



Shenny's @ THE PAXTON

Cold Meze

Bread & Olives £4.5

Olives and bread (V)

Yalanci Dolma (yer-lan-JER doll-MA) £5.5

Courgette, Aubergine and onion stuffed with rice and herbs, served with natural yoghurt (V) - **Delicious with any of our dips**

Cyprus Kofte (koof-TE) £5.5

Lamb meat balls – **great with humus or hibes**

Havuclu Meze (Hav-OOCH-loo) £4

Shenny's Cypriot carrot coleslaw with walnut and garlic (V) **great with pitta**

Babagannus (Baba-gah-NOOSH) £4

Smokey aubergine, garlic, tahini and spice make this dish so moreish – **don't forget the bread to dip**

Shenny's Med Salad £3.5

Tomato, cucumber, onion, parsley, with a pomegranate dressing - (£6 for 2/£8 for 4)

Cold Meze Platter £12

Yalanci dolma, Cyprus Kofte and havuclu meze served with cacik, humus and bread

Dips

Humus (who-moos) £2.5

Homemade and delicious

Cacik (Ja-Jik) £2

Homemade tzatziki

Hibes (Hib-esh) £2.5

Nicely spicy made with tahin, cumin, chilli flakes and garlic

Breads £1.5

Pitta

Curek (Choo-rek)

Hot Meze

Sigara Borek (si-GA-rah borrh-ek) £4.5

Filo pastry tubes filled with haloumi and a touch of mint – **SO GOOD! (V)**

Arnavut Cigeri (Ar-nar-OOT GEE-air-ree) £5

Lambs liver, devilled and served with chopped onion, parsley and sumac. **Great with pitta or Curek and Shenny's humus**

Karides Guvec (Ca-ri-DES Goo-vech) £5.5

Prawns with tomato, mushrooms, pepper, onion and melted cheddar cheese – **great with Curek**

Kabak Mucver (Ka-BUK MOOJ-vair) £5

Courgette fritters served with yoghurt (V)

Mercimekli Kofte (Mer-chi-MEK-li koof TE) £5

Vegetarian Kofte with lentils, bulgur, spring onion, parsley, dill & tomato served on a bed of lettuce (V)

Cyprus Kofte (koof-TE) £5.5

Cypriot style lamb – **excellent with hibes, humus or cacik**

Helim (V) (He-LIM) £4.5

Grilled halloumi served with pitta – goes **great with Shenny's humus or hibes for a spicy twist**

Sweet Tooth?

Try one of Shenny's **Tel Kadayif** (Tell Ka-die-eff) – Delicate baklava pastry surrounds a delicious almond and shredded wheat centre, all drenched in delectable homemade syrup, served with vanilla ice cream **£5**