

## SOFT DRINKS

Coke, Diet Coke, 7 Up, Fanta	2.00	Apple Juice	2.00
Sparkling Mineral Water	2.00	Cherry Juice	2.00
Spring Mineral Water	2.00	Ribena	2.00
Ayran - Yoghurt Drink	2.00	Large Water	3.50
Salgam - Turnip Juice	2.00	Large Sparkling Water	3.50
Orange Juice	2.00	Tonic Water	1.50

## HOT BEVERAGES

Coffee	1.50	Herbal Tea	1.50
Turkish Coffee	1.50	Small Turkish Tea	0.50

## BEERS

Izmir Pilsener Turkish Beer 33cl	3.50	Mix Cider Kopparberg 33cl	3.50
Tuborg Gold Turkish Beer 50cl	4.50	London Pale Ale (Meantime) 33cl	4.00
Efes Bira Turkish Beer 33cl	3.50	BrewDog Lost Lager 33cl	4.00
Efes Draft Turkish Beer 50cl	5.00		

## SPIRITS

Brandy 50ml	5.00	Gin 50ml	4.50
Courvoiser 50ml	5.00	Bacardi 50ml	4.50
Martel 50ml	5.00	Bells 50ml	4.50
Vodka 50ml	4.50	Jack Daniel's 50ml	5.00

## LIQUORS

Baileys 50ml	5.00	Other Liquors 50ml (Please ask waiter / waitress)
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## TRADITIONAL TURKISH SPIRITS

Yeni Raki / Tekirdag Raki	Tek 4.00	Duble 7.00	Yeni Raki / Tekirdag Raki Bottle 35cl	30.00
			Yeni Raki / Tekirdag Raki Bottle 70cl	50.00



Dalston's Finest

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## COLD STARTERS

<b>Yogurt (v)</b> <i>Turkish Yoghurt</i> Strained, pure natural creamy Turkish yoghurt	4.50	<b>Patlican Soslu (v)</b> <i>Aubergine Napolitana</i> A mixture of aubergine brewed in special tomato sauce and mixed with pepper, garlic and onion	6.00
<b>Zeytin (v)</b> <i>Olives</i> Thyme, lemon juice in pure olive oil	4.50	<b>Tabule (v)</b> Bulgur, parsley, spring onion, lemon and olive oil	5.00
<b>Beyaz Peynir (v)</b> <i>Turkish Feta Cheese</i>	4.50	<b>Barbunya Pilaki (v)</b> <i>Baked Beans</i> Barlotto beans stewed in special tomato sauce	4.50
<b>Humus (v)</b> <i>Houmus</i> Mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional Mediterranean dip	4.50	<b>Taze Fasulye (v)</b> <i>Stewed Green Beans</i> A combination of fresh green beans, carrots, onions and crushed garlic stewed in special tomato sauce	5.00
<b>Tarama</b> <i>Tarama Salad</i> Freshly prepared whipped cod roe (fish roe pate)	4.50	<b>Yaprak Sarma (Dolma) (v)</b> <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	4.50
<b>Cacik (v)</b> <i>Cucumber Yoghurt Dip</i> This traditional Turkish dip consists of cucumber with mint and crushed garlic in creamy yoghurt sauce and dill	5.50	<b>Imam Bayildi (v)</b> <i>Stuffed Aubergines</i> Aubergines delicately fried and stuffed with onions, tomatoes, garlic and mixed peppers	6.00
<b>Ispanak Tarator (v)</b> <i>Spinach Yoghurt Dip</i> Fresh spinach soaked in a creamy yoghurt sauce with a hint of crushed garlic	5.00	<b>Ali Nazik (v)</b> With aubergine, garlic and yoghurt	6.50
<b>Haydari (v)</b> Carrot, dill, garlic and yoghurt	5.50	<b>Rob &amp; Terry Humus (v)</b> Humus with aubergine napolitana	6.00
<b>Rus Salatasi (v)</b> <i>Russian Salad</i> A traditional Russian salad made up of potatoes, carrots, pickles, peas, mayonnaise and egg	5.50	<b>Karisik Tursu (v)</b> <i>Mixed Pickles</i>	4.50

