



veyso's MENU

COLD STARTERS

HUMUS (V) A BLEND OF CHICKPEAS, TAHINI, A HINT OF GARLIC, LEMON JUICE, EXTRA VIRGIN OLIVE OIL	5.50
CACIK (V) YOGHURT DIP, WITH GRATED CUCUMBER, GARLIC AND EXTRA VIRGIN OLIVE OIL	5.50
KISIR (V) (N) A BLEND OF CRUSHED WHEAT, CELERY, PARSLEY, PEPPERS, MINT & HERBS IN A DRY TOMATO SAUCE	5.50
BABA GANOUSH (V) A PUREE OF CHARCOAL GRILLED AUBERGINE, A HINT OF GARLIC, TAHINI, LEMON JUICE, OLIVE OIL AND YOGHURT	5.50
TARAMA SALAD SMOKED COD ROE	5.50
SAKSUKA (V) AUBERGINE, ONION, GREEN AND RED PEPPERS, IN A HOMEMADE TOMATO SAUCE	5.50
AVOCADO PRAWN COCKTAIL PRAWNS IN AVOCADO, SERVED IN A COCKTAIL SAUCE	8.00
MIXED OLIVES (V) MARINATED GREEN AND BLACK OLIVES	4.95
TABULE (V) FINELY CHOPPED PARSLEY CRUSHED WHEAT, TOMATOES, ONIONS AND MINT LEMON OIL	5.95
FETA CHEESE (V) QUALITY FETA CHEESE SERVED WITH TOMATO AND CUCUMBER SLICES	5.95
COLD MIXED PLATTER A SELECTION OF HUMUS (V) , BABA GANOUSH (V) , KISIR (V) (N) , SAKUSA TARATOR (V) , TARAMA SALATA	15.95

HOT STARTERS

SOUP OF THE DAY PLEASE ASK A MEMBER OF STAFF	6.95
HELLIM (V) GRILLED CYPRIOT HALLOUMI CHEESE	7.95
CALAMARI FRIED SQUID, SERVED WITH HOMEMADE TARTAR SAUCE	7.95
DEEP FRIED GOAT CHEESE COVERED WITH CHOPPED NUTS & FRIED GOLDEN BROWN AND SERVED ON BED OF SALAD	6.95

ARNAVUT CIGER (LAMB LIVER) **6.95**
LIGHTLY PAN FRIED DICED LAMBS LIVER COOKED WITH ONIONS

KARIDES TAVA **9.95**
SEASONED KING PRAWNS, PAN FRIED, WITH ONIONS, PEPPERS AND VINE TOMATOES

TIGER PRAWNS **9.95**
MARINATED FOUR GRILLED TIGER PRAWNS SERVED WITH SWEET CHILLI DRESSING

FALAFEL (V) (N) **6.95**
DEEP FRIED BALLS OF CHICK PEAS AND BROAD BEANS

SIGARA BOREGI (V) **6.95**
PASTRY ROLLED AND FILLED WITH FETA CHEESE, SPINACH AND FRESH MINT

IZGARA KOFTE **6.95**
CUMIN SEASONED LAMB MEATBALLS, GRILLED AND SERVED WITH MIXED LEAVES

SUCUK IZGARA **6.95**
GRILLED SPICY BEEF SAUSAGE, SERVED WITH MIXED LEAVES

GRILLED OCTOPUS **9.95**
MARINATED AND GRILLED OCTOPUS LEG WITH EXTRA VIRGIN OLIVE OIL AND OREGANO

HUMUS KAVURMA (N) **7.50**
HUMUS WITH PAN FRIED DICED LAMB

MUSHROOM & HELLIM (V) **7.50**
LIGHTLY PAN FRIED MUSHROOMS AND CYPRIOT HALLOUMI CHEESE COOKED WITH GARLIC AND SPICES

WHITEBAIT **7.50**
DEEP FRIED BAIT SERVED WITH HOME MADE TARTAR SAUCE

LAHMACUN TURKISH PIZZA **5.50**

HOT MIXED PLATTER **17.95**
A SELECTION OF FALAFEL (V) (N) , CALAMARI, SUCUK IZGARA (TURKISH BEEF SAUSAGE), HELLIM IZGARA (HALLOUMI CHEESE) (V) AND SIGARA BOREK (V)

