



ASKIM'S Menu

COLD STARTERS

MIX OLIVES

A VIBRANT SELECTION OF MARINATED OLIVES, INFUSED WITH MEDITERRANEAN HERBS AND FLAVOURS FOR AN AUTHENTIC TASTE OF THE REGION.

CACIK

A CLASSIC FAVOURITE—CREAMY YOGURT BLENDED WITH FRESHLY CHOPPED CUCUMBERS AND AROMATIC MINT, PERFECT FOR COOLING THE PALATE.

PRAWN COCKTAIL

PRAWNS SERVED IN RICH COCKTAIL SAUCE, GARNISHED WITH SLICE OF LEMON FOR REFRESHING TOUCH.

BABAGANOUSH

DELIGHT IN THE SMOKY FLAVOURS OF GRILLED AUBERGINES MIXED WITH GARLIC, PEPPERS, ONION, TOMATO, LEMON JUICE, OLIVE OIL, AND A SPRINKLE OF PARSLEY.

SHAKSHUKA

A MEDITERRANEAN DELIGHT! SOFT AUBERGINES, GOLDEN POTATOES, AND MIXED PEPPERS DRESSED IN GARLIC, LEMON JUICE, AND OLIVE OIL.

PINK LADY

A REFRESHING COLD STARTER MADE WITH CREAMY YOGHURT, BEETROOT, AND A HINT OF GARLIC. THIS DISH IS SMOOTH, FULL OF FLAVOUR, AND PERFECT AS A LIGHT APPETIZER TO START YOUR MEAL.

HUMMUS

SMOOTH AND CREAMY CHICKPEA PUREE BLENDED WITH TAHINI, OLIVE OIL, AND A HINT OF LEMON FOR A RICH FLAVOUR.

FETA CHEESE

TANGY & CREAMY TURKISH FETA, SERVED WITH A DRIZZLE OF OLIVE OIL - SIMPLE YET IRRESISTIBLE TREAT.

SPINACH TARAMA

FRESH SPINACH MIXED WITH TANGY YOGURT, GARLIC, AND A TOUCH OF BUTTER FOR A LUXURIOUS TASTE.

VINE LEAVES

TENDER VINE LEAVES STUFFED WITH RICE AND DELICATE HERBS FOR A TRUE MEDITERRANEAN CLASSIC.

CRUSHED AUBERGINES

DELIGHT IN THE SMOKY FLAVOURS OF GRILLED AUBERGINES BLENDED WITH ROASTED PEPPERS, GARLIC - BURSTING WITH FLAVOUR.

MIXED COLD MEZE

A FEAST FOR THE SENSES! ENJOY A COMBINATION OF BABAGANOUSH, HUMMUS, SHAKSHUKA, CACIK, SPINACH TARAMA, AND CRUSHED AUBERGINES - PERFECT FOR SHARING OR ENJOYING ON YOUR OWN.

FROM THE SEA

BUTTERFLY SEA BREAM *(With Bone)*

A WHOLE SEA BREAM, BUTTERFLY CUT AND GRILLED SLOWLY OVER CHARCOAL FOR A PERFECTLY SMOKY FINISH.

BUTTERFLY SEA BASS *(With Bone)*

A WHOLE SEA BASS, BUTTERFLY CUT AND GRILLED SLOWLY OVER CHARCOAL FOR A PERFECTLY SMOKY FINISH.

SALMON

FRESH SALMON, COOKED OVER SMOKY CHARCOAL TO BRING OUT ITS RICH, NATURAL FLAVOURS WITH PERFECTLY TENDER TEXTURE AND A DELICIOUSLY SMOKY FINISH.

TIGER KING Prawns

CHARCOAL-GRILLED KING PRAWNS, SERVED WHOLE WITH HEAD, TAIL, & SHELLS ON, MARINATED IN GARLIC, PARSLEY, & OLIVE OIL, THEY'RE PACKED WITH SMOKY, RICH FLAVOUR THAT'S SIMPLY IRRESISTIBLE.

HOT STARTERS

£5.95

LAHMACUN

A DELICIOUSLY THIN, CRISPY TURKISH PIZZA TOPPED WITH A FLAVOURFUL BLEND OF SEASONED MINCED LAMB, ONIONS, TOMATOES, FRESH PARSLEY, AND A HINT OF RED PEPPER FOR A PERFECT BALANCE.

£6.45

HALLOUMI

GRILLED TO PERFECTION, GOLDEN-BROWN HALLOUMI CHEESE IS CRISPY ON THE OUTSIDE, SOFT AND CREAMY ON THE INSIDE.

£8.00

FALAFEL

CRISPY ON THE OUTSIDE AND TENDER ON THE INSIDE, THESE GOLDEN DEEP-FRIED BALLS OF GROUND CHICKPEAS, SEASONED WITH AROMATIC SPICES, ARE A TRUE TASTE SENSATION.

£7.45

HUMMUS KAVURMA

SMOOTH HUMMUS TOPPED WITH TENDER DICED LAMB, BRINGING TOGETHER RICH AND DELICIOUS FLAVOURS.

