

VEGETARIAN DISHES

Mucver (v) <i>Courgette Fritters</i> Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and fried served with garlic yoghurt	11.50	Mantar Guvec (v) <i>Stewed Mushrooms</i> <i>(Please allow us 30 mins)</i> A combination of onions, garlic, red and green peppers, tomatoes, cheddar cheese and served with rice	12.50
Vegetarian Cirrik (v) A fried dish consisting of cooked with mixed vegetables served with rice and special sauce	11.50	Musakka (v) A combination of aubergine, courgette, potato, béchamel sauce, red and green peppers, carrot, peas, chickpeas, cooked in oven topped with cheddar cheese and served with rice	12.50
Taze Fasulye (v) <i>Stewed Green Beans</i> A combination of fresh green beans, onions, crushed garlic stewed in special tomato sauce and served with rice	11.50	Med Vegetarian (v) Spinach, feta cheese, onion, olive oil with herbs and served with rice	12.50
Patlican Soslu (v) <i>Aubergine Napolitana</i> A mixture of aubergines, green and red peppers with garlic brewed in special tomato sauce and served with rice	12.50	Sebzeli Guvec <i>Vegetarian Casserole</i> <i>(Please allow us 30 mins)</i> A mixture of vegetables casseroled in the oven, soaked in special tomato sauce, topped with cheddar cheese and served with rice	12.00
Imam Bayildi (v) A combination of onions, garlic, red and green peppers, tomatoes, cheddar cheese and served with rice	11.50		

Falafel  A mixture of mashed chickpeas, broadbeans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, moulded off and fried, topped with houmus	13.00	Grilled Cirrik Salata  <i>BBQ Cirrik Salad</i> <i>(please allow us 30 mins)</i> A combination of grilled tomatoes, onions, aubergine, red and green peppers, grilled garlic, mixed with pomegranate sauce, olive oil, lemon juice and served with kisir	13.00
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SIDES

Chips	2.50	Raw Onion Salad	3.00
Rice	2.50	Grilled Onion Salad	3.50
Green Salad	3.50		

SOFT DRINKS

Coke, Diet Coke, 7 Up, Fanta	1.50	Salgam - Turnip Juice	1.50
Sparkling Mineral Water	1.50	Large Water	2.50
Spring Mineral Water	1.50	Large Sparkling Water	2.50
Ayran - Yoghurt Drink	1.50	Tonic Water	1.20



Dalston's Finest

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COLD STARTERS

Yogurt (v) 3.50 <i>Turkish Yoghurt</i> Strained, pure natural creamy Turkish yoghurt
Zeytin (v) 3.50 <i>Olives</i> Thyme, lemon juice in pure olive oil
Beyaz Peynir (v) 3.50 <i>Turkish Feta Cheese</i>
Humus (v) 3.50 <i>Houmus</i> Mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional Mediterranean dip
Tarama 3.50 <i>Tarama Salad</i> Freshly prepared whipped cod roe (fish roe pate)
Cacik (v) 4.50 <i>Cucumber Yoghurt Dip</i> This traditional Turkish dip consists of cucumber with mint and crushed garlic in creamy yoghurt sauce and dill
Ispanak Tarator (v) 4.00 <i>Spinach Yoghurt Dip</i> Fresh spinach soaked in a creamy yoghurt sauce with a hint of crushed garlic
Haydari (v) 4.50 Carrot, dill, garlic and yoghurt
Rus Salatasi (v) 4.50 <i>Russian Salad</i> A traditional Russian salad made up of potatoes, carrots, pickles, peas, mayonnaise and egg

Patlican Soslu (v) 5.00 <i>Aubergine Napolitana</i> A mixture of aubergine brewed in special tomato sauce and mixed with pepper, garlic and onion
Tabule (v) 4.00 Bulgur, parsley, spring onion, lemon and olive oil
Barbunya Pilaki (v) 3.50 <i>Baked Beans</i> Barlotto beans stewed in special tomato sauce
Taze Fasulye (v) 4.00 <i>Stewed Green Beans</i> A combination of fresh green beans, carrots, onions and crushed garlic stewed in special tomato sauce
Yaprak Sarma (Dolma) (v) 3.50 <i>Vine Leaves Roll</i> A mixture of rice, mint, parsley, onions, bird grapes and pine kernels wrapped in vine leaves and stewed off, served with yoghurt throughout
Imam Bayildi (v) 5.00 <i>Stuffed Aubergines</i> Aubergines delicately fried and stuffed with onions, tomatoes, garlic and mixed peppers
Ali Nazik (v) 5.50 With aubergine, garlic and yoghurt
Rob & Terry Humus (v) 5.00 Humus with aubergine napolitana
Karisik Tursu (v) 3.50 <i>Mixed Pickles</i>