FISH DISHES

SWORD FISH STEAK **17.95**
GRILLED SWORD FISH STEAK SERVED WITH PRAWN & DILL, CREAM SAUCE SERVED WITH MIX VEG

PRAWN ALLA CREAM **18.95**
PAN COOKED WITH ONION, GARLIC, PEPPER, MUSHROOM, WHITE WINE, TOMATO & CREAM SAUCE SERVED WITH RICE

SEA FOOD SAUTE **19.50**
CALAMARI, MUSSELS, PRAWN, SALMON, OCTOPUS SAUTEED WITH RED AND GREEN PEPPERS, TOMATO, ONIONS

GRILLED SALMON **19.50**
SEASONED AND MARINATED SALMON, GRILLED OVER CHARCOAL. SERVED WITH SAUTEED POTATO AND SALAD

SEA BASS **19.50**
SEASONED AND MARINATED WITH ROCK SALT, OLIVE OIL, LEMON, GRILLED OVER CHARCOAL. SERVED WITH SAUTEED POTATO AND SALAD

CHEFS SPECIAL KING PRAWNS **19.50**
PAN FRIED KING PRAWNS IN A WHITE WINE, GARLIC, BUTTER AND LEMON SAUCE. SERVED WITH CHIPS AND SALAD

GRILLED OCTOPUS **19.50**
MARINATED OCTOPUS LEGS, SEASONED WITH OREGANO, OLIVE OIL AND DRESSED WITH LEMON. SERVED WITH CHIPS, SALAD & ASPARUGUS

FRESH CALAMARI **17.95**
MARINATED FRIED FRESH CALAMARI. SERVED WITH CHIPS AND HOMEMADE TARTAR SAUCE

SEA BASS FILLET **19.50**
SEASONED AND MARINATED WITH ROCK SALT, OLIVE OIL, LEMON, GRILLED OVER CHARCOAL. SERVED WITH SAUTEED POTATO AND SALAD

SEA BREAM FILLET **19.50**
SEASONED AND MARINATED WITH ROCK SALT, OLIVE OIL, LEMON, GRILLED OVER CHARCOAL. SERVED WITH SAUTEED POTATO AND SALAD

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA (V) **15.50**
LAYERS OF AUBERGINE, COURGETTE, POTATOES, CARROTS, TOPPED WITH CHEESE SAUCE. SERVED WITH RICE & SALAD

FALAFEL (V) **15.50**
DEEP FRIED BALLS OF CHICKPEAS AND BROAD BEANS. SERVED WITH SALAD & HUMUS

VEGETARIAN KEBAB (V) **16.50**
GRILLED AUBERGINE, MUSHROOMS, COURGETTE, ONIONS, RED PEPPER, HALLOUMI, CHEESE MIXED WITH HERBS, TOUCH OF OLIVE OIL AND POMEGRANATE SAUCE

SALADS

- FETA CHEESE SALAD (V)**
LETTUCE, TOMATO, CUCUMBER, FRESH MINT,
PEPPER, FETA CHEESE WITH OLIVE OIL DRESSING
- SHEPHERDS SALAD (V)**
TOMATO, CUCUMBER, PEPPER, ONION, PARSLEY,
WITH A LEMON AND OLIVE OIL DRESSING
- EZME SALAD (V)**
FINELY CHOPPED TOMATOES, ONION, PARSLEY,
WITH A LEMON AND OLIVE OIL DRESSING
- AVOCADO SALAD (V)**
AVOCADO, MIXED LETTUCE, CHERRY TOMATOES,
WITH A LEMON AND OLIVE OIL DRESSING

