

YOGHURT DISHES

All served with rice and bulgur wheat

Lamb Roll Beyti Marinated minced lamb seasoned with garlic and grilled, wrapped in lavash bread with cheese and topped with tomato sauce, then drizzled with butter, served with yoghurt	24.9
Chicken Roll Beyti Marinated minced chicken seasoned with garlic and grilled, wrapped in lavash bread with cheese and topped with tomato sauce, then drizzled with butter, served with yoghurt	23.9
Adana Kebab with Yoghurt Grilled adana kofte prepared with tomato sauce, yoghurt on a bed of bread finished drizzled with butter on top	22.9
Lamb Shish with Yoghurt Lamb shish prepared with tomato sauce and yoghurt, on a bed of bread finished drizzled with butter on top	24.9
Chicken Shish with Yoghurt Chicken shish prepared with tomato sauce and yoghurt, on a bed of bread finished drizzled with butter on top	23.9

SIDE ORDERS

Chips V	3.5
Mash Potatos	2.5
Bulgur Wheat and Rice V/G	2.5
Feta Cheese V/D	2.9
Yoghurt V/D	2.5
Slice of Avocado V	2.9
Sautéed New Potatoes V	2.9
Steam Broccoli V	2.5
Steam Cauliflower V	2.5
Extra Bread V/G/D	1.5
Peppercorn Sauce	1.5

KIDS MENU

All kids' menu comes with juice

Chicken Nuggets & Chips	6.9
Crispy Chicken & Chips	6.9
Burger & Chips... (Cheese optional)	6.9
Izgara Kofte & Chips or Rice	7.9
Chicken Shish & Chips or Rice	8.9
Chicken Wings & Chips or Rice	7.9
Lamb Shish & Chips or Rice	9.9

FOOD ALLERGY NOTICE: If you have a food allergy or special dietary requirement, please inform a member of our staff. Dishes may contain nut or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. Tahini sauce contains Sesame Seeds.

V = Vegetarian | **VG** = Vegan | **GF** = Gluten Free | **N** = Nuts | **S** = Seeds | **SS** = Sesame Seeds | **F** = Fish | **D** = Dairy

All dishes from the grill can be available as a Gluten Free please ask a member of staff.

All items on our menu are subject to availability. As everything is cooked to order please allow good time.

If you have a limited amount of time available to enjoy your meal, please inform a member of staff before you order.



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MENU

STARTERS - Served with Turkish bread

COLD SELECTION

Olives V Marinated green and black olives with herbs and secret spices	4.9
Cacik V/D Cucumber dip with creamy yoghurt, garlic, mint and olive oil	5.9
Hummus V Chickpeas, blended with tahini paste, garlic, lemon and olive oil	5.9
Beetroot & Yoghurt Dip V/D The delicious combination of the raw beetroot seasoned with olive oil, garlic and yoghurt	5.9
Stuffed Vine Leaves V/D Vine leaves stuffed with flavoured rice, served with yoghurt	6.9
Kisir V Freshly chopped parsley with bulgur (crashed wheat), tomato, cucumber, peppers and onion, mixed with pomegranate sauce and olive oil dressing	5.9
Patlican Soğürme V/D Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt and olive oil	6.9
Aubergine Napolitana (Saksuka) V Pan-fried aubergine marinated with virgin olive oil, fresh garlic, tomato, red and green peppers, onion and traditional tomato sauce	6.9
Ezme Salad (Spicy) V Finely chopped tomatoes, green peppers, spicy pepper, parsley, onion, pomegranate sauce and olive oil dressing	6.9

COLD STARTERS PLATE 18.9 Hummus, Cacik, Kisir, Patlican Sogurme, Stuffed Vine Leaves, Aubergine Napolitana and Beetroot and Yoghurt dip

HOT SELECTION (8 to 10 min)

Daily Soup Homemade lentil or chicken soup	6.9
Sigara Boregi V (Traditional Turkish Borek), filo pastry delicately rolled and stuffed with feta cheese and parsley, nice and crispy! served with sweet chilli	6.9
Halloumi Cheese V Grilled halloumi (Goat's cheese from Cyprus)	8.9
Falafel SS Deep-fried combination of crushed chickpeas and broad beans tossed with mixed herbs, green lentil, onion, parsley, mix paper, celery, sesame, cornflour and served on humus	7.9
Liver Freshly diced pan-fried lamb liver with herbs served with red onion and parsley	8.9
Hummus Kavurma Hummus topped with diced sautéed lamb	8.9
Filipe Kofte Rump of lamb minced and specially blended with fresh herbs, grilled and served with sweet red onion salad	8.9
Crispy Chicken G Fry sliced chicken breast buttered in breadcrumbs, served with sweet chilli	8.9
Sucuk Izgara Slightly spicy grilled Turkish sausage	7.9
Garlic Mushroom D Mushrooms sautéed in butter, garlic, white wine (optional) and mixed herbs	7.9

HOT STARTERS PLATE 20.9 Sigara Böreği, Calamari, Whitebait, Halloumi Cheese, Falafel, Sucuk served with Tartar Sauce and Sweet Chilli

SEAFOOD SELECTION

Tarama Freshly prepared whipped cod roe (fish roe paste)	5.9
Whitebait Pan-fried whitebait served with rocket, lemon, and tartar sauce	7.9
Calamari Deep-fried squid served with tartar sauce and lemon	8.9
Tiger Prawns D Tiger prawns sautéed with white wine, lemon juice, garlic, and herbs. Served with creamy tomato sauce	9.9
Crispy Prawn G Fried prawn battered in breadcrumbs, served with sweet chilli	9.9
Prawn Cocktail Served on a bed of Iceberg lettuce, diced tomato and cucumber. Finished with Marie Rose sauce	10.9
Avocado & Prawn Cocktail Served on a bed of Iceberg lettuce, diced tomato and cucumber. Finished with Marie Rose sauce	12.9

