

THE

# MENU

print

## Starters

### COLD SELECTION

**CACIK** 5,9  
Cucumber dip with creamy yoghurt garlic, mint & olive oil.

**HUMUS** 5,9  
Chickpeas, blended with tahini paste, garlic, lemon & olive oil.

**STUFFED VINE LEAVES** 6,9  
Vine leaves stuffed with flavoured rice, served with yogurt

**PATLICAN SÖĞÜRME** 6,9  
Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt and olive oil.

**AUBERGINE NAPOLITANA** (Saksuka) 6,9  
Pan fried aubergine marinated with virgin olive oil, fresh garlic, tomato, red&green peppers, onion, and traditional tomato sauce.

**EZMA SALAD** (Spicy) 6,9  
Finely chopped tomatoes, green peppers, spicy pepper, parsley, onion, pomegranate sauce and olive oil dressing

**COLD STARTERS PLATE** 19,9  
Humus, Cacik, Patlican sogurme, Stuffed Vine Leaves, Aubergine napolitana and mixed olives served with turkish bread



### SEAFOOD SELECTION

**WHITEBAIT** 7,9  
Pan-fried whitebait served with rocket, lemon and tartar sauce.

**CALAMARI** 8,9  
Deep fried squid served with tartar sauce and lemon.

**TIGER PRAWNS** 9,9  
Tiger prawns sautéed with white wine, lemon juice, garlic, and herbs, served with creamy tomato sauce.

**CRISPY PRAWN** 8,9  
Fry prawn buttered in breadcrumbs, served with sweet chilli.

**AVOCADO&PRAWN COCTAIL** 12,9  
Served on a Bed of Iceberg Lettuce, Diced Tomato & Cucumber Finished with Marie Rose Sauce



### HOT SELECTION

**DAILY SOUP** 6,9  
Homemade Lentil Or Chicken Soup

**SİĞARA BÖREĞİ** (Traditional Turkish Borek) 6,9  
Filo Pastry Delicately Rolled And Stuffed With Feta Cheese & Parsley. Nice And Crispy! Served With Sweet Chilli

**HALLOUMI CHEESE** 9,9  
Grilled Halloumi

**LIVER** 8,9  
Freshly Diced Pan-Fried Lamb Liver With Herbs Served With Red Onion And Parsley.

**HUMUS KAVURMA** 9,9  
Humus Topped With Diced Sautéed Lamb

**CRISPY CHICKEN** 8,9  
Fry Sliced Chicken Breast Buttered In Breadcrumbs, Served With Sweet Chilli.

**SUCUK IZGARA** 8,9  
Slightly Spicy Grilled Turkish Sausage.

**CREAMY GARLIC MUSHROOM** 7,9  
Mushrooms Sautéed In Butter, Garlic, White Wine & Mixed Herbs

**HOT STARTERS PLATE** 21,9  
Sigara Böreği, Calamari, Whitebait, Halloumi Cheese, Falafel, Sucuk served with tartar sauce and sweet chilli.



### AUTHENTIC CUISINE

**KLEFTIKO** (Lamb Shank) 24,9  
Slow-roasted lamb with potatoes and vegetables topped with tomato sauce and mush potato.

**CHICKEN A LA CREAM** 17,9  
Marinated sliced chicken fillet, mixed peppers and mushroom cooked in creamy sauce served with rice.

**MEAT MOUSSAKA** 19,9  
Minced lamb, Auburgine, mixed peppers, potato, courgette, onion, garlic, bechamel sauce with flour, cheese and tomato sauce.

**LAMB ROLL BEYTI** 24,9  
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 yogurt.

**CHICKEN ROLL BEYTI** 23,9  
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 yogurt.

### SEA FOOD

**FILLET OF SALMON** 21,9  
Pan-fried fillet of salmon with crushed fresh herbs and white wine. Served with sauteed new patoto and cup of creamy sauce. Mash potatoes, mixed vegetables

**FILLET OF SEABASS** 20,9  
Pan fried Fillet of seabass with fresh herbs, lemon garlic butter sauce. Served with sauteed new patoto and cup of creamy sauce. Mixed vegetables, bayby new potatoes

**GIANT TIGER PRAWNS** 25,9  
8 pos Prawns sautéed in fresh garlic butter and white wine sauce (slightly spicy) Served with rice and bulgur wheat

**PRAWNS CASSEROLES** 19,9  
Prawns with onion, mix peppers, mushroom, tomatoes, and a secret blend of spices, served with rice and bulgur wheat.

