

# The Pasha

## A Family-Owned Turkish Culinary Legacy

At Pasha Restaurant, we take immense pride in unveiling our rebranded identity as we continue to carry forward the rich heritage of our successful family-owned Turkish restaurants across diverse locations in the UK. Established in 2001, our culinary journey has been one defined by a passion for authenticity, a commitment to quality, and a dedication to providing a warm and inviting dining experience.

Having flourished as a family-owned business operating in multiple locations, we have garnered the trust and appreciation of our patrons over the years. Our dedication to crafting traditional Turkish cuisine, coupled with warm hospitality, has been the cornerstone of our success.

Pasha is more than just a name; it symbolises our commitment to excellence and the continuation of our culinary legacy. This rebranding marks a new chapter in our story, allowing us to present a refreshed and refined image while staying true to the values that have defined us since our inception.

Under the banner of Pasha, we remain steadfast in our mission to deliver an authentic taste of Turkey, where every dish tells a story and every guest becomes a part of our extended family. We invite you to join us on this exciting journey as we continue to share the flavours and traditions that have made our family-owned Turkish restaurants a cherished part of the communities we serve.

Thank you for your continued support, and we look forward to creating memorable dining experiences for you and your loved ones at Pasha Restaurant.

## **ALLERGY INFORMATION**

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.

# Cold Starters

<b>HUMUS (v)</b> Pureed chickpeas, tahini, olive oil, lemon juice & garlic	<b>£6.50</b>
<b>HUMUS KAVURMA</b> Humus with diced lamb	<b>£7.50</b>
<b>RUSSIAN SALAD (v)</b> Peas, carrots, eggs, potatoes, gherkin & mayonnaise	<b>£6.50</b>
<b>SAUTÉED MUSHROOMS (v)</b> Pan fried mushrooms, peppers cooked with garlic & butter	<b>£6.50</b>
<b>SAKSUKA (v)</b> Grilled aubergine, peppers cooked in tomato sauce & garlic	<b>£6.50</b>
<b>BABAGANOUSH (V)</b> Smoked aubergine, garlic, creamy strained yoghurt, tahini & olive oil	<b>£6.50</b>
<b>CACIK (TZATZIKI) (v)</b> Cucumber, mint & a hint of garlic mixed with yoghurt & olive oil	<b>£6.50</b>
<b>VINE LEAVES (v)</b> Stuffed vine leaves with rice, kernels & blackcurrants served with strained yoghurt	<b>£6.50</b>
<b>IMAM BAYILDI (v)</b> Aubergine stuffed with roasted vegetables & mushrooms, topped with tomato sauce	<b>£6.50</b>
<b>TABBOULEH</b> Parsley, bulgur, onion olive oil and lemon juice	<b>£6.50</b>
<b>MIXED COLD MEZES (For 2)</b> Choice of any 6 cold mezés	<b>£17.90</b>

## Hot Starters

<b>SIGARA BOREGI (v)</b> Rolled pastry filed cheese & parsley	<b>£7.00</b>
<b>FALAFEL (v)</b> Broad beans, chick peas & vegetable served with hummus	<b>£7.00</b>
<b>KALAMAR (calamari)</b> Fried fresh squid served with dip	<b>£8.50</b>
<b>GRILLED HALLOUMI (v)</b> Grilled Cyprus cheese served with fresh salad	<b>£8.00</b>
<b>GRILLED SPICY SAUSAGE</b> Grilled spicy Turkish sausage served with rocket	<b>£8.00</b>
<b>KING PRAWNS</b> Cooked with special sauce marinated herbs	<b>£8.50</b>
<b>GARLIC MUSHROOMS (v)</b> Pan-fried mushrooms cooked with garlic and cream	<b>£7.00</b>
<b>LAMB LIVER</b> Finely cut pan-fried lamb liver cooked with onions and peppers	<b>£8.50</b>
<b>HELLIMLI MUSKA BOREGI ( v )</b> Triangular folded pastry with halloumi cheese filing	<b>£7.00</b>
<b>ONION RINGS (v)</b> Golden coated onion	<b>£7.00</b>
<b>MIXED HOT MEZES (for 2)</b> Sigara böregi, 2 falafel, 2 calamari, 2 grilled halloumi, 2 grilled spicy sausage, 2 onion rings	<b>£19.90</b>

# Main Courses

Served with rice and salad

<b>CHICKEN SHISH</b>	<b>£18.50</b>
Char-grilled marinated chicken cubes on skewer,	
<b>CHICKEN WINGS</b>	<b>£16.50</b>
Char-grilled Chicken Wings	
<b>CHICKEN BEYTI</b>	<b>£18.50</b>
Char-grilled specially prepared minced chicken, garlic & herbs on skewer, traces of lamb	
<b>CHICKEN KULBASTI</b>	<b>£19.50</b>
Seasoned & char-grilled juicy chicken steak	
<b>LAMB SHISH</b>	<b>£20.50</b>
Char-grilled marinated lamb cubes on skewer	
<b>ADANA KOFTA</b>	<b>£18.50</b>
Char-grilled specially prepared minced lamb on skewer	
<b>LAMB CHOPS(4pcs)</b>	<b>£24.50</b>
Char-grilled seasoned tender lamb chops	
<b>LAMB RIBS (6pcs)</b>	<b>£21.50</b>
Char-grilled lamb spare ribs	
<b>LAMB BEYTI</b>	<b>£18.50</b>
Char-grilled specially prepared minced lamb, garlic & herbs on skewer	
<b>MIX KEBAB</b>	<b>£24.50</b>
Lamb shish, chicken shish & adana kofta	
<b>LAMB KUL BASTI</b>	<b>£24.50</b>
Seasoned & char-grilled juicy lamb steak	
<b>AUBERGINE KEBAB</b>	<b>£23.00</b>
Char-grilled sliced aubergine with minced lamb skewered	

