

CAVE  
KITCHEN

Menu

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## COLD STARTERS

<b>HUMMUS (V) (VG)</b> Mashed Chickpeas blended with tahini, dressed with olive oil, lemon and garlic.	5.50	<b>KISIR (V) (VG)</b> Cracked wheat mixed with spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.	5.50	<b>SPINACH TARATOR (V) (VG)</b> Fresh spinach with creamy yogurt and hint of garlic served with bread.	5.50
<b>TARAMA SALATA</b> Fresh cod roe dip beaten with olive oil and lemon.	5.90	<b>BBQ GRILLED ONION (V) (VG)</b> Pomegranate juice and turnip juice	5.50	<b>YAPRAK SARMA (V)</b> Stuffed vine leaves with rice, pine kernels & black currants.	5.50
<b>CACIK (V)</b> Creamy yoghurt mixed with cucumber, mint, dill and garlic.	5.50	<b>EZME SALAD (V) (VG)</b> Freshly chopped parsley, green pepper, tomato with onions and herbs dressed with pomegranate.	5.50	<b>YOGURT</b>	3.50
<b>BABA GANOUSH (V)</b> Smoked aubergine mixed with garlic, tahini, strained yoghurt and olive oil topped with fresh pomegranate.	5.90	<b>BARBUNYA PILAKI (V) (VG)</b> Red beans cooked with potatoes and carrot	5.50	<b>OLIVES (V) (VG)</b> A bowl of marinated, premium quality, green, black jumbo olives.	3.95
				<b>THE CAVE MIXED MEZE FOR 2</b> Selection of cold starter	19

## HOT STARTERS

<b>ROASTED GOAT'S CHEESE (V)</b> Honey glazed and roasted goat's cheese	7.95	<b>FILO PARCELS (V)</b> Feta cheese and spinach within fried filo pastry.	6.90	<b>SUCUK</b> Grilled spicy Turkish sausage.	6.75
<b>GRILLED HALLOUMI CHEESE (V)</b> Grilled halloumi cheese served with rocket, cherry tomatoes dressed with pomegranate and basil sauce.	6.75	<b>DEEP-FRIED CALAMARI</b> Specially marinated calamari served with tartar sauce, mixed leaves and lemon.	8.95	<b>LAMB LIVER</b> Freshly diced pan fried lamb liver with herbs served with red onions and parsley.	7.95
<b>GRILLED KING PRAWNS</b> Butterfly king prawns with garlic, parsley, tomato puree, lemon and butter	9.95	<b>HUMMUS KAVURMA (N)</b> Mashed Chickpeas blended with tahini, dressed with olive oil, lemon, garlic and topped with diced meat and pine nuts.	7.95	<b>CAMEMBERT CHEESE</b> Fried camembert cheese with cranberry jam	6.95
<b>FALAFEL (V) (VG)</b> Deep-fried delicious falafel on hummus	6.50	<b>SUCUK HALLOUMI MIX</b> Spicy Turkish sausage and grilled halloumi.	6.90	<b>FLAMING SAGANAKI CHEESE</b> Grilled saganaki cheese with flaming brandy	8.95
				<b>CREAMY GARLIC CHEESY MUSHROOMS</b> Pan fried mushrooms in a creamy garlic sauce with cheese.	6.95

## GRILLS

All grill dishes are served with salad and rice

<b>ADANA KEBAB</b> Minced lamb with bell peppers and herbs grilled on a skewer.	14.95	<b>LAMB CUTLETS</b> Chargrilled lamb cutlets seasoned with herbs	23.95	<b>CHICKEN WINGS</b> Marinated chicken wings grilled on a skewer.	14.95
<b>CHICKEN AND LAMB SHISH</b> Marinated chunks of chicken and lamb, grilled on a skewer.	18.95	<b>CORN-FED CHICKEN SHISH</b> Marinated prime cubes of chicken grilled on a skewer.	16.95	<b>SPARE RIBS</b> Charcoal grilled lamb spare ribs	21.95
<b>LAMB SHISH</b> Marinated prime cubes of lamb grilled on a skewer.	19.95	<b>CHICKEN BEYTI (N)</b> Minced chicken, flavoured with garlic, pepper and parsley grilled on a skewer.	15.95	<b>CAVE MIXED KEBAB</b> An assortment of grilled chicken shish, lamb shish, adana, chicken wings, and a lamb chop.	23.95

## HOUSE SPECIAL

<b>CHICKEN SARMA BEYTI</b> Marinated mince chicken seasoned with garlic and grilled over charcoal, wrapped in lavash bread and topped with tomato sauce, then drizzled with butter.	18.95	<b>CHICKEN SHISH ISKENDER</b> Grilled breast of chicken prepared with yogurt and butter sauce	19.95	<b>ALI NAZIK KEBAB</b> Smoked aubergine, garlic, yoghurt and minced lamb drizzled with butter.	18.95
<b>LAMB SARMA BEYTI</b> Marinated mince lamb seasoned with garlic and grilled over charcoal, wrapped in lavash bread and topped with tomato sauce, then drizzled with butter.	19.95	<b>LAMB SHISH ISKENDER</b> Grilled lamb shish kebab prepared with yogurt and butter sauce	21.95	<b>HALEP KEBAB</b> Minced lamb seasoned with parsley, paprika, peppers, prepared with butter tomato sauce.	18.95
		<b>SPECIAL MIXED LAMB</b> Selection of lamb shish, lamb kofte, lamb chops and lamb ribs.	23.95		

## FISH

<b>SEA BASS WHOLE</b> Grilled sea bass served with mixed veg and rice.	22.95
<b>SALMON FILLET WITH ASPARAGUS</b> Seasoned fresh salmon steak in lemon butter sauce served with mixed veg and rice.	21.95
<b>JUMBO KING PRAWNS</b> Butterfly king prawns with garlic butter, lemon sauce served with mixed veg and rice	21.95

## SCOTCH BEEF STEAKS AND BURGERS

<b>RIB EYE STEAK</b> This steak is cut from the rib of beef. The marbling fat produces intense flavour. Served with steak cut chips, mushroom and cherry tomatoes.	23.95
<b>SIRLOIN STEAK</b> This steak is cut from the short loin. Served with steak cut chips, mushroom and cherry tomatoes.	22.95
<b>T-BONE STEAK</b> T-bone steak served with thick cut steak chips, mushroom and cherry tomato.	22.95
<b>THE CAVE LAMB BURGER</b> Minced lamb with papers and herbs grilled on a skewer served with salad, cheese and chips	£14.90
<b>THE CAVE CHICKEN BURGER</b> Minced chicken flavoured with garlic papers, parsley grilled in skewer served with salad & chips.	£13.90
<b>THE CAVE BEAST BURGER</b> Minced chicken & lamb flavoured with garlic, papers, cheese, herbs served with salad and chips.	£18.95

## VEGETARIAN DISHES

<b>FALAFEL</b> Ground chickpeas and broad beans toasted in spices and deep fried, served with humus, rice, salad, chilli sauce and bread.	13.90
<b>VEGETARIAN KEBAB</b> Grilled aubergine, mushrooms, courgette, peppers with onions and tomatoes. Served with salad and rice	14.95
<b>HELLIM KEBAB</b> Charcoal grilled hellim cheese, peppers, onion, mushrooms and courgette, served with salad and rice	16.95

## SIDES

<b>RED RICE WITH VEGETABLES</b>	4.20
<b>CHUNKY CHIPS</b>	4.20
<b>FRESH SPINACH WITH TOMATO &amp; RED ONION</b>	5.00
<b>MIXED, SEASONED, BBQ VEGETABLES</b>	5.00
<b>HOT BBQ BULLET CHILLIES</b>	4.20