

Mosaic
MEDITERRANEAN RESTAURANT
GRILL | MEZE | BAR

Follow Us



Mosaic
MEDITERRANEAN RESTAURANT
GRILL | MEZE | BAR

A LA CARTE MENU

BREAD

All are cooked in a stone oven daily and fresh

BASKET OF BREAD	2.50
SESAME BREAD	3.90
PUFFY BREAD (BALLON EKMEK)	3.90
GARLIC BREAD	3.90
GARLIC BREAD WITH CHEESE	5.90
LAHMACUN (TURKISH PIZZA)	5.90
Thin crust topped with minced meat, onion and various spices, cooked in a wood-fired oven.	

COLD STARTERS

MIXED OLIVES V VG GF	5.90
Marinated mixed jumbo olives	
HUMMUS V VG GF	5.90
Puree of chickpeas, tahini, fresh lemon juice, olive oil and garlic	
TARAMA SALAD GF	5.90
Pate of smoked cod roe, extra virgin olive oil & lemon juice	
CACIK (TZATZIKI) V GF	5.90
Creamy strained yogurt with cucumber, mint, dill and garlic	
SAKSUKA V VG GF	5.90
A blend of fried aubergines, potato, and mixed pepper, served with our special house sauce	
BABAGANOUSH V GF	5.90
A smoky flavoured puree of aubergine, garlic, yogurt and tahini, sharpened with lemon	
AVOCADO AND PRAWN SALAD GF	8.90
Served with prawns, avocado, mixed herb leaves, and marie rose sauce	
MIXED SEAFOOD SALAD GF	8.90
King prawns, squid, mussels, octopus, served with garnish salad	
MIXED COLD MEZE GF	17.90
HUMMUS TARAMA CACIK SAKSUKA BABAGANOUSH	

GRILLS

Charcoal grilled dishes, all are served with rice and bulgur pilav, salad	
CHICKEN WINGS GF	16.90
Marinated chicken wings cooked on charcoal grill	
CHICKEN DRUMSTICKS GF	16.90
Marinated chicken drumsticks cooked on charcoal grill	
CHICKEN BREAST SHISH GF	18.90
Chicken breast marinated with blend of herbs and spices	
CHICKEN THIGH SHISH GF	18.90
Chicken thighs marinated with blend of herbs and spices	
CHICKEN BEYTI	18.90
Charcoal grilled, largely minced chicken mixed with peppers, garlic, parsley & herbs	
ADANA SHISH	19.90
Skewered minced lamb seasoned with pepper, thyme & chilli	
LAMB BEYTI	18.90
Charcoal grilled, minced lamb mixed with peppers, garlic, parsley and herbs	
LAMB SHISH GF	21.90
Marinated fillet of lamb grilled to delight on a skewer	
LAMB RIBS GF	21.90
Seasoned spare lamb ribs on skewer & cooked on charcoal grill	
LAMB CHOPS GF	23.90
Tender lamb chops seasoned and grilled over charcoal barbecue	

MIXED GRILL

All are served with rice and bulgur pilav, salad	
MIXED SHISH KEBAB GF	21.90
(Lamb & Chicken) Half lamb shish half chicken shish mix	
MOSAIC MIXED KEBAB GF	25.90
Lamb shish, chicken shish, adana, chicken wings and lamb ribs	
MIXED BEYTI KEBAB	18.90
(Lamb & Chicken Beyti) Charcoal grilled, minced lamb & chicken, mixed with peppers, garlic, parsley and herbs	
MIXED BONE KEBAB	24.90
2pcs Lamb chops & 4pcs Lamb ribs	

HOT STARTERS

SOUP OF THE DAY	5.90
Served with home made warm bread	
PAN FRIED HALLOUMI CHEESE V GF	6.90
Served with garnish salad	
PAN FRIED LAMBS LIVER GF	6.90
Fried lamb liver with chilli and paprika pan fried with onion	
SUJUK GF	6.90
Grilled traditional spicy turkish sausage served with garnish salad	
CREAMY MUSHROOM V GF	6.90
Freshly cooked mushrooms in garlic cream & topped with cheddar cheese	
SIGARA BOREK V	6.90
Feta cheese, fresh dill, parsley, wrapped with filo pasty	
FALAFEL WITH HUMMUS V VG GF	6.90
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini sauce	
DEEP FRIED CALAMARI	8.90
Served with garnish salad and tartar sauce	
KING PRAWNS & MUSHROOM AU GRATINE	8.90
Cooked in a creamy cheese sauce & topped with melted gruyere cheese	
MEATBALLS	6.90
Served with tomato sauce and cheese	
GRILLED OCTOPUS	9.90
Served with garnish salad	
GRILLED JUMBO KING PRAWNS	9.90
Grilled pacific, headless king prawns in garlic butter.	
HUMMUS WITH LAMB	8.90
Hummus topped with lamb and butter, cooked in a clay bowl in a wood-fired oven	
MIXED HOT MEZE	18.90
SUCUK HALLOUMI FALAFEL SIGARA BOREK CALAMARI	

All our starter breads are made from fresh dough daily and baked in a stone oven.

