

COLD STARTERS (All home made)

HUMMUS (S) 4.75
Mediterranean speciality; homemade chickpea purée with tahini lemon juice, olive oil and a touch of garlic. (V)

YAPRAK DOLMA (N) 4.75
Vine leaves stuffed with rice, pine nuts, currents, onion & spices cooked in olive oil. (V.)

KISIR (Ce,L,N) 4.75
Soft leaved herbs mixed with crunchy nuts, bulgar wheat, tomato juice, vegetables and lots of exhilarating spices. (V)

SAKSUKA (V) 4.75
Grilled aubergine purée with grilled tomato, peppers & olive oil.

PRAWN COCKTAIL (Cr,D) 5.50
Served with Marie Rose Sauce

CACIK (D,) 4.75
Low fat strained yogurt, cucumber, dry mint and a touch of garlic (V)

HOMEMADE PATÉ 5.00
Chicken Liver

AVOCADO PEAR WITH PRAWNS (Cr,D) 5.90
Served with Marie-Rose sauce.

TARAMA (F,Gl) 4.75
Smoked cod roe with a smooth creamy mixture, light delicate flavour & a touch of garlic.

MIX MEZE 18.00
Minimum for 2. 5 cold & 3 hot starters (£9 per person)
Hummus, Cacik, Saksuka, kisir and dolma followed by Borek, hellim & calamari.

HOT STARTERS

GARLIC BREAD (GLD) 4.00

SOUP OF THE DAY (Homemade) 4.50
Please ask your server for soup of the day.

HELLIM (D) 5.00
Grilled Cypriot hellim cheese served with salad. (V)

BOREK (GL,D,E) 5.00
Deep fried crispy filo pastry filled with a delectable mixture of Feta cheese, spinach & parsley. (V)

GARLIC MUSHROOM (D) 5.00
Button mushrooms cooked in a creamy garlic sauce. (V)

CALAMARI (F,Gl,D) 5.00
Marinated deep fried baby squid served with tartar sauce.

CHICKEN LIVER (D,Gl) 5.50
Chicken Liver cooked in red wine, spices & butter.

KING PRAWN (4pc) (D,Cr) 6.00
Cooked with onions, red peppers, mushrooms, tomatoes, white wine, cream and spices.

BREADED WHITE BAIT (GLF) 5.00
Served with Tartar sauce & garnish.

MUSSELS (Cr,D) 6.00
Mussels in shell cooked in a white wine, homemade tomato sauce with garlic and cream.

MITITE KOFTE (GLD) 5.50
Meatballs cooked in the oven with onions, peppers, tomatoes, tomato & pepper purée and red wine.

ASSOS SPECIAL 5.50
Turkish spicy sausage cooked with onions, peppers, tomatoes and a tomato & pepper purée.

GRILLS

(All dishes cooked on charcoal and served with salad and your choice of either rice or Turkish bulgur)

LAMB SHISH (GL,D) 12.50
Marinated lamb cubes.

CHICKEN SHISH (GL,D) 11.50
Marinated chicken cubes.

MIXED GRILL (GL,D) 15.50
Marinated lamb chops, chicken cubes, lamb cubes & Adana kebab.

PIRZOLA (GL,D) 14.00
Marinated lamb chops.

ADANA KEBAB (GL,D) 12.50
Marrinated minced lamb on skewer.

CHICKEN WINGS (D,Gl) 13.00
Marinated Chicken wings.

CHICKEN KOFTE (GL,D) 12.50
Marinated Chicken mince on skewer.

TURKISH SPECIALS

CENTIK KEBAB (D) 13.00
Marinated lamb & chicken cubes laid on crispy string potato, garlic yogurt, tomato & peppers, finished with a lightly spiced butter.

ISKENDER KEBAB (GL,D) 13.00
Choice of your meat, served on a bed of diced bread along with yoghurt and topped off with homemade tomato sauce and drizzled with butter.

LAMB BEYTI KEBAB (GL,D) 13.00
Marinated mince lamb grilled on a skewer and wrapped in bread with cheese, topped with homemade tomato sauce and yoghurt. Served with rice or Turkish bulgur.

CHICKEN BEYTI KEBAB (GL,D) 12.50
Marinated chicken mince grilled on skewer and wrapped in bread with cheese, topped with homemade tomato sauce and yoghurt. Served with bulgur or rice.

ISLIM KEBAB (GL,D) 12.50
Diced lmb cubes wrapped in aubergine and cooked in the oven with fresh herbs, served with rice or Turkish bulgur.

ASSOS SHARED PLATTER

(for 2 people or more)

Cold Starter

HOUMMUS, CACIK, SAKSUKA, KISIR & DOLMA

Hot Starter

BOREK, HELIM & CALAMARI

Main Course

MIXED GRILL

(Served with your choice of rice or Turkish Bulgur and salad)

Dessert

YOUR CHOICE OF DESSERT

£26 Per Person

VEGETARIAN DISHES

MOUSAKKA (D,Ce,L,Gl) 12.00
Oven cooked layer of vegetables topped with Béchamel sauce and cheese, served with salad & rice.

