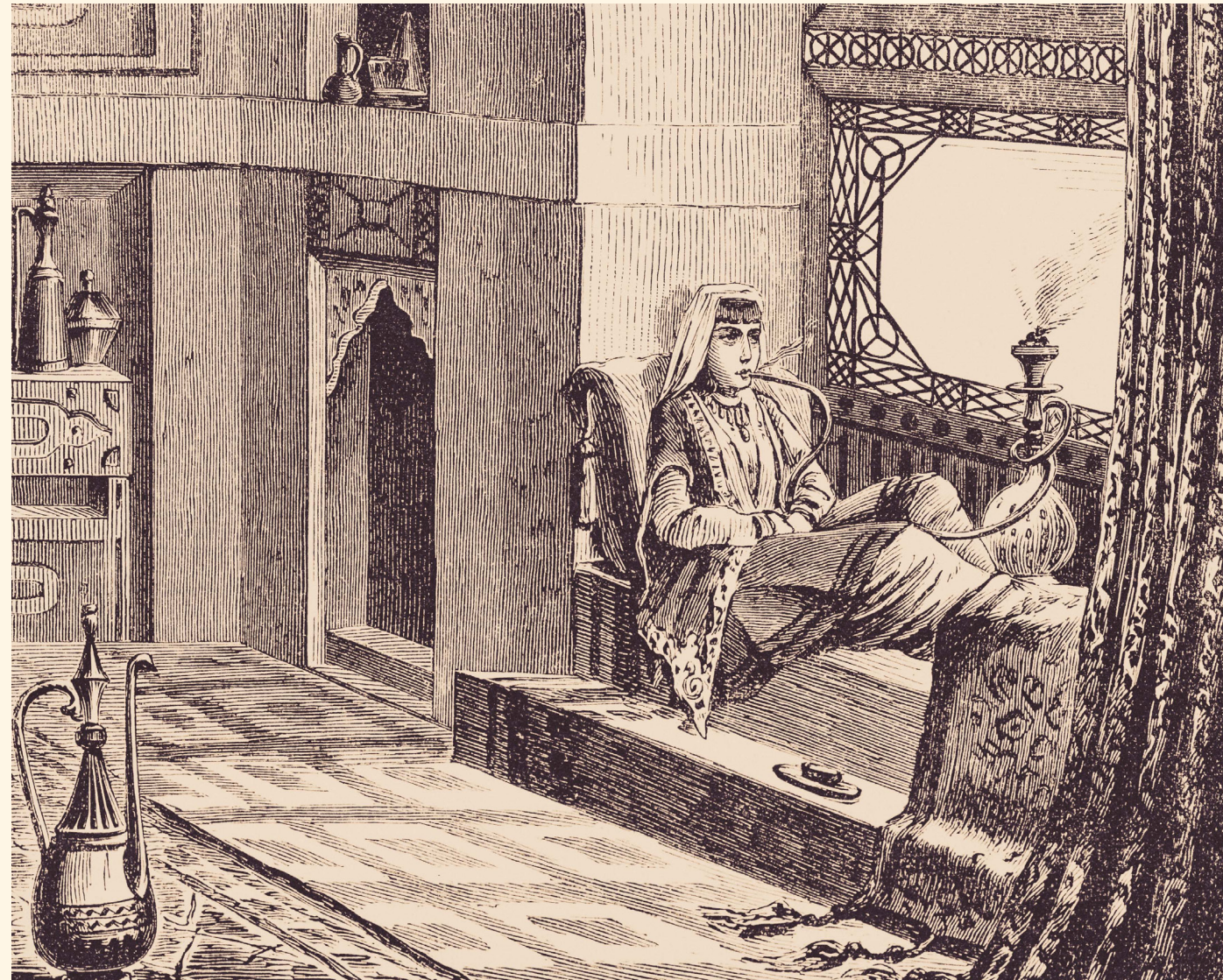


19TH CENTURY SMOKING



TARSHISH

TARSHISH

COLD BITES

MARINATED OLIVES (VG) mixed herbs and garlic	6
HUMMUS (VG) dukkah and crispy chickpeas	7.5
CACIK (VG) thick yoghurt, cucumber and mint	7.5
SMOKED AUBERGINE (VG) olive oil, garlic, lemon juice	7.5
ROASTED SWEET	7.5
PEPPER (VG) (N) (S) candied walnut	7.5
MIXED MEZE (VG) (N) hummus, cacik, smoked aubergine, roasted red pepper and mixed olives	15