Karisik Meze - Mixed Meze
(For 2 People)
A tantalising selection of cold starters
6.50

Karisik Meze - Mixed Meze
(For 4 People)
A tantalising selection of cold starters
13.50

HOT STARTERS

Corba (v) 4.00 <i>Soup Of The Day</i>
Arnavut Cigeri 5.50 <i>Albanian Liver</i> Sautéed strips of lamb liver in butter with mixed herbs, spices, flour served with onions
Hellim (v) 5.00 <i>Halloumi Cheese</i> Fresh Cyprus cheese served fried, four pieces to serve
Muska Boregi (v) 5.00 <i>Feta Cheese Pastry</i> Deep fried triangle shaped pastry pockets filled with Turkish feta cheese and parsley
Mantar (v) 5.00 <i>Garlic Mushrooms</i> Sliced mushrooms sautéed in butter, including garlic, parsley, topped with melted cheddar cheese
Falafel (v) 5.50 A mixture of mashed chickpeas, broadbeans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, moulded off and fried. Four pieces to a serve, topped with houmus

Karides Tava 6.00 <i>Sautéed Tiger Prawns (Sea Food)</i> Tiger prawns sautéed in butter including garlic, mixed herbs and combined in a special tomato sauce
Kalamar 6.00 <i>Deep Fried Calamari Rings (Sea Food)</i> Tender calamari rings, floured off and golden fried the Mediterranean way with bread crumbs
Kizartma (v) 5.50 Fried aubergines, courgettes, onion, carrot, potatoes and peppers with yoghurt
Mucver (v) 5.50 <i>Courgette Fritters</i> Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and fried
Sucuk 5.00 Grilled spicy Turkish sausage
Humus Kavurma (n) 6.00 <i>Fried Houmus</i> Houmus topped with cooked lamb meat and pine nuts

Karisik Meze - Mixed Meze
(For 2 People)
A tantalising selection of hot starters
9.50

Karisik Meze - Mixed Meze
(For 4 People)
A tantalising selection of hot starters
17.50

MAINS

Cop Sis 11.00 <i>Cop Shish (Small Cubes)</i> Small cubes of marinated lamb, skewered and cooked on charcoal grill
Adana Kebab 11.00 Minced lamb shish cooked on charcoal grill
Et Beyti 11.00 <i>Minced Lamb Beyti</i> Minced lamb shish, prepared with garlic, parsley cooked on charcoal grill with fresh mint and served with salad
Tavuk Beyti 11.00 <i>Chicken Beyti</i> Spicy minced chicken breast shish prepared with garlic, parsley and cooked on charcoal grill with fresh mint
Patlican Kebab 15.50 <i>Aubergine Kebab</i> (Please allow us 45 mins) Aubergine with minced meat, mint, oregano, red and green peppers, wrapped in foil with tomatoes, onions, garlic, spices and cooked on charcoal
Pirzola 15.50 <i>Lamb Chops</i> Seasoned tender lamb chops cooked on charcoal grill
Kaburga 11.50 <i>Lamb Spare Ribs</i> Seasoned tender lamb spare ribs cooked on charcoal

Karisik Kebab 16.50 <i>Mixed Kebab (For 1 Person)</i> An assortment of kebabs including cop shish, adana kebab, chicken shish, lamb spare ribs, lamb chops and coked on charcoal grill
Tavuk Sis 10.50 <i>Chicken Shish</i> Tender chicken breast shish cooked on charcoal grill
Tavuk Kanat 10.50 <i>Chicken Wings</i> Marinated chicken wings cooked on charcoal grill
Full Mixed Kebab 51.50 (For 4 people) <i>No changes can be made</i> A rich variety of kebab dishes including quail and cooked on charcoal grill
Bildircin 10.50 <i>Grilled Quail</i> Skewered tender quail cooked on charcoal grill
Pilic 11.50 <i>Poussin (Baby Chicken)</i> Skewered tender poussin cooked on charcoal grill
Ciger Sis 11.00 <i>Grilled Lamb Liver Shish</i> Lamb liver shish seasoned and cooked on charcoal grill
Rob & Terry Special 35.00 Lamb chops, chicken beyti and lamb ribs

