamb

**TIGER PRAWNS (SAUTEED)** 11.5  
Garlic, wine and lemon

**LAMBS LIVER** 9.5  
Lightly floured, cumin, red onions, parsley

## GRILLED

**LAMB SHISH (Veysos Signature)** 26.5  
Middle neck lamb

**MIXED SHISH** 25  
Mixed of lamb and chicken skewers

**LAMB CHOPS G S SY** 28.5  
Spicy humus and bread

**SARMA CHICKEN BEYTI G D** 21.5  
Minced chicken skewer wrapped in a tortilla bread, yogurt, mozzarella cheese and halep sauce

**CHICKEN SHISH** 21.5  
Breast chicken

**MIXED GRILL** 31.9  
Adana, lamb shish, chicken shish, lamb ribs 4pc

**LAMB RIBS** 21.5

**YOGURT KEBAP G D** 28.5  
Adana, Chicken shish, lamb shish, yogurt, bread and halep sauce

**ADANA KEBAB** 20.5  
Mixed lamb, parsley, spices and red peppers

**SARMA LAMB BEYTI G D** 22.5  
Adana kebab wrapped in a tortilla bread, yogurt, mozzarella cheese and halep sauce

## SIGNATURE DISHES

**SEABASS (fillet) F D** 24.5  
Served with risotto

**SALMON F D** 25.5  
Served with mash potato and samphire

**SHORT BEEF RIBS** 30.9  
Slow cooked beef ribs home made gravy

**BEEF BURGER (colourful bun)** 20.5  
Beef patty, caramelised onion, gold Chester cheese and burger sauce, served with chips

**LAMB SHOULDER (14 hours cooked) N D** 27.9  
Carrots and hazelnut puree, gravy sauce

**BABY CHICKEN D** 24.5  
Corn-feed chicken, mash potato, chicken gravy

## VEGETARIAN DISHES

**CAULIFLOWER STEAK (Two texture) V D** 17.5  
Cauliflower puree, cherry tomato, goat cheese

**VEGETARIAN MOUSSAKA V** 17.5  
Layers of vegetables topped with cheese

**VEGETARIAN KEBAB V D** 20.5  
Mixed of vegetables, halep sauce, halloumi cheese, pumpkin and sunflower seeds

## STEAKS

**RIB-EYE STEAK** 38.5  
Dauphinois potatoes, green peppercorn sauce, chimichurri

**SIRLOIN STEAK** 36.5  
Dauphinois potatoes, green peppercorn sauce, chimichurri

## SIDE DISHES

**RICE** 3.5

**HAND CUT CHIPS** 5.5

**CHARRED ASPARAGUS** 5.5

**CHARRED ONION** 6

**GREEK SALAD** 8.9

**BULGUR G** 3.5

**PADRON PEPPER** 6.5

**CHARRED MUSHROOM** 5.5

**EZME SALAD** 7.5

**AVOCADO SALAD** 8.9

**CHARRED BROCCOLI D** 5.5  
Truffle yogurt and hazelnut

**CHICKEN CEASAR SALAD** 15  
Chicken breast, croutons, mixed salad, ceasar sauce, parmesan cheese

### Restaurant Policy:

- ◆ All prices include 20% VAT.
- ◆ A discretionary service charge of 12.5% will be added for all customers.
- ◆ All customers must order one main meal.
- ◆ Please let a member of staff know if you suffer from any food allergies or intolerance upon placing your order.

**V**Vegetarian **N**Nuts **VG**Vegan **G**Gluten **D**Dairy **S**Sesame **F**Fish **SY**Soya