PENNE ARABIATTA 12.00
Penne pasta,cooked with red & green peppers, onions, chili and homemade tomato sauce.

IMAM BAYILDI 12.00
Charcoal baked Aubergine, stuffed with onions, peppers, tomatoes, mushrooms, with home made tomato sauce, served with rice.

VEGETABLE CASSEROLE 11.50
Potatoes, onions, courgettes, celery, tomato and mushrooms, cooked with tomato & pepper pureé, garlic and fresh herbs. served with rice.

If you have any allergies or dietary requirements, please see allergen chart on reverse, or inform a member of staff.

STEAKS

All our steaks are 100% certifiable, naturally reared, grass fed & matured for a minimum of 28 days Scottish beef

FILLET STEAK 8oz 19.50
Served with salad, mushrooms & fries.

SIRLOIN STEAK 10oz 18.50
Served with salad, mushrooms & fries.

T-BONE STEAK 20oz 25.00
Served with salad, mushrooms & fries

TOURNEDOS ROSSINI (D) 21.00
Fiillet steak on toasted brown bread, cooked with brandy, red wine, cream, worcester sauce, homemade gravy & peppercorn, topped with paté. served with seasonal vegetables.

FILLET AU POIVRE (D) 21.00
Fillet steak cooked with brandy, red wine, cream, Worcester sauce, homemade gravy & peppercorn. Served with seasonal vegetables.

STEAK DIANE (D,Mu) 21.00
Fillet steak cooked with onions, mushrooms, French mustard, brandy, red wine, Worcester sauce, homemade gravy & cream, served with seasonal vegetables.

BEEF STROGANOFF (D) 20.00
Pan fried sliced fillet steak cooked with shallots, mushrooms, gherkins & flamed with brandy, red wine, Worcester sauce, homemade gravy & cream, served with rice.

SEAFOOD

SWORDFISH (F) 15.00
Grilled and served with sauteéd vegetables and fries.

FILLET OF SEA BASS (F) 14.00
Pan fried Sea Bass served with sauteéd vegetables and fries.

SALMON STEAK (F) 13.50
Grilled and served with sauteéd vegetables and fries.

KING PRAWN (D,Cr) 15.00
Cooked with onions, red peppers, mushrooms, tomatoes, white wine, cream and spices. Served with rice. (8pc).

MUSSELS (D,Cr) 14.00
Mussels in shell cooked in white wine, homemade tomato sauce with garlic and cream.

DISHES WITH SAUCE

ASSOS SPECIAL (D,Cr) 12.50
Grilled marinated breast of chicken & shrimps, cooked with onions, mushrooms, cream and white wine. Served with rice.

INCIK KEBAB (KLEFTIKO) (CeL) 13.00
Lamb knuckle oven cooked with seasonal vegetables & fresh herbs. Served with mashed potato.

CHICKEN MEDITERRANEAN (CeL,D) 12.50
Grilled marinated chicken breast cooked with onions, peppers, tomatoes, celery, tomato & pepper pureé and white wine, served with rice.

CHICKEN PRINCESS (GL,D) 13.00
Grilled breast of chicken, topped with Béchamel sauce, asparagus, bacon, & cheese served with seasonal vegetables.

LAMB CASSEROLE (CeL,D) 12.50
Diced lamb with seasonal vegetables & fresh herbs, served with rice.

MOUSAKKA MEAT (D,CeL,Gl) 12.50
Oven cooked layer of vegetables with minced lamb topped with Béchamel sauce and cheese, served with rice.

CHICKEN A LA CRÉME (D) 13.50
Pan fried chicken breast, cooked in white wine with onions, mushrooms & cream, served with rice.

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SIDE DISHES

RICE	2.00
BROCCOLI	2.50
MUSHROOMS	2.50
SPINACH	3.00
COURGETTE	3.00
BEANS	3.00
FRIES	2.50
NEW POTATOES	2.50
SAUTE POTATOES	3.50
MIXED VEGETABLES	3.50
BULGUR	2.00

KIDS MENU

CHICKEN NUGGETS WITH CHIPS	6.00
CHICKEN SHISH WITH CHIPS	6.00
PASTA WITH TOMATO SAUCE	6.00

SALADS

TOMATO & ONION SALAD	4.00
FETA CHEESE SALAD	5.00
AVOCADO SALAD	5.00
SHEPHERD SALAD	4.00
MIXED LEAF SALAD	4.00

ALLERGEN CHART

Ce.....	Cereal
Cel.....	Celery
Cr.....	Crustaceans
D.....	Dairy
F.....	Fish
Gl.....	Gluten
L.....	Lupin
Mo.....	Molusc
Mu.....	Mustard
N.....	Nuts
P.....	Peanuts
S.....	Sesame
Su.....	Sulphites
V.....	Vegetarian
E.....	Egg

Assos
restaurant
STEAK & WINE HOUSE



MENU

assosrestaurant.com

Prices include VAT

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