SPECIAL GRILLS

Grilled dishes with special sauce on charcoal, all are served with rice and bulgur pilav, salad	
HALEP LAMB KEBAB	19.90
Minced tender lamb seasoned with parsley and marinated with herbs grilled over hot charcoal then diced & placed on a bed of diced bread topped with a special rich chef's sauce	
HALEP CHICKEN KEBAB	19.90
Minced tender chicken seasoned with parsley and marinated with herbs grilled over hot charcoal then diced & placed on a bed of diced bread topped with a special rich chef's sauce	
SARMA LAMB BEYTI	19.90
Chargrilled tender minced lamb, marinated with herbs wrapped in our thin bread yogurt, topped with chefs special butter sauce	
SARMA CHICKEN BEYTI	19.90
Chargrilled tender minced chicken, marinated with herbs wrapped in our thin bread yogurt, topped with chefs special butter sauce	
ISKENDER KEBAB - CHICKEN	21.90
Served with special tomato sauce, croutons & creamy strained yogurt	
ISKENDER KEBAB - LAMB	23.90
Served with special tomato sauce, croutons & creamy strained yogurt	
ALI NAZIK - LAMB	23.90
Chargrilled minced lamb with garlic yoghurt sauce, with an aubergine puree	
ALI NAZIK - CHICKEN	21.90
Chargrilled minced chicken with garlic yoghurt sauce, with an aubergine puree	

STEAKS

All our steaks are dry-aged for depth of flavour, sourced from premium Scotch beef, and served with chips and seasonal vegetables.

SIRLOIN STEAK 10oz	28.90
Succulent cut from the short loin, known for its rich flavour and tender	
PEPPER STEAK 10oz	29.90
Scotch Sirloin steak served with a brandy and mixed peppercorn sauce.	
GRILLED RIB EYE STEAK 10oz	29.90
Cut from the rib of beef with intense flavouring from marbling.	
DIANA STEAK 10oz	29.90
Scotch Sirloin steak with a sauce of seasonal pan fried onions and mushrooms. Cooked using the Flambeé method to caramelise and finished with cream.	

GRILLED FISH

All our fish are served with vegetables and mashed potatoes	
SEA BASS FILLET GF	21.90
Grilled over charcoal, served with garlic butter sauce	
WHOLE SEA BASS GF	19.90
Grilled over charcoal served with garlic butter sauce	
SALMON FILLET GF	21.90
Grilled over charcoal served with butter lemon parsley sauce	
JOMBO KING PRAWNS GF	21.90
6 large pacific headless king prawns, served with garlic butter sauce	
OCTOPUS GF	21.90
Slow roasted cherry tomato and piquillo pepper coulis	
SWORDFISH WITH KING PRAWNS GF	21.90
Seasoned and served with garlic butter sauce	

SEAFOOD DISHES

Servet with rice and bulgur pilav, salad	
MIXED SEAFOOD CASSEROLE GF	19.90
King prawns, squid, mussels, salmon, sea bass	
FISH DELIGHT GF	21.90
King prawns cooked with pepper, tomato, and garlic in butter	
MIXED SEAFOOD AU GRATIN GF	19.90
King prawns, squid, mussels, salmon sea bass & creamy white wine sauce	

SPECIAL DISHES

All are served with rice and bulgur pilav	
LAMB DELIGHT (TANDER KEBAB)	19.90
Slow oven-cooked with tomato sauce walnuts & dry organic grapes	
CHICKEN DELIGHT	19.90
Succulent chicken thigh mixed with mushrooms, peppers, garlic cooked in our white wine and cream sauce served with, rice and bulgur pilav	
LAMB MUSAKA	19.90
Minced lamb meat covered with a creamy cheese sauce laid on a bed of aubergine courgette red pepper onion and herbs chefs special sauce	
CHICKEN MUSAKA	19.90
Minced chicken meat covered with a creamy cheese sauce laid on a bed of aubergine courgette. Red pepper onion and herbs with chefs special sauce	
BUTTERED CHICKEN CASSEROLE	21.90
Chicken meat, mushrooms. tomatoes garlic capia pepper and green pepper with natural buttered cooked in a pan	
BUTTERED LAMB CASSEROLE	21.90
Lamb meat mushrooms tomatoes garlic capia peppers and green peppers with natural butter cooked in a pan	
LAMB KLEFTIKO	19.90
Slowly roasted lamb shank cooked in a rich homemade tomato sauce with mixed vegetables served on a bed of mashed potato	
CHICKEN KLEFTICO (TAVUK HAŞLAMA)	19.90
Slow roasted chicken thighs in a rich homemade sauce with mixed vegetables served with boiled potatoes	

CHILDREN'S MENU

£9.90

CHICKEN WINGS
Marinated chicken wings cooked on charcoal grill

CHICKEN NUGGETS
Deep fried panko coated chicken fillet
served with home made chips

CHICKEN SHISH
Chicken breast marinated with blend of
herbs and spices with chips & salad

ADANA KEBAB
Skewered minced lamb seasoned with pepper,
thyme & chilli, served with chips and salad

SPAGHETTI
Alla Bolognese, Traditional slow cooked italian
beef in a fresh tomato sauce

POMODORO PENNE OR SPAGHETTI
Traditional slow cooked italian beef in a
fresh tomato sauce

THIS MENU HAS BEEN DESIGNED FOR CHILDREN UP TO AGE OF 12

PASTA DISHES

LASAGNA	13.90
100% British prime minced beef ragu, bechamel, layers of postal	
PENNE POMODORO	12.90
With tomato sauce and basil	
PENNE ARRABIATA	12.90
Garlic, onion, chili, tomato sauce, parsley	
PENNA POLLO	13.90
Chicken, garlic, onion with cream and parsley	
SPAGHETTI BOLOGNESE	13.90
100% British prime minced beef ragu	
TAGLIATELLE FUNGI E PANNA	13.90
Mushroom, touch a cream, parsley white wine sauce	
TAGLIATELLE SALMONE	16.90
Chopped salmon, garlic, tomato sauce, cream, and vodka	
RISOTTO VERDE	13.90
Garlic, onion, spinach, courgette, asparagus, with cream & green pesto	
SPAGHETTI POLPETE	12.90
Garlic, onion, tomato sauce parsley meat ball	
TAGLIATELLE PESCATORE	14.90
Cooked in garlic onion cherry tomatoes fresh stock. Parsley olive oil. White wine mussels meat, calamari. Prawns and touch of tomato sauce	
PENNE PRIMAVERA	12.90
Mix vegetables, pesto, pinoli butter garlic	

VEGETARIAN DISHES

All are served with rice and bulgur pilav	
HOME MADE FALAFEL V VG GF	16.90
Humus dip with gherkins	
VEGETARIAN MUSAKA V	16.90
Slice of aubergine, courgettes,carrots, red bell pepper,onions, herbs covered with bechamel sauce served with tomato sauce	
VEGETARIA CASSEROLE V VG GF	16.90
Chunks of aubergine courgette mushrooms peppers and onions topped with homemade tomato sauce and mozzarella cheese	
SARMA VEGI BEYTI V	16.90
A blend of fried aubergine,courgettes potato,mixed pepper marinated with homemade tomato sauce wrapped in our thin bread with cheese, yogurt topped with natural butter sauce	
SARMA FALAFEL BEYTI V	16.90
Homemade falafel with hummus and cheese wrapped in our thin bread and yogurt topped with natural butter sauce	

SIDES ORDER

CHIPS	3.90
HOME MADE CHIPS (SKIN ON)	4.90
SAUTÉED BABY POTATO	4.90
MASHED POTATO	4.90
ROASTED MIXED VEGETABLES	4.90
BROCCOLI WITH MELTED CHEESE	4.90
BULGUR (COUSCOUS) PILAF	3.90
RICE (PILAF)	3.90
ASPARAGUS WITH HONEY	5.90

SALAD

SIDE SALAD	3.90
SHEPHERD SALAD V	6.70
Chopped tomatoes, onions, cucumber, parsley dressed with lemon & pomegranate juice and olive oil.	
FETA CHEESE SALAD V	7.50
Chopped tomatoes, onions, cucumber, parsley dressed with lemon & pomegranate juice and olive oil	
AVOCADO/HALLOUMI SALAD V GF	7.90
Mixed leaves, tomato, virgin olive oil	

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES
VG VEGAN N NUTS V VEGETARIAN GF GLUTEN FREE