

menu



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COLD STARTERS

Yogurt (v) (<i>Turkish Yoghurt</i>) Strained, pure natural creamy Turkish yoghurt	4
Zeytin (v) (<i>Olives</i>) Thyme, lemon juice in pure olive oil	4
Beyaz Peynir (v) (<i>Turkish Feta Cheese</i>)	4
Humus (v) (Houmus) Mashed chickpeas, tahini, lemon juice, garlic and olive oil combined into a traditional Mediterranean dip	4
Tarama (<i>Tarama Salad</i>) Freshly prepared whipped cod roe (fish roe pate)	4
Cacik (v) (<i>Cucumber Yoghurt Dip</i>) This traditional Turkish dip consists of cucumber with mint and crushed garlic in creamy yoghurt and dill	5
Ispanak Tarator (v) (<i>Spinach Yoghurt Dip</i>) Fresh spinach soaked in yoghurt with a hint of crushed garlic	4
Havuclyu Haydari (v) (<i>Carrot Dip</i>) Carrot, dill, garlic and yoghurt	5
Rus Salatasi (v) (<i>Russian Salad</i>) A traditional Russian salad made up of potatoes, carrots, pickles, peas, mayonnaise and egg	5
Tabule (v) Bulgur, parsley, spring onion, lemon, olive oil and pomegranate seed	4

Karisik Soguk Meze - Mixed Cold Meze - 1 <i>(For 2 People)</i>
Russian Salad, Spinach Yoghurt Dip, Carrot Dip, Aubergine Napolitana, Humus
8

Patlican Soslu (v) (<i>Aubergine Napolitana</i>) A mixture of aubergine brewed in special tomato sauce and mixed with pepper, garlic and onion	5
Imam Bayildi (v) (<i>Stuffed Aubergines</i>) Aubergines delicately fried and stuffed with onions, tomatoes, garlic and mixed peppers	5
Ali Nazik (v) (<i>Smoked Aubergine</i>) With aubergine, garlic and yoghurt	5
Patlican Ezme (v) Grilled aubergine, finely chopped with garlic, olive oil and lemon juice	5
Barbunya Pilaki (v) (<i>Baked Beans</i>) Barlotto beans stewed in special tomato sauce	4
Taze Fasulye (v) (<i>Stewed Green Beans</i>) A combination of fresh green beans, carrots, onions and crushed garlic stewed in special tomato sauce	5
Yaprak Sarma (Dolma) (v) (<i>Vine Leaves Roll</i>) A mixture of rice, mint, parsley, onions, bird grapes and pine kernels wrapped in vine leaves and stewed off, served with yoghurt throughout	4
Rob & Terry Humus (v) Humus with aubergine napolitana	5
Karisik Tursu (v) (<i>Mixed Pickles</i>)	4

Karisik Soguk Meze - Mixed Cold Meze - 2 <i>(For 4 People)</i>
Tarama, Cucumber Yoghurt Dip, Houmus, Aubergine Napolitana, Carrot Dip, Smoked Aubergine, Russian Salad
14

HOT STARTERS

Soup of the Day	5
Arnavut Cigeri (<i>Albanian Liver</i>) Sautéed strips of lamb liver in butter with mixed herbs, spices, flour served with onions	6
Hellim (v) (<i>Halloumi Cheese</i>) Fresh Cyprus cheese served fried, four pieces to serve	5
Muska Boregi (v) (<i>Feta Cheese Pastry</i>) Deep fried triangle shaped pastry pockets filled with Turkish feta cheese and parsley	5
Mantar (v) (<i>Garlic Mushrooms</i>) Sliced mushrooms sautéed in butter, including garlic, parsley, topped with melted cheddar cheese	5
Falafel (v) A mixture of mashed chickpeas, broad beans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, moulded off and fried. Four pieces to a serve, topped with houmus	6

Karisik Sicak Meze - Mixed Hot Meze - 1 <i>(For 2 People)</i>
Halloumi Cheese (2), Spicy Turkish sausage (2), Falafel (2), Courgette Fritters (2), Feta Cheese Pastry (2)
11

