

The Bridge Grill Sample Menu

Cold starters

All our cold meze dishes are served with homemade bread

*Marinated olives £3.50
Served with homemade bread*

*Humus £5.50
Pureed chick peas and tahini with a hint of garlic, lemon juice and extra virgin olive oil*

*Kisir £5.20
Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs and drizzled with a hazelnut dressing*

*Cacik £5.20
Creamy yogurt mixed with chopped cucumber, fresh mint, dill and extra virgin olive oil*

*Cevizli biberli £6.10
Finely blended walnuts, bread crumbs, extra virgin olive oil, sun dried tomatoes and peppers*

*Patlican sogürme £5.75
Roasted aubergine with garlic, lemon and herbs with a touch of yogurt*

*Tabuleh £4.95
Freshly chopped parsley, mint, spring onion, tomatoes, lemon and extra virgin olive oil mixed with cracked wheat*

Cold meze platter (for 2 people) £14.95
A selection of our cold meze dishes including humus, kisir, cacik, patlican sogürme, cevizli biberli, and feta cheese

Hot starters

Tavuk ciger £6.50
Chicken livers sauteed in port with cherries and caramelised onions

Karides £8.50
Tiger prawns cooked in garlic butter, herbs and white wine

Halloumi £5.75
Grilled cypriot goats cheese served with grilled tomatoes and pesto

Falafel £5.50
Spiced chick pea, vegetable and herb fritters served with cacik

Sigara boregi £5.50
Rolled filo pastry filled with feta cheese and fresh dill

Humus kavurma £7.95
Homemade houmous warmed in the oven and topped with tender pieces of sauteed lamb

Filibe kofte £5.90
Minced lamb blended with herbs and charcoal grilled served with sweet red onion

Sucuk izgara £6.20

Spiced Turkish sausage grilled and served with grilled tomatoes

Main courses

From our real charcoal grill

Tavuk shish £14.95

Grilled marinated cubes of chicken served with bulgur rice and salad

Adana £15.50

Charcoal grilled spicy lamb kofte served on homemade flatbread with bulgur rice and salad

Kuzu shish £16.95

Grilled marinated cubes of lamb served with bulgur rice and salad

Karışık izgara (mixed grill) £18.50

Grilled chicken, lamb, adana (kofte) and lamb chops served with bulgar rice and salad

Pirzola £17.95

Best end of lamb cutlets (4 pieces) served with pilav rice, salad, grilled tomato and pepper

Ribeye biftek £24.50

Prime ribeye on the bone cooked on the grill to your liking and served with asparagus, chunky chips and grilled tomato

House specialities

Zencefilli tavuk £15.95

Diced succulent chicken breast cooked with ginger,

*garlic, herbs and a touch of cream, served with pilav rice
and green salad*

Fener balığı £18.95

*Roasted fillet of monkfish in a white wine and herb sauce,
served with sauteed potatoes and spinach*

Somon £16.50

*Organic fillet of salmon pan fried with white wine and
fresh herbs and topped with roasted almond flakes
served with sauteed new potatoes and spinach*

Levrek £17.95

*Wild fillet of seabass grilled with fresh herbs and a lemon
and garlic butter sauce served with sauteed potatoes and
asparagus*

Giant tiger prawns £19.50

*Giant tiger prawns cooked in a garlic butter, herb and
white wine sauce and served with rice and a salad
garnish*

Vegetarian

Güvec £13.95

*A traditional turkish casserole (celery, parsnip, carrot,
peas, onion and spinach) baked in a clay pot and topped
with cheese and fresh herbs, served with pilav rice*

Karniyarık £14.95

*Aubergine stuffed with onions carrots, tomato, pepper
and herbs and roasted in the oven, served with pilav rice*

Side dishes

Chunky chips £2.90

Sauteed potatoes £2.90

Sauteed spinach £2.95

Side salad £3.50

Feta cheese £2.90

Rice £2.50

Bulgur £2.50

Salads

Coban salad £7.95

*Chopped vine tomatoes, cucumber, parsley, pepper and
onion with olive oil*

Feta cheese salad £8.95

*Mixed salad leaves with cucumber, cherry tomatoes,
olives, herbs and feta cheese served with crispy
homemade bread*