



Cilicia
CAFÉ - RESTAURANT
Grills & more
on charcoal

Cilician Skewer	8.00
lightly spiced minced lamb combined with peppers and herbs, served with vegetables and rice	
Chicken Cubes	8.00
marinated in olive oil with herbs then grilled and served with vegetables & rice	
Trojan Horse Chicken	8.50
chicken cubes, herbs and diced shallots, wrapped with grilled aubergine slices, served on a bed of aubergine sauce and tomato sauce	
Lamb Cubes	8.50
marinated in olive oil, rosemary and oregano then grilled and served with vegetables & rice	
Chicken Breast	8.00
with thyme-mushroom sauce, served with vegetables & chips	
Temple of Artemis	8.00
grilled lightly spiced minced lamb crowns combined with pepper & herbs on a base of bread cubes, yoghurt & mild Cilician sauce, topped with butter sauce	
Chicken Gordion Knot	9.00
pieces of chicken breast on a bed of bread cubes, yoghurt & Cilician sauce, topped with butter	
Trojan Horse Lamb	9.00
lamb cubes, herbs and diced shallots, wrapped with grilled aubergine slices served on a bed of aubergine sauce and tomato sauce	
Chicken Ala Turca	8.50
grilled pieces of chicken topped with creamy mushroom & wine sauce with vegetables	
Lamb Parcel	9.00
mildly spiced minced lamb skewer with a touch of garlic, wrapped in a special thin bread with tomato sauce and herbs, served on a bed of yoghurt and dressed with butter sauce	
Chicken Parcel	9.00
mildly spiced chicken skewer with a touch of garlic, wrapped in a special thin bread with tomato sauce and herbs, served on a bed of yoghurt and dressed with butter sauce	
Lamb Gordion Knot	9.00
grilled pieces of lamb on a bed of bread cubes, yoghurt & Cilician sauce, topped with butter	
Lycian Chicken	9.50
grilled chicken breast stuffed with mozzarella & spinach, topped with mushroom sauce & parmesan cheese, served with mash potatoes	
Kleftico	9.50
knuckle of lamb, marinated and cooked in a slow oven with herbs & vegetables, served on mash potatoes	
Oregano Lamb	9.50
marinated slices of lamb with fresh oregano, served with vegetables & rice	
Lamb Cutlets	11.00
marinated with fresh oregano & grilled, served with rice & vegetables	
Mix Grill	11.50
a selection of marinated lamb cubes, chicken cubes, Cilician skewer & lamb cutlet, served with vegetables	
Sirloin Steak	11.50
grilled and served with caramelized onions and with vegetables & chips	

Cilicia Cafe-Restaurant
440 Muswell Hill Broadway, N10 1BS
Reservations: 020 8444 7172

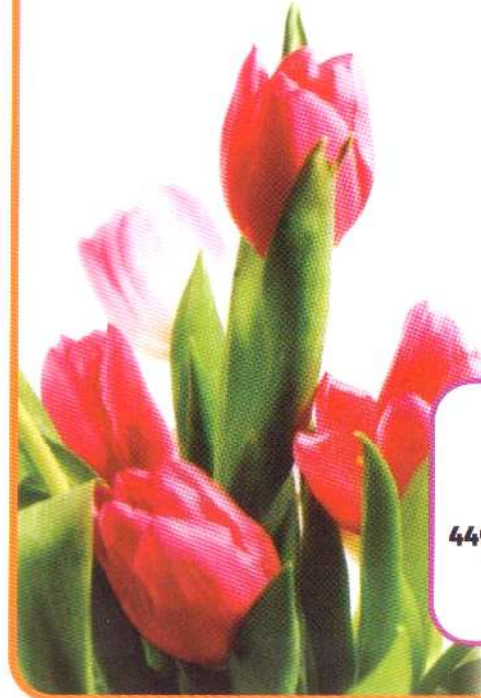
Email: info@cilicia-restaurant.co.uk Web: www.cilicia-restaurant.co.uk



Cilicia
CAFÉ - RESTAURANT

*Take Away
Menu*

**Open 09.00am
till late**



Reservations

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440 Muswell Hill Broadway, N10 1BS