### VEGETARIAN DISHES

**VEGGIE CASSEROLES** 17,9  
A traditional Turkish dish with, onions, mix peppers, aubergine, potato, mushroom, tomatoes, and a secret blend of spices.

**FALAFEL** 16,9  
Deep fried chickpeas balls served with a dash of humus.

**VEGETABLE MUSAKKA** 17,9  
Pan Fried vegetables (Auburgine, peppers, potato, courgette), bechamel sauce, mozerella cheese and tomato sauce

**IMAM BAYILDI** (Stuffed Auburgine) 17,9  
Delicately fried aubergine stuffed with mixed peppers, onion, garlic, masghroom, tomato and olive oil

### SALAD

**FETA CHEESE SALAD** 10,9  
Tomato, cucumber, red onion, lettuce, feta cheese, sumac, and olive oil dressing

**AVACADO&MOZZERELLA CHEESE** 12,9  
Mozzerella cheese, avocado on mixed salad, virgin olive oil & balsamic

**CAESAR SALAD** 12,9  
Grilled chicken breast, lettuce, cherry tomatoes, croutons, olives & Caesar dressing

**SEAFOOD SALAD** 14,9  
Mixed seafood, sweetcorn, parsley, rocket, cherry tomatoes, olive oils, lettuce

### SIDE

**Chips** 3.5  
**Mash potatos** 2.5  
**Bulgur wheat and Rice** 2.5  
**Feta Cheese** 2.9

**Yogurt** 2.5  
**Sautéed Spinach** 2.9  
**Sautéed new potatoes** 2.9  
**Steam broccoli** 2.5

**Steam cauliflower** 2.5  
**Extra Bread** 1.5  
**Peppercorn sauce** 1.5



## FROM THE GRILL

<b>LAMB SKEWER</b> Marinated tender cubes of lamb grilled on skewer	24,9	<b>LAMB IZGARA KOFTE</b> (4 PCS) Finely minced lamb shaped by hand cooked on grill. (It's contained with white peppers, oregano, garlic, cumin, parsley)	18,9
<b>ADANA SKEWER</b> Minced lamb grilled on skewer-it's contained red paper, flake red paper and parsley.	19,9	<b>LAMB CHOPS</b> (4 PCS) Best-end of lamb cutlets	26,9
<b>CHICKEN SKEWER</b> Marinated cubes of chicken grilled on a skewer.	19,9	<b>LAMB RIBS</b> (7 PCS) Succulent lamb ribs grilled	21,9
<b>CHICKEN IZGARA KOFTE</b> (4 PCS) 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	<b>CHICKEN WINGS</b> (8 PCS) Marinated chicken wings cooked on grill	16,9
		<b>MIXED GRILL</b> Lamb, chicken and adana skewer	27,9

## PAYIZ SPECIAL

<b>LAMB SPECIAL</b> Lay of Cube Breads in clay pot tangy tomato sauce, melted mozzarella served with rice or bulgur wheat 26,9	<b>CHICKEN SPECIAL</b> Lay of Cube Breads in clay pot tangy tomato sauce, melted mozzarella served with rice or bulgur wheat 26,9	<b>KOFTE SPECIAL</b> Lay of Cube Breads in clay pot tangy tomato sauce, melted mozzarella served with rice or bulgur wheat 26,9
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## SHARING PLATER

For 4 People

### STARTERS

Humus, Cacik, saksuka, sogurme (smashed aubergine)

### MAIN

Lamb shish, Chicken shish, 4 pcs lamb kofte, 4pcs 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.

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## STEAKS

<b>T-BONE STEAK</b> 550 g Cooked on grill to your preference, served with mash potato, asparagus, broccoli, mushroom & peppercorn sauce or mushroom creamy sauce	36
<b>SIRLOIN STEAK</b> 350 g Cooked on grill to your preference, served with mash potato, mushroom & peppercorn sauce	32



## KIDS MENU



<b>CHICKEN NUGGETS&amp;CIPS</b>	7.9	<b>BURGER&amp;CIPS</b> (Cheese Optional)	7.9
<b>CRIPY CHICKEN&amp;CIPS</b>	7.9	<b>FISH FINGER&amp;CIPS</b>	7.9



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.

"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. All dishes from the grill can be available as a Gluten Free, please ask a member of our staff. Service charge is not included."

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