### Karisik Meze - Mixed Meze (For 2 People)

A tantalising selection of cold starters

7.50

### Karisik Meze - Mixed Meze (For 4 People)

A tantalising selection of cold starters

14.50

## HOT STARTERS

<b>Corba (v)</b> <i>Soup Of The Day</i>	5.50	<b>Karides Tava</b> <i>Sauted Tiger Prawns (Sea Food)</i> Tiger prawns sauteed in butter including garlic, mixed herbs and combined in a special tomato sauce	7.00
<b>Arnavut Cigeri</b> <i>Albanian Liver</i> Sauted strips of lamb liver in butter with mixed herbs, spices, flour served with onions	6.50	<b>Kalamar</b> <i>Deep Fried Calamari Rings (Sea Food)</i> Tender calamari rings, floured off and golden fried the Mediterranean way with bread crumbs	7.00
<b>Hellim (v)</b> <i>Halloumi Cheese</i> Fresh Cyprus cheese served fried, four pieces to serve	6.00	<b>Kizartma (v)</b> Fried aubergines, courgettes, onion, carrot, potatoes and peppers with yoghurt	6.50
<b>Muska Boregi (v)</b> <i>Feta Cheese Pastry</i> Deep fried triangle shaped pastry pockets filled with Turkish feta cheese and parsley	6.00	<b>Mucver (v)</b> <i>Courgette Fritters</i> Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and fried	6.50
<b>Mantar (v)</b> <i>Garlic Mushrooms</i> Sliced mushrooms sauted in butter, including garlic, parsley, topped with melted cheddar cheese	6.00	<b>Sucuk</b> Grilled spicy Turkish sausage	6.00
<b>Falafel (v)</b> 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	6.50	<b>Humus Kavurma (n)</b> <i>Fried Houmus</i> Houmus topped with cooked lamb meat and pine nuts	7.00

### Karisik Meze - Mixed Meze (For 2 People)

A tantalising selection of hot starters

10.50

### Karisik Meze - Mixed Meze (For 4 People)

A tantalising selection of hot starters

19.50

## MAINS

<b>Cop Sis</b> <i>Cop Shish (Small Cubes)</i> Small cubes of marinated lamb, skewered and cooked on charcoal grill	12.50	<b>Karisik Kebab</b> <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	17.50
<b>Adana Kebab</b> Minced lamb shish cooked on charcoal grill	12.50	<b>Tavuk Sis</b> <i>Chicken Shish</i> Tender chicken breast shish cooked on charcoal grill	11.50
<b>Et Beyti</b> <i>Minced Lamb Beyti</i> Minced lamb shish, prepared with garlic, parsley, cooked on charcoal grill with fresh mint and served with salad	12.50	<b>Tavuk Kanat</b> <i>Chicken Wings</i> Marinated chicken wings cooked on charcoal grill	11.50
<b>Tavuk Beyti</b> <i>Chicken Beyti</i> Spicy minced chicken breast shish prepared with garlic, parsley and cooked on charcoal grill with fresh mint	12.50	<b>Full Mixed Kebab (For 4 people. No changes can be made)</b> A rich variety of kebab dishes including quail, cooked on charcoal grill	55.00
<b>Patlican Kebab</b> <i>Aubergine Kebab (Please allow us 45 mins)</i> Aubergine with minced meat, mint, oregano, red and green peppers, wrapped in foil with tomatoes, onions, garlic, spices and cooked on charcoal	16.50	<b>Bildircin</b> <i>Grilled Quail</i> Skewered tender quail cooked on charcoal grill	11.50
<b>Pirzola</b> <i>Lamb Chops</i> Seasoned tender lamb chops cooked on charcoal grill	16.50	<b>Pilic</b> <i>Poussin (Baby Chicken)</i> Skewered tender poussin cooked on charcoal grill	12.50
<b>Kaburga</b> <i>Lamb Spare Ribs</i> Seasoned tender lamb spare ribs cooked on charcoal	12.50	<b>Ciger Sis</b> <i>Grilled Lamb Liver Shish</i> Lamb liver shish seasoned and cooked on charcoal grill	11.50
		<b>Rob &amp; Terry Special</b> Lamb chops, chicken beyti and lamb ribs	40.00

## OVEN & CASSEROLE DISHES

<b>Et Tava</b> <i>Lamb Casserole (Please allow us 45 mins)</i> A combination of cubed lamb, onions, garlic, mixed peppers, tomatoes and butter, served with rice	13.50	<b>Karniyarik</b> <i>Lamb Aubergine</i> Stuffed aubergine with minced lamb, tomatoes, onions, garlic, red and green peppers topped with cheddar cheese and served with rice	13.50
<b>Tavuk Tava</b> <i>Chicken Casserole (Please allow us 45 mins)</i> This casserole is made of cubed chicken breast, garlic, mixed peppers, tomatoes and butter served with rice	12.50	<b>Bostan Kebab</b> <i>Chicken Aubergine</i> Stuffed aubergine with chicken breast, tomatoes, onions, garlic, red and green peppers topped with cheddar cheese and served with rice	12.50
<b>Ciger Tava</b> <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	12.50		