Karides Tava (<i>Sautéed Tiger Prawns (Sea Food)</i>) Tiger prawns sautéed in butter including garlic, mixed herbs and combined in a special tomato sauce	6
Kalamar (<i>Deep Fried Calamari Rings (Sea Food)</i>) Tender calamari rings, floured off and golden fried the Mediterranean way with bread crumbs	6
Kizartma (v) Fried aubergines, courgettes, onion, carrot, potatoes and peppers with yoghurt	6
Mucver (v) (<i>Courgette Fritters</i>) Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and fried served with yoghurt	6
Sucuk (<i>Spicy Turkish sausage</i>)	5
Humus Kavurma (n) (<i>Fried Houmus</i>) Houmus topped with cooked lamb meat and pine nuts	6

Karisik Sicak Meze - Mixed Hot Meze - 2 <i>(For 4 People)</i>
Halloumi Cheese (3), Spicy Turkish sausage (3), Falafel (3), Courgette Fritters (3), Feta Cheese Pastry (3)
18

SALADS

Ezme (v) Special finely chopped salad with pomegranate dressing finely chopped tomatoes, onions, parsley finished off with herbs, spices with pomegranate sauce, lemon juice and olive oil	6
Greek Salad (v) A combination of cubed tomatoes, red onions, cucumber, feta cheese, parsley with olive oil, pomegranate sauce and lemon juice	6
Shepherd's Salad (v) A combination of tomatoes, cucumber, red onion, parsley, chopped to small cube size piece and served with olive oil	5

SIDES

Chips	2
Rice	2
Green Salad	3
Raw Onion Salad	3
Grilled Onion Salad	3
Sweet Potato	3

MAINS

All served with rice and salad.

Cop Sis (<i>Cop Shish (Small Cubes)</i>) Small cubes of marinated lamb, skewered and cooked on charcoal grill	12.5
Tavuk Sis (<i>Chicken Shish</i>) Tender chicken breast, skewered and cooked on charcoal grill	11.5
Adana Kebab (<i>Kofte Kebab</i>) Minced lamb meat, skewered and cooked on charcoal grill	12.5
Tavuk Kanat (<i>Chicken Wings</i>) Marinated chicken wings, cooked on charcoal grill	11.5
Ciger Sis (<i>Grilled Lamb Liver Shish</i>) Lamb liver seasoned, skewered and cooked on charcoal grill	11.5
Et Beyti (<i>Minced Lamb Beyti</i>) Minced lamb meat, prepared with garlic, parsley, cooked on charcoal grill with fresh mint	13
Tavuk Beyti (<i>Chicken Beyti</i>) Spicy minced chicken breast, prepared with garlic, parsley and cooked on charcoal grill with fresh mint	12.5
Pirzola (<i>Lamb Chops (4pcs)</i>) Seasoned tender lamb chops, cooked on charcoal grill	16.5
Kaburga (<i>Lamb Spare Ribs</i>) Seasoned tender lamb spare ribs, cooked on charcoal	13.5
Karisik Kebab (<i>Mixed Kebab (For 2 People)</i>) An assortment of kebabs including 2 skewers cop shish, 1 skewer kofte kebab, 1 skewer chicken shish, 1 lamb chops, lamb spare ribs and cooked on charcoal grill	27.5
Rob & Terry Special Lamb chops, chicken beyti and lamb ribs	44

OVEN & CASSEROLE DISHES

Et Tava (<i>Lamb Casserole</i>) <i>(Please allow us 45 mins)</i> A combination of cubed lamb, onions, garlic, mixed peppers, tomatoes and butter, served with rice	13.5
Tavuk Tava (<i>Chicken Casserole</i>) <i>(Please allow us 45 mins)</i> This casserole is made of cubed chicken breast, garlic, mixed peppers, tomatoes and butter served with rice	11.5
Ciger Tava (<i>Liver Casserole</i>) <i>(Please allow us 30 mins)</i> Stewed succulent pieces of lamb liver combined with onions, tomato, green pepper, garlic, butter and mixed herbs served with rice	11.5
Karniyarik (<i>Lamb Aubergine</i>) Stuffed aubergine with minced lamb, tomatoes, onions, garlic, red and green peppers topped with cheddar cheese and served with rice	12.5
Bostan Kebab (<i>Chicken Aubergine</i>) Stuffed aubergine with chicken breast, tomatoes, onions, garlic, red and green peppers topped with cheddar cheese and served with rice	11.5