CHARCOAL GRILL

- LAMB SHISH** 20.50
MARINATED, LEAN AND TENDER CUBES OF LAMB,
GRILLED ON SKEWER
- ADANA KOFTE** 15.50
MINCED LAMB, SEASONED WITH PARSLEY, SPICES
AND RED PEPPERS, GRILLED ON A SKEWER
- CHICKEN SHISH** 17.50
MARINATED, TENDER CUBES OF CHICKEN,
GRILLED ON A SKEWER
- MIXED SHISH** 18.50
COMBINATION OF BOTH LAMB AND CHICKEN
- CHICKEN WINGS** 15.50
MARINATED IN OUR SIGNATURE SAUCE, GRILLED
OVER CHARCOAL
- LAMB CHOPS** 22.50
TENDER, LEAN LAMB CUTLETS, SEASONED WITH
SALT AND OREGANO, GRILLED OVER CHARCOAL
- LAMB RIBS** 17.95
SEASONED, SUCCULENT LAMB SPARE RIBS,
GRILLED OVER CHARCOAL
- LAMB BEYTI** 15.50
SPICY MARINATED MINCED LAMB, SEASONED
WITH GARLIC AND GRILLED OVER CHARCOAL
- CHICKEN BEYTI** 15.95
SPICY MARINATED MINCED CHICKEN, SEASONED
WITH GARLIC, AND GRILLED OVER CHARCOAL
- MIXED KEBAB** 22.50
A SELECTION OF LAMB SHISH, CHICKEN SHISH
AND ADANA KOFTE

PLATTERS TO SHARE

- 6.50 CHEF'S SPECIAL** 47.00
(ONLY FOR 2 PEOPLE) (With Out Mezes)
COLD MIXED MEZE (SERVED AS A
STARTER) CHICKEN WINGS, LAMB RIBS,
ADANA, LAMB SHISH, CHICKEN SHISH
SERVED WITH RICE & SHEPHERDS SALAD
- 5.95 FAMILY SPECIAL** 53.00
(ONLY FOR 4 PEOPLE) (With Mezes)
COLD MIXED MEZE (SERVED AS A
STARTER) CHICKEN WINGS, LAMB RIBS,
LAMB CHOPS, ADANA, LAMB SHISH,
CHICKEN SHISH SERVED WITH RICE &
SHEPHERDS SALAD
- 6.45** 85.00
(With Out Mezes)
- 7.95** 95.00
(With Mezes)

YOGHURT DISHES

- 20.50 YOGHURTLU LAMB SHISH** 21.50
(LAMB SHISH WITH YOGHURT) GRILLED LAMB
SHISH, ON A BED OF BREAD COVERED WITH
CREAMY YOGHURT AND HOMEMADE TOMATO
SAUCE, FLAVOURED WITH VEYSO'S BUTTER SAUCE
- 18.50 YOGHURTLU TAVUK SHISH** 18.50
(CHICKEN SHISH WITH YOGHURT) GRILLED
CHICKEN SHISH, ON A BED OF BREAD COVERED
WITH CREAMY YOGHURT AND HOMEMADE
TOMATO SAUCE, FLAVOURED WITH VEYSO'S
BUTTER SAUCE
- 16.95 YOGHURTLU ADANA** 16.95
(ADANA KOFTE WITH YOGHURT) GRILLED SPICY
MINCED LAMB, ON A BED OF BREAD COVERED
WITH CREAMY YOGHURT AND HOMEMADE
TOMATO SAUCE, FLAVOURED WITH VEYSO'S
BUTTER SAUCE
- 17.95 SARMA LAMB BEYTI** 17.95
GRILLED ADANA KOFTE, WRAPPED IN
HOMEMADE THIN BREAD COVERED WITH
CREAMY YOGHURT AND HOMEMADE TOMATO
SAUCE, FLAVOURED WITH VEYSO'S BUTTER SAUCE
- 17.95 SARMA CHICKEN BEYTI** 17.95
GRILLED CHICKEN KOFTE, WRAPPED IN
HOMEMADE THIN BREAD COVERED WITH
CREAMY YOGHURT AND HOMEMADE TOMATO
SAUCE, FLAVOURED WITH VEYSO'S BUTTER SAUCE
- 21.50 ALI NAZIK** 21.50
CHARCOAL GRILLED SMOKEY FLAVOURED
PUREED AUBERGINE, WITH YOGHURT, AND
GARLIC, TOPPED WITH CHOPPED LAMB SHISH,
HOMEMADE TOMATO SAUCE, FLAVOURED
WITH VEYSO'S BUTTER SAUCE