## KEBABS WITH ONION SALAD

<b>Ezmelı Cop Sis</b> Chop shish served on a bed of finely chopped warm onion salad	15.00	<b>Ezmelı Tavuk Sis</b> Chicken shish served on a bed of finely chopped warm onion salad	14.50
<b>Ezmelı Et Beyti</b> Lamb beyti served on a bed of finely chopped warm onion salad	15.00	<b>Ezmelı Adana</b> Adana kebab served on a bed of finely chopped warm onion salad	15.00
<b>Ezmelı Tavuk Beyti</b> Chicken beyti served on a bed of finely chopped warm onion salad	14.50		

## KEBABS WITH YOGHURT

<b>Et Beyti Yogurtlu</b> <i>Chargrilled Lamb Beyti with Yoghurt Sauce</i> Charcoaled minced lamb with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce with fresh mint	14.50	<b>Tavuk Sis Yogurtlu</b> <i>Chargrilled Chicken Kebab with Yoghurt Sauce</i> Chargrilled chicken shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	13.50
<b>Tavuk Beyti Yogurtlu</b> <i>Chargrilled Chicken Beyti with Yoghurt Sauce</i> Charcoaled minced breast of chicken with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce with fresh mint	14.50	<b>Cop Sis Yogurtlu</b> <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	13.50
<b>Adana Kebab Yogurtlu</b> <i>Grilled Adana Kebab with Yoghurt Sauce</i> Chargrilled minced lamb served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	13.50	<b>Halep Kebab</b> Chargrilled minced lamb (Adana) served on a bed of toasted bread with house special tomato sauce	13.50

(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.

## BBQ GRILLED FISH

<b>Levrek Izgara</b> <i>Charcoal Grilled Sea Bass (Please allow us 30-35 mins)</i> Marinated sea bass barbequed on charcoal grill and served with salad	15.00	<b>Kalamar</b> <i>Deep Fried Calamari</i> Tender calamari rings, floured off and golden fried the Mediterranean way with bread crumbs served with tartar sauce	14.50
<b>Cupra Izgara</b> <i>Charcoal Grilled Sea Bream (Please allow us 30-35 mins)</i> Marinated sea bream barbequed on charcoal grill and served with salad	15.00		

## VEGETARIAN DISHES

<b>Mucver (v)</b> <i>Courgette Fritters</i> Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and fried served with garlic yoghurt	12.50	<b>Mantar Guvec (v)</b> <i>Stewed Mushrooms (Please allow us 30 mins)</i> A combination of onions, garlic, red and green peppers, tomatoes, cheddar cheese and served with rice	13.50
<b>Vegetarian Cirrik (v)</b> A fried dish consisting of cooked with mixed vegetables served with rice and special sauce	12.50	<b>Musakka (v)</b> A combination of aubergine, courgette, potato, béchamel sauce, carrot, peas, chickpeas, red and green peppers cooked in oven topped with cheddar cheese and served with rice	13.50
<b>Taze Fasulye (v)</b> <i>Stewed Green Beans</i> A combination of fresh green beans, onions, crushed garlic stewed in special tomato sauce and served with rice	13.50	<b>Med Vegetarian (v)</b> Spinach, feta cheese, onion, olive oil with herbs and served with rice	13.50
<b>Patlican Soslu (v)</b> <i>Aubergine Napolitana</i> A mixture of aubergines, red and green peppers with garlic brewed in special tomato sauce served with rice	13.50	<b>Sebzeli Guvec</b> <i>Vegetarian Casserole (Please allow us 30 mins)</i> A mixture of vegetables cassaroled in the oven, soaked in special tomato sauce, topped with cheddar cheese and served with rice	13.00
<b>Imam Bayildi (v)</b> A combination of onions, garlic, red and green peppers, tomatoes, cheddar cheese and served with rice	12.50		
<b>Falafel </b> A mixture of mashed chickpeas, broadbeans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, moulded off and fried, topped with houmus	14.00	<b>Grilled Cirrik Salata </b> <i>BBQ Cirrik Salad (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	14.00

## SALADS

<b>Ezme (v)</b> <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	6.50	<b>Peynirli Salatasi (v)</b> <i>Greek Salad</i> A combination of cubed tomatoes, red onions, cucumber, feta cheese, parsley with olive oil, pomegranate sauce and lemon juice	6.50
<b>Sicak Ezme Special (v)</b> <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	7.00	<b>Coban Salatasi (v)</b> <i>Shepherd's Salad</i> A combination of tomatoes, cucumber, red onion, parsley, chopped to small cube size piece and served with olive oil	5.50
		<b>Yesil Zeytin Salatasi (v)</b> <i>Mediterranean Green Olive Salad</i> With red peppers, cherry tomatoes, red onion, pickled cucumber, olive oil and green olive	6.50

## SIDES

<b>Chips</b>	2.50	<b>Raw Onion Salad</b>	3.00
<b>Rice</b>	2.50	<b>Grilled Onion Salad</b>	3.50
<b>Green Salad</b>	3.50		