BBQ GRILLED FISH

Levrek Izgara (<i>Charcoal Grilled Sea Bass</i>) <i>(Please allow us 30-35 mins)</i> Marinated sea bass barbecued on charcoal grill and served with boiled vegetables	14
Cupra Izgara (<i>Charcoal Grilled Sea Bream</i>) <i>(Please allow us 30-35 mins)</i> Marinated sea bream barbecued on charcoal grill and served with boiled vegetable	14
Kalamar (<i>Deep Fried Calamari</i>) Tender calamari rings, floured off and golden fried the Mediterranean way with bread crumbs served with tartar sauce	14

KEBABS WITH YOGHURT

Et Beyti Yoghurtlu <i>Chargrilled Lamb Beyti with Yoghurt Sauce</i> Charcoaled minced lamb with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce with fresh mint	13.5
Tavuk Beyti Yoghurtlu <i>Chargrilled Chicken Beyti with Yoghurt Sauce</i> Charcoaled minced breast of chicken with garlic, parsley, wrapped and sliced in lavash bread, served with yoghurt and tomato sauce with fresh mint	13.5
Adana Kebab Yoghurtlu <i>Grilled Adana Kebab with Yoghurt Sauce</i> Chargrilled minced lamb served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	12.5
Tavuk Sis Yoghurtlu <i>Chargrilled Chicken Kebab with Yoghurt Sauce</i> Chargrilled chicken shish served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	12.5
Cop Sis Yoghurtlu <i>Chargrilled Lamb Shish with Yoghurt Sauce</i> Lamb shish kebab served on a bed of toasted bread with garlic yoghurt, tomato sauce and drizzle of butter	12.5
Halep Kebab Chargrilled minced lamb (<i>Adana</i>) served on a bed of toasted bread with house special tomato sauce	12.5

VEGETARIAN DISHES

Mucver (v) (<i>Courgette Fritters</i>) Courgette, potatoes, egg, carrot, feta cheese, flour, parsley, mint, mixed and fried served with garlic yoghurt	11.5
Vegetarian Cirrik (v) A fried dish consisting of cooked with mixed vegetables served with rice and special sauce	11.5
Taze Fasulye (v) (<i>Stewed Green Beans</i>) A combination of fresh green beans, onions, crushed garlic stewed in special tomato sauce and served with rice	12.5
Patlican Soslu (v) (<i>Aubergine Napolitana</i>) A mixture of aubergines, red and green peppers with garlic brewed in special tomato sauce served with rice	12.5
Imam Bayildi (v) A combination of onions, garlic, red and green peppers, tomatoes, cheddar cheese and served with rice	12
Mantar Guvec (v) (<i>Stewed Mushrooms</i>) <i>(Please allow us 30 mins)</i> A combination of onions, garlic, red and green peppers, tomatoes, cheddar cheese and served with rice	13.5
Musakka (v) A combination of aubergine, courgette, potato, béchamel sauce, carrot, peas, chickpeas, red and green peppers cooked in oven topped with cheddar cheese and served with rice	12.5
Med Vegetarian (v) Spinach, feta cheese, onion, olive oil with herbs and served with rice	12.5
Sebzeli Guvec (v) (<i>Vegetarian Casserole</i>) <i>(Please allow us 30 mins)</i> A mixture of vegetables casseroled in the oven, soaked in special tomato sauce, topped with cheddar cheese and served with rice	12

Falafel  A mixture of mashed chickpeas, broad beans, sesame, celery, coriander, onions, garlic, mixed peppers, carrots, mixed herbs, moulded off and fried, topped with houmus	14
Grilled Cirrik Salata (<i>BBQ Cirrik Salad</i>)  <i>(Please allow us 30 mins)</i> A combination of grilled tomatoes, onions, aubergine, red and green peppers, grilled garlic, mixed with pomegranate sauce, olive oil and lemon juice	14

(v) Vegetarian. **(n)** Contain Nuts. Traces of nuts may be found in all of our dishes. Should you have any special dietary requirements, please inform our staff.