T-Bone Steak Cooked on grill to your preference, served with mashed potato, mushroom and peppercorn sauce	34.9
Sirloin Steak Cooked on grill to your preference, served with mashed potato, mushroom and peppercorn sauce	28.9

FROM THE GRILL

All served with rice, bulgur wheat, mixed salad, chilli and garlic sauce and traditional Turkish bread

Lamb Shish Marinated tender cubes of lamb grilled on a skewer	21.9
Chicken Shish Marinated cubes of chicken grilled on a skewer	19.9
Adana Shish Minced lamb grilled on skewers. (It's contained red pepper, flaked red pepper and parsley)	18.9
Chicken Izgara Kofte (4pcs) Finely minced chicken spiced shaped by hand cooked on grill. (It's contained with roasted mixed peppers, mint, oregano, garlic, cumin, parsley and fat)	17.9
Lamb Izgara Kofte (4pcs) Finely minced lamb shaped by hand cooked on grill. (It's contained with white peppers, oregano, garlic, cumin and parsley)	18.9
Lamb Chops (Pirzola) (4pcs) Best-end of lamb cutlets	26.9
Lamb Ribs (8 pcs) Succulent lamb ribs grilled	21.9
Chicken Wings (8 pcs) Marinated chicken wings cooked on grill	16.9
Combination Shish The choice of any 2 of Chicken, Adana or Lamb Shish	21.9
Mixed Grill Lamb Shish, Chicken Shish, Adana Kofte	26.9

PAYIZ SPECIAL

Cooked in a clay pot with tangy tomato sauce and melted mozzarella cheese, served with rice and bulgur wheat and mixed salad

Payiz Lamb Shish	24.9
Payiz Chicken Shish	23.9
Payiz Kofte	22.9

SHARING PLATTER

£72 (for 3 or 4 people)

STARTERS: Hummus, Cacik, Tarama, Beetroot and Yoghurt Dip

MAIN: Lamb Shish, Chicken Shish, Adana Shish, Chicken Kofte, 4 pcs Lamb Ribs, 8 pcs Chicken Wings served with Rice and Bulgur Wheat, Mixed salad, Chips, Chilli and Garlic Sauce and Turkish bread

BURGERS

Served with chips, ketchup, mayo and sweet chilli

Hamburger Grilled beef burger, lettuce, fried onion and tomato served in a warm bun	14.9
Cheeseburger Grilled beef burger, lettuce, fried onion, tomato, and cheese served in a warm bun	15.9
Chicken Burger Grilled prime chicken breast burger, lettuce, fried onion and tomato served in a warm bun	14.9

SALAD

Shepherds Salad (Coban Salad) V A combination of tomato, cucumber, green peppers, red onion, parsley, sumac and olive oil dressing	6.9
Feta Cheese Salad V/D Tomato, cucumber, red onion, lettuce, feta cheese, sumac and olive oil dressing	9.9
Avocado & Mozzarella Cheese V/D Mozzarella cheese, avocado on mixed salad, virgin olive oil and balsamic vinegar dressing	12.9
Caesar Salad G Grilled chicken breast, lettuce, cherry tomatoes, croutons, parmesan cheese and Caesar dressing	12.9
Seafood Salad Mixed seafood, sweetcorn, parsley, rocket, cherry tomatoes, olive oils, lettuce and a slice of lemon	12.9

AUTHENTIC CUISINE

Ali Nazik Grilled lean and tender lamb cubes served on a bed of aubergine puree, garlic yoghurt, drizzled with butter	24.9
Kleftiko (Lamb Shank) Slow-roasted lamb with potatoes and vegetables topped with tomato sauce and mashed potato	24.9
Chicken A La Cream Marinated sliced chicken fillet, mixed peppers and mushroom cooked in creamy sauce served with rice	17.9
Meat Moussaka Aubergine, courgette and potatoes layers, topped with herbed mince and finished with béchamel sauce, served with roasted pepper and tomato sauce, comes with rice	19.9
Lamb Casseroles A traditional Turkish dish with lamb, onions, mix peppers, mushroom, tomatoes and a secret blend of spices	19.9
Chicken Casseroles A traditional Turkish dish with chicken, onions, mix peppers, mushroom, tomatoes and a secret blend of spices	18.9

VEGETARIAN DISHES

All served with rice and bulgur wheat

Veggie Casseroles A traditional Turkish dish with, onions, mix peppers, aubergine, potato, mushroom, tomatoes and a secret blend of spices	17.9
Falafel Deep-fried chickpea balls served with a dash of humus	16.9
Vegetable Moussaka Pan-fried vegetables (aubergine, peppers, potato, courgette), béchamel sauce, mozzarella cheese and tomato sauce	18.9
Imam Bayildi Delicately fried aubergine stuffed with mixed peppers, onion, garlic, mushroom, tomato and olive oil	17.9

SEAFOOD

Fillet of Salmon Pan-fried fillet of salmon with crushed fresh herbs and white wine. Served with sautéed vegetables and cup of creamy sauce	21.9
Fillet of Seabass Pan-fried fillet of seabass with fresh herbs, lemon garlic butter sauce. Served with sautéed vegetables and a cup of creamy sauce	21.9
Giant Tiger Prawn 8 pcs prawns sautéed in fresh garlic butter and white wine sauce (slightly spicy). Served with rice and bulgur wheat	25.9
Calamari 8 pcs Deep-fried squid on green salad, served with tartar sauce and chips	19.9
Prawns Casseroles Prawns with onion, mix peppers, mushroom, tomatoes, and a secret blend of spices, served with rice and bulgur wheat	19.9