TO START

BOREK ROLL (V) deep fried filo, filled with feta and spinach	8.5
FRIED HALLOUMI (V) served with morello cherry jam	8.5
PASSION FRUIT CALAMARI passion fruit, chilli and lime	11
BUFFALO CHICKEN WINGS (S) boneless wings, dipped in buffalo sauce	8.5
BEEF SLIDERS (S) mini brioche, gloucester cheese, red onion pickle	10.5
KING PRAWNS glazed with rose harissa and served with wilted spinach	11.5
BATTERED LAMB crispy fried lamb, sweet chilli and spring onions	9.5
BEEF CARPACCIO Marinated beef filets, mustard, sriracha sauce, rocket & parmesan cheese	16
KURO PRAWNS TACOS Sriracha butter, chimichurri sauce & hot salsa verde	12
TEMPURA PATRON PEPPERS Smoke garlic yogurt, burnt paprika butter	12
LAMB CUTLETS 3PCS Chimichurri sauce fresh thyme	15

CHARCOAL GRILLED

All served with salad and choice of rice or bulgur pilav	
CHICKEN SHISH marinated chicken breast skewers basted with butter	23
ADANA KEBAB (S) minced lamb, spiced mixed peppers with pitta and pickled onions	23
MIXED SHISH marinated lamb shish and chicken breast basted with butter	24
SPICY CHICKEN BEYTI (S) minced chicken wrapped in lavash, melted cheese, spiced tomato sauce served on a yoghurt base	23.5
LAMB BEYTI minced lamb wrapped in lavash, melted cheese, spiced tomato sauce served on a yoghurt base	24
VEG KEBAB (V) (VG*) (N) chargrilled seasonal vegetables, halloumi, avocado, toasted seeds and red pepper coulis	21

SIDES

HAND CUT CHIPS (V)	7
STEAMED RICE (V)	5.5
BULGUR PILAV (V) (S)	5.5
HERITAGE TOMATO 5.5 SALAD (V) (VG*) served with feta cheese	
STEAMED TENDERSTEM BROCCOLI (VG)	6.5
MAC 'N' CHEESE (V) black truffle oil parmesan	6.5
TRUFFLE POTS Potato bravas, truffle oil, chili oil, parmesan flakes	9

THE REST

BEEF BURGER 220gr toasted brioche, Tarshish mayo, gloucester cheese, caramelised onion. served with hand cut chips	22
BUTTERFLY SEA BASS arancini balls, tempura samphire, buttermilk sauce & dill oli	25
WAGYU RIB EYE STEAK 330g green peppercorn sauce served with hand cut chips	72
CHICKEN BURGER battered chicken,toasted broiche, Tarshish mayo, gloucester cheese, caramelised onion. served with hand cut chips	19
SALMON arancini balls, tempura sampire, butter milk sauce & dill oli	25
LOBSTER BURGER toasted brioche, Tarshish mayo, gloucester cheese, caramelised onion, lobsert tail, served with hand cut chips	26

TARSHISH *Asia*

LAMB SKEWERS 10 (S)
lamb cubes with padron peppers

CHICKEN BAO BUN 9
fried chicken, lettuce and mayo

SPICY CHICKEN BAO BUN 10 (S)
fried chicken, lettuce, mixed chilli peppers and mayo

CHICKEN TERIYAKI 9
chicken fillets glazed with teriyaki, chillies and sesame

TARSHISH BEEF WAGYU SUSHI 17
Sushi rice, smoke wagyu crispy potatoes,
avacado &lime sauce

DEAR GUESTS

Please inform us in advance if you have any food allergies or intolerances.
Despite our efforts yo keep you safe, we cannot guarantee that the dishes on this menu are allergen-free.

There will be a 12.5% discrectionary service charge added to your total bill

(V) VEGETARIAN (N) CONTAINS NUTS / (S) SPICY / CHILLI (VG) VEGAN / (VG*) VEGAN OPTION AVAILABLE

SHISHA

ALL TARSHISH SHISHA IS PRICED AT 25

AL FAKHER

Double Apple
Grape
Mint

BEAR SMOKE

Rainbow	White Eyes
Noir	Pink Bubbles
Red Lace	Poison Ivy (Lemon Mint)
Vineyard Glacier	

LAYALI FLAVOURS

Fizzy Cola Bottles	Irn-Bru
Frozen Blueberry	Berry Bang
Blue Mist	Frozen Blackcurrant
Frozen Watermelon	Ladykiller
Strawberry Mojito	Frozen Lemon
Rubicon Lychee	Skittles Raspberry
Frozen Mango	Slush African
Love 66 Frozen Raspberry	Queen
Frozen Apple	Paan
Pink	Frozen Pineapple
White Gummy Bear	Fanta Fruit Twist

SOCIAL



Tarshish
Restaurant



Tarshish
London