# Combination Kebabs

Served with rice and salad

**LAMB SHISH & CHICKEN SHISH** £19.50

**LAMB SHISH & ADANA KOFTA** £19.50

**CHICKEN SHISH & ADANA KOFTA** £19.50

**BASHLIQ** £24.50

3 Pieces of Lamb ribs and 2 pieces Lamb Chops

## **Pasha Special** £49.50

For two people

Lamb Chops, Lamb Ribs, Lamb shish, Adana Kofta Chicken Shish, Chicken Wings

Served with rice and salad

## **Chef Specials**

Served with rice & salad

**KLEFTIKO** £22.50

Lamb shank cooked slowly in the oven with potatoes vegetables and tomato sauce

**CHICKEN PRINCESS** £22.50

Marinated chicken, mushrooms, peppers cooked in cream topped with mozzarella cheese

**ADANA KOFTA WITH YOGHURT** £22.50

Spicy minced lamb grilled on skewers layered on a bed of bread, topped with yoghurt then drizzled with butter

**LAMB SHISH WITH YOGHURT** £22.50

Marinated cubes of lamb grilled on skewers layered on a bed of bread, wrapped with yoghurt then drizzled with butter

**CHICKEN SHISH WITH YOGHURT** £22.50

Marinated chicken grilled on skewers layered on a bed of bread, topped with yoghurt then drizzled with butter

**ALI NAZIK** £22.50

Lamb cubes in aubergine & yoghurt sauce topped with tomato, pepper & sizzling butter

**EZMELI KEBAB** £22.50

Choice of tender cubes lamb or adana kofta

chopped on grilled tomatoes & green peppers then drizzled with butter

**HALEP KEBAB** **£22.50**

Grilled spicy minced lamb served with halep sauce & drizzled with butter

**LAMB WRAP BEYTI** **£22.50**

Specially prepared minced lamb & herbs no skewers char-grilled, wrapped in lavas bread served with butter, tomato sauce, yoghurt & drizzled with butter

**CHICKEN WRAP BEYTI** **£22.50**

Specially prepared minced chicken & herbs on skewers char-grilled, wrapped in lavas bread served with butter, tomato sauce, yoghurt & drizzled with butter, may contain traces of lamb

**MOUSSAKA** **£18.50**

Oven cooked layers of aubergine, potatoes, courgettes, peppers, minced meat and béchamel sauces topped with cheese

**LAMB CASSEROLE** **£22.50**

Specially marinated cubes of lamb pan- fried in tomato, peppers and butter

**CHICKEN CASSEROLE** **£22.50**

Specially marinated cubes of chicken pan- fried in tomato, peppers and butter

**PRAWN CASSEROLE** **£22.50**

Specially marinated prawns pan- fried in tomato, peppers and butter

## **VEGETARIAN**

**VEGETARIAN KEBAB** **£18.50**

Grilled aubergine, mushrooms, onions, tomatoes, courgette green & red peppers, chef special sauce

**VEGETARIAN CASSEROLE** **£18.50**

Specially marinated mushrooms prawns pan- fried with tomato, peppers, aubergine, corrugate

**IMAM BAYILDI** **£18.50**

Aubergine stuffed with roasted vegetables & mushroom, topped with tomato sauce

**VEGETARIAN MOUSSAKA** **£18.50**

Oven cooked layers of aubergine, potatoes, courgettes, peppers, and béchamel sauces topped with cheese

# Fish Dishes

Served with vegetables

**SEA BASS** £22.00

Marinated whole sea bass grilled on an open charcoal (Contains bones)

**SEA BASS FILLET** £22.00

Filletted sea bass grilled on an open charcoal

**SEA BREAM** £22.00

Marinated whole sea bream grilled on an open charcoal (Contains bones)

**SALMON** £22.00

Scottish salmon steak grilled on an open charcoal

**TIGER PRAWNS** £22.50

Char-grilled Tiger prawns

# KIDS MEAL

Available under 12's served with chips and salad

**LAMB SHISH** £13.00

Served with rice or chips & includes an apple or orange juice

**CHICKEN SHISH** £13.00

Served with rice or chips & 1 apple or orange juice

**CHICKEN WINGS** £13.00

Served with rice or chips includes an apple or orange juice

**CHICKEN NUGGETS** £13.00

Served with chips and includes an apple or orange juice

# SALADS

**GREEN SALAD (V)** £7.50

Lettuce, rocket, red onion, cucumber, black olives

**SHEPHERDS SALAD (V)** £7.50

Diced tomatoes, cucumbers, parsley, onions, sumac & olive oil

**GREEK SALAD (V)** £8.50

Lettuce, feta cheese, cucumbers, tomatoes, olives, red onions & olive oil

# SIDE

<b>TURKISH BREAD</b>	<b>£4.00</b>
<b>RICE</b>	<b>£4.00</b>
<b>FREIS</b>	<b>£4.50</b>

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