info@cilicia-restaurant.co.uk



Cilicia
CAFÉ - RESTAURANT
Mezze

1. Soup of the day	3.00		
Cold Mezze		Hot Mezze	
2. Tzatziki (v)	2.95	16. Aubergine Delight (v)	3.25
yoghurt dip with cucumber, mint & a touch of garlic		aubergine slices & peppers with tomato sauce & garlic yoghurt	
3. Broad Beans (v)	2.95	17. Mitite Kofte	3.75
with fresh herbs, capsicum with olive oil on a bed of strained yoghurt		grilled minced lamb meat balls prepared with fresh herb	
4. Aubergine Caviar (v)	2.95	18. Spicy Salami	3.75
grilled aubergine pure, peppers, olive oil, yoghurt, a touch of garlic with butter melt		grilled spicy garlic salami with roast peppers	
5. Spinach Caviar (v)	2.95	19. Grilled Hallumi (v)	3.75
spinach, carrots & yoghurt dip with garlic		charcoal grilled goat cheese	
6. Hummus (v)	3.50	20. Feta Triangles (v)	3.75
puree of chickpeas, tahini, olive oil & garlic		Fib pastry filled with feta cheese, spinach & herbs	
7. Tarama Salad	3.50	21. Calamari	3.95
cod roe, olive oil and lemon juice		fried rings of squid with tartar sauce	
8. Shak-Shuka (v)	3.50	22. Sauteed Mushrooms (v)	3.95
Mediterranean vegs & aubergine, cooked with tomato & olive oil		cooked in wine with shallots, peppers & tomatoes	
9. Mango Salad (v)	3.50	23. Cilician Hummus (n)	3.95
mango, cucumber, tomato, onion, olive oil & parmesan shavings		with diced lamb & pine kernels fried in olive oil	
10. Cilician Tabbouleh (v)	3.50	24. Cougette Cake (v)	3.75
diced mix vegetables & shallots, cracked wheat, olive oil, walnuts & pomegranate juice		fried rounds of grated courgette, herbs & cheese mixture with garlic yoghurt & tomato sauce	
11. Aubergine Boat (v)	3.75	25. Lycian Parcel (v)	3.50
aubergine stuffed with shallots, tomatoes, currant, pine kernels & capsicums		crepe filled with spinach & feta cheese topped with bechamel sauce & cheddar cheese	
12. Avocado Tricolor (v)	3.75	26. Falafel (v)	3.50
avocado, tomato, mozzarella cheese & olive oil		broad beans, chickpeas, mix vegetables & herb fritter with tahini sauce	
13. Avocado Prawn	3.95	27. Lamb Liver	3.75
prawns on avocado with prawn cocktail sauce		flour coated & pan fried with onions	
14. Smoked Salmon	4.50	28. Grilled Sardines	3.95
with avocado, rocket & parmesan shavings		topped with tomato & basil sauce	
15. Cold Meze Platter		29. Garlic Tiger Prawns	4.95
Small: Hummus, Tzatziki, Shak-Shuka, Tabbouleh(n), Broad Beans with herbs	8.25	cooked with wine, tomato, olive oil, vegetables & herbs	
Large: Tabbouleh(n), Hummus, Tzatziki, Spinach Caviar, Broad Beans, Shak-Shuka	9.95	30. Scallops	4.95
		fried & served on mash potato	
		31. Whitebait	3.95
		whitebait in flour deep fried	
		32. Hot Meze Platter	
		Small: Feta Triangle, Grilled Hallumi, Squid Rings, Spicy Salami & Falafel	8.25
		Large: Mitite Kofte, Feta Triangle, Falafel Grilled Hallumi, Spicy Salami, Calamari	9.95



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Main Courses
Vegetarian

Falafel	7.50
broad beans, chickpeas, vegetables & herbs fritter with tahini sauce, served with tabbouleh & salad	
Courgette Cake	7.50
shallow fried chunks of grated courgette, herbs & cheese mixture, served with tabbouleh	
Stuffed Pepper (Capsicum)	7.50
peppers stuffed with spinach, rice, pine nuts, raisins and herbs, served with salad & yoghurt	
Aubergine Boat (n)	8.00
aubergine stuffed with shallots, tomatoes, currant, pine kernels & capsicums, served with rice	
Lycian Parcel	8.00
spinach & cheddar cheese wrapped with crepe, topped with bechamel sauce & cheddar	
Cilician Musakka	8.00
Mediterranean vegetables topped with Cilician sauce, mozzarella & tomato sauce	
Vege Parcel	8.50
sauteed mildly spiced vegetables with a touch of garlic, wrapped in thin bread with tomato sauce & herbs, topped with cheese and served on a bed of yoghurt	
Trojan Lamb	8.00
cubes of lamb casserole with tomatoes, capsicum, mushroom & red wine, served with rice	
Calf's Liver	9.50
pan fried slice of calf's liver with sage floured butter sauce served with sauteed potatoes, onions and mushroom	
Sauteed Chicken	8.00
cubes of chicken casserole with tomatoes, mushroom, garlic & wine, served with rice	
Calamari	7.75
fried rings of squid, served with tartar sauce and mixed salad	
Sauteed Prawns	8.00
sauteed in wine with capsicums, garlic & butter in creamy tomato sauce served with rice	
Grilled Salmon	9.00
served with Mediterranean vegetables, mash potatoes and a wine & herb creamy sauce	
Grilled Mix Sea Food	11.50
sword fish, salmon, tiger prawns & breaded crab claws with cream sauