

THE MENU

Starters

COLD SELECTION

CACIK Cucumber dip with creamy yoghurt garlic, mint & olive oil.	5,9
HUMUS Chickpeas, blended with tahini paste, garlic, lemon & olive oil.	5,9
STUFFED VINE LEAVES Vine leaves stuffed with flavoured rice, served with yogurt	6,9
PATLICAN SÖĞÜRME Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt and olive oil.	6,9
AUBERGINE NAPOLITANA (Saksuka) Pan fried aubergine marinated with virgin olive oil, fresh garlic, tomato, red&green peppers, onion, and traditional tomato sauce.	6,9
EZMA SALAD (Spicy) Finely chopped tomatoes, green peppers, spicy pepper, parsley, onion, pomegranate sauce and olive oil dressing	6,9
COLD STARTERS PLATE Humus, Cacik, Patlican sogurme, Stuffed Vine Leaves, Aubergine napolitana and mixed olives served with turkish bread	19,9



SEAFOOD SELECTION

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 Tiger prawns sautéed with white wine, lemon juice, garlic, and herbs, served with creamy tomato sauce.	9,9
CRISPY PRAWN Fry prawn buttered in breadcrumbs, served with sweet chilli.	8,9
AVOCADO&PRAWN COCTAIL Served on a Bed of Iceberg Lettuce, Diced Tomato & Cucumber Finished with Marie Rose Sauce	12,9

HOT SELECTION

DAILY SOUP Homemade Lentil Or Chicken Soup	6,9
SİĞARA BÖREĞİ (Traditional Turkish Borek) Filo Pastry Delicately Rolled And Stuffed With Feta Cheese & Parsley. Nice And Crispy! Served With Sweet Chilli	6,9
HALLOUMI CHEESE Grilled Halloumi	9,9
LIVER Freshly Diced Pan-Fried Lamb Liver With Herbs Served With Red Onion And Parsley.	8,9
HUMUS KAVURMA Humus Topped With Diced Sautéed Lamb	9,9
CRISPY CHICKEN Fry Sliced Chicken Breast Buttered In Breadcrumbs, Served With Sweet Chilli.	8,9
SUCUK IZGARA Slightly Spicy Grilled Turkish Sausage.	8,9
CREAMY GARLIC MUSHROOM Mushrooms Sautéed In Butter, Garlic, White Wine & Mixed Herbs	7,9
HOT STARTERS PLATE Sigara Böreği, Calamari, Whitebait, Halloumi Cheese, Falafel, Sucuk served with tartar sauce and sweet chilli.	21,9



AUTHENTIC CUISINE

KLEFTIKO (Lamb Shank) Slow-roasted lamb with potatoes and vegetables topped with tomato sauce and mush 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 Minced lamb, Aubergine, mixed peppers, potato, courgette, onion, garlic, bechamel sauce with flour, cheese and tomato sauce.	19,9
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 yogurt.	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 yogurt.	23,9

SEA FOOD

FILLET OF SALMON Pan-fried fillet of salmon with crushed fresh herbs and white wine. Served with sautéed new potato and cup of creamy sauce. Mash potatoes, mixed vegetables	21,9
FILLET OF SEABASS Pan fried Fillet of seabass with fresh herbs, lemon garlic butter sauce. Served with sautéed new potato and cup of creamy sauce. Mixed vegetables, bayby new potatoes	20,9
GIANT TIGER PRAWNS 8 pcs Prawns sautéed in fresh garlic butter and white wine sauce (slightly spicy) Served with rice and bulgur wheat	25,9
PRAWNS CASSEROLES Prawns with onion, mix peppers, mushroom, tomatoes, and a secret blend of spices, served with rice and bulgur wheat.	19,9

VEGETARIAN DISHES

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 chickpeas balls served with a dash of humus.	16,9
VEGETABLE MUSAKKA Pan Fried vegetables (Aubergine, peppers, potato, courgette), bechamel sauce, mozerella cheese and tomato sauce	17,9
IMAM BAYILDI (Stuffed Aubergine) Delicately fried aubergine stuffed with mixed peppers, onion, garlic, masghroom, tomato and olive oil	17,9

SALAD

FETA CHEESE SALAD Tomato, cucumber, red onion, lettuce, feta cheese, sumac, and olive oil dressing	10,9
AVACADO&MOZZERELLA CHEESE Mozzerella cheese, avocado on mixed salad, virgin olive oil & balsamic	12,9
CAESAR SALAD Grilled chicken breast, lettuce, cherry tomatoes, croutons, olives & Caesar dressing	12,9
SEAFOOD SALAD Mixed seafood, sweetcorn, parsley, rocket, cherry tomatoes, olive oils, lettuce	14,9

SIDE

Chips	3,5	Yogurt	2,5	Steam cauliflower	2,5
Mash potatos	2,5	Sautéed Spinach	2,9	Extra Bread	1,5
Bulgur wheat and Rice	2,5	Sautéed new potatoes	2,9	Peppercorn sauce	1,5
Feta Cheese	2,9	Steam broccoli	2,5		



FROM THE GRILL

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

PAYIZ SPECIAL

LAMB SPECIAL

Lay of Cube Breads in clay pot tangy tomato sauce, melted mozzarella served with rice or bulgur wheat

26,9

CHICKEN SPECIAL

Lay of Cube Breads in clay pot tangy tomato sauce, melted mozzarella served with rice or bulgur wheat

26,9

KOFTE SPECIAL

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

T-BONE STEAK 550 g 36

Cooked on grill to your preference, served with mash potato, asparagus, broccoli, mushroom & peppercorn sauce or mushroom creamy sauce

SIRLOIN STEAK 350 g 32

Cooked on grill to your preference, served with mash potato, mushroom & peppercorn sauce



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KIDS MENU



CHICKEN NUGGETS&CIPS 7.9 **BURGER&CIPS (Cheese Optional)** 7.9

CRIPY CHICKEN&CIPS 7.9 **FISH FINGER&CIPS** 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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