CHEFS SPECIAL DISHES

- 14.50 CHICKEN CAESAR SALAD** 14.50
GRILLED CHICKEN CUBES, CROUTONS, SALAD
LEAVES DRESSED IN A CAESAR SAUCE AND
PARMESAN CHEESE
- 16.95 KUZU GUYEC** 16.95
(LAMB CASSEROLE)
SLOW OVEN COOKED DICED LAMB
MUSHROOMS, ONIONS, PEPPERS IN AN
AUTHENTIC TOMATO SAUCE, SERVED WITH RICE
- 16.95 TAVUK GUYEC** 16.95
(CHICKEN CASSEROLE)
SLOW OVEN COOKED DICED CHICKEN
MUSHROOMS, ONIONS, PEPPERS IN AN
AUTHENTIC TOMATO SAUCE, SERVED WITH RICE
- 17.95 KLEFTIKO** 17.95
SLOWLY ROASTED LAMB SHANK WITH
VEGETABLES IN AN AUTHENTIC TOMATO
SAUCE SERVED WITH MASH POTATO AND
MIXED VEGETABLES
- 16.95 MEAT MOUSSAKA** 16.95
A LAYERED OVEN CASSEROLE DISH MADE WITH
MINCED LAMB AND VEGETABLES
- 18.95 CHICKEN AL LA CREME** 18.95
FINELY DICED CHICKEN WITH MUSHROOM,
DOUBLE CREAM & PEPPERS
SERVED WITH RICE
- 18.95 CHICKEN PRINCESS** 18.95
FILLET OF CHICKEN DICED AND GRILLED IN A
CREAMY WHITE SAUCE OF ASPARAGUS,
MUSHROOMS AND PEPPERS, SERVED WITH RICE
- 16.95 VEYSO'S SPICY KOFTE** 16.95
MINCED LAMB WITH HERBS AND CHEDDAR
CHEESE, PAN FRIED WITH GREEN PEPPERS,
MUSHROOMS AND TOMATOES, SERVED
WITH RICE

DRY AGED STEAKS (ANGUS)

- 24.50 SIRLOIN STEAK** 24.50
10 OZ SIRLOIN STEAK WITH MUSHROOM AND
SAUTEED POTATOES
- 25.95 FILLET STEAK** 25.95
10 OZ FILLET STEAK WITH MUSHROOM AND
SAUTEED POTATOES
- 25.95 STEAK ALLA CREAM** 25.95
10 OZ SIRLOIN COOKED IN ONION, PEPPER,
MUSHROOM, GARLIC TOMATO & CREAM SAUCE
SERVED WITH SAUTEED POTATOES

SIDE DISHES

- 2.95 CHIPS (V)** 2.95
- 3.10 CHUNKY POTATOES (V)** 3.10
- 3.00 SAUTÉED POTATOES (V)** 3.00
- 3.50 SAUTÉED MUSHROOM (V)** 3.50
- 4.50 MEDITERRANEAN VEGETABLES
(PAN FRIED) (V)** 4.50
- 4.00 MIXED VEGETABLES (BOILED) (V)** 4.00
- 2.50 RICE (V)** 2.50
- 2.50 COUS COUS (BULGUR) (V)** 2.50
- 4.00 GRILLED ONION (V)** 4.00
- 5.00 ASPARAGUS (V)** 5.00
- 5.50 MOZZERALLA STICK (V)** 5.50
- 3.00 STRAINED YOGHURT (V)** 3.00
- 1.50 BREAD WITH SAUCE (V)** 1.50

KIDS MEALS

- 7.50 CHICKEN NUGGETS WITH CHIPS** 7.50
- 7.50 CHICKEN BURGER WITH CHIPS** 7.50
- 7.50 CHEESE BURGER WITH CHIPS** 7.50
- 7.50 FISH FINGERS WITH CHIPS** 7.50
- 10.50 LAMB SHISH WITH CHIPS** 10.50
- 9.50 CHICKEN SHISH WITH CHIPS** 9.50
- 9.50 ADANA WITH CHIPS** 9.50

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however, we cannot fully guarantee that the food at these premises will be free from allergens.



Veysos_Romford



veysosrestaurant.co.uk