£7.45

CRISPY CALAMARI

TENDER CALAMARI RINGS, LIGHTLY COATED IN A CRUNCHY BREADCRUMB, CREAM, EGG, AND FLOUR MIXTURE, PERFECTLY FRIED FOR A SATISFYING BITE.

£7.45

SIGARA BOREK

CRISPY, GOLDEN FILO PASTRY FILLED WITH A TASTY MIX OF FETA CHEESE AND PARSLEY—THESE DELICATE ROLLS ARE THE PERFECT COMBINATION.

£6.45

OCTOPUS TAVA

TENDER OCTOPUS PAN-FRIED WITH GARLIC, PEPPERS, AND TOMATOES, PACKED WITH DELICIOUS MEDITERRANEAN FLAVOURS.

£5.95

MEATBALLS

TASTY AND WELL-SEASONED MEATBALLS, SERVED WITH A RICH HALEP SAUCE FOR EXTRA FLAVOUR.

£6.95

SUCUK

GRILLED TURKISH GARLIC SAUSAGE WITH A DELICIOUSLY SMOKY FLAVOUR.

£6.95

PAN-FRIED KING PRAWNS

PAN-FRIED SALTED GARLIC PRAWNS, SERVED WITH PEPPERS AND TOMATOES.

£7.45

MANTARLI PEYNIR (V)

GRILLED MUSHROOMS FILLED WITH HALLOUMI CHEESE AND FRESH PARSLEY, OFFERING A DELICIOUSLY RICH AND EARTHY FLAVOUR IN EVERY BITE.

£20.95

CREAMY GARLIC MUSHROOMS

FRESH GRILLED MUSHROOMS SAUTÉED IN GARLIC BUTTER, COMBINED WITH MELTED MOZZARELLA CHEESE FOR A RICH, CREAMY FLAVOUR IN EVERY BITE.

£7.95

£6.95

£6.95

£9.95

£9.45

£7.45

£9.45

£7.45

£7.45

£9.45

£7.45

£7.95

£7.95

£9.45

£23.95

CHARCOAL GRILLS

All dishes served with your choice of rice or couscous and a fresh salad. An additional fee of £2.95 for Chips

CHICKEN SHISH

MARINATED CHUNKY CHICKEN CUBES, SKEWERED AND SLOW-COOKED ON SMOKY CHARCOAL FOR A TENDER, FLAVOURFUL BITE.

£19.95

LAMB SHISH

JUICY MARINATED CHUNKY LAMB CUBES, SKEWERED AND SLOW-COOKED ON SMOKY CHARCOAL TO PERFECTION.

£21.95

ADANA KEBAB

SUCCULENT MINCED LAMB, SEASONED WITH MEDITERRANEAN SPICES AND CHARGILLED OVER SMOKY CHARCOAL FOR A TENDER, FLAVOUR-PACKED BITE.

£19.95

CHICKEN KOFTE

TENDER MINCED CHICKEN, EXPERTLY SEASONED AND GRILLED OVER SMOKY CHARCOAL FOR A DELICIOUSLY JUICY AND FLAVOURFUL EXPERIENCE.

£18.95

CHICKEN WINGS

TENDER CHICKEN WINGS, MARINATED IN A RICH BLEND OF MEDITERRANEAN SPICES AND GRILLED OVER SMOKY CHARCOAL. PERFECTLY SEASONED FOR A FLAVOURFUL, SATISFYING TASTE.

£16.95

CHICKEN KULBASTI

MARINATED CHICKEN LEG, DELICATELY FILLETED AND SKEWERED, THEN GRILLED OVER SMOKY CHARCOAL FOR A TENDER, FLAVOUR-PACKED BITE.

£18.95

MIXED KEBAB

A PERFECT COMBINATION OF CHARGILLED, MARINATED LAMB SHISH, CHICKEN SHISH, & ADANA KEBAB. TENDER AND SMOKY, OFFERING A RICH, AUTHENTIC TASTE IN EVERY BITE.

£21.95

LAMB RIBS

SUCCULENT LAMB RIBS, SEASONED AND SLOW-COOKED OVER CHARCOAL, ABSORBING DEEP SMOKY FLAVOURS FOR A TENDER, MELT-IN-THE-MOUTH DELIGHT.

£21.95

LAMB CHOPS

TENDER LAMB CHOPS, EXPERTLY SEASONED AND GRILLED OVER CHARCOAL, COOKED SLOWLY TO BRING OUT RICH, SMOKY FLAVOURS IN EVERY BITE.

£24.95

ASKIM'S SPECIAL

THE BEST OF EVERYTHING FROM THE ASKIMS CHARCOAL GRILLS! A DELICIOUS MIX OF MARINATED LAMB SHISH, CHICKEN SHISH, ADANA KEBAB, AND TENDER LAMB CHOP, ALL CHARGILLED OVER SLOW-COOKED CHARCOAL FOR A RICH, SMOKY FLAVOUR IN EVERY BITE.

£24.95