KEBABS WITH ONION SALAD

Ezme Cop Sis 14.00 Chop shish served on a bed of finely chopped warm onion salad	Ezme Tavuk Sis 13.50 Chicken shish served on a bed of finely chopped warm onion salad
Ezme Et Beyti 14.00 Lamb beyti served on a bed of finely chopped warm onion salad	Ezme Adana 14.00 Adana kebab served on a bed of finely chopped warm onion salad

OVEN & CASSEROLE DISHES

Et Tava 12.50 <i>Lamb Casserole (Please allow us 45 mins)</i> A combination of cubed lamb, onions, garlic, mixed peppers, tomatoes and butter, served with rice	Karniyarik 12.50 <i>Lamb Aubergine</i> Stuffed aubergine with minced lamb, tomatoes, onions, garlic, red and green peppers topped with cheddar cheese and served with rice
Tavuk Tava 11.50 <i>Chicken Casserole (Please allow us 45 mins)</i> This casserole is made of cubed chicken breast, garlic, mixed peppers, tomatoes & butter served with rice	Bostan Kebab 11.50 <i>Chicken Aubergine</i> Stuffed aubergine with chicken breast, tomatoes, onions, garlic, red and green peppers topped with cheddar cheese and served with rice
Ciger Tava 11.50 <i>Liver Casserole (Please allow us 30 mins)</i> Stewed succulent pieces of lamb liver combined with onions, tomato, green pepper, garlic, butter and mixed herbs served with rice	

KEBABS WITH YOGHURT

Et Beyti Yoghurtlu 13.50 <i>Chargrilled Lamb Beyti with Yoghurt Sauce</i> Charcoal minced lamb with garlic, parsley, wrapped and sliced in lavash bread served with yoghurt and tomato sauce with fresh mint	Tavuk Sis Yoghurtlu 12.50 <i>Chargrilled Chicken Kebab with Yoghurt Sauce</i> Charcoal chicken shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter
Tavuk Beyti Yoghurtlu 13.50 <i>Chargrilled Chicken Beyti with Yoghurt Sauce</i> Charcoal minced breast of chicken with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce with fresh mint	Cop Sis Yoghurtlu 12.50 <i>Chargrilled Lamb Shish with Yoghurt Sauce</i> Lamb shish kebab served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter
Adana Kebab Yoghurtlu 12.50 <i>Grilled Adana Kebab with Yoghurt Sauce</i> Charcoal minced lamb served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	Halep Kebab 12.50 Chargrilled minced lamb (Adana) served on a bed of toasted bread with house special tomato sauce

BBQ GRILLED FISH

Levrek Izgara 14.00 <i>Charcoal Grilled Sea Bass (Please allow us 30-35 mins)</i> Marinated sea bass barbecued on charcoal grill and served with salad	Kalamar 13.50 <i>Deep Fried Calamari</i> Tender calamari rings, floured off and golden fried the Mediterranean way with bread crumbs served with tartar sauce
Cupra Izgara 14.00 <i>Charcoal Grilled Sea Bream (Please allow us 30-35 mins)</i> Marinated sea bream barbecued on charcoal grill and served with salad	

SALADS

Ezme (v) 5.50 <i>Special Finely Chopped Salad with Pomegranate Dressing</i> Finely chopped tomatoes, onions, parsley finished off with herbs, spices with pomegranate sauce, lemon juice and olive oil	Peynirli Salatasi (v) 5.50 <i>Greek Salad</i> A combination of cubed tomatoes, red onions, cucumber, feta cheese, parsley with olive oil, pomegranate sauce and lemon juice
Sicak Ezme Special (v) 6.00 <i>Finely Chopped Warm Salad with Pomegranate Dressing</i> Finely chopped charcoaled tomatoes, onions, parsley finished off with herbs, spices with pomegranate sauce, lemon juice and olive oil	Coban Salatasi (v) 5.00 <i>Shepherd's Salad</i> A combination of tomatoes, cucumber, red onion, parsley, chopped to small cube size piece and served with olive oil
	Yesil Zeytin Salatasi (v) 5.50 <i>Mediterranean Green Olive Salad</i> With red peppers, cherry tomatoes, red onion, pickled cucumber, olive oil and green olive

(v) Vegetarian. (n) Contain Nuts.

Traces of nuts may be found in all of our dishes. Should you have any special dietary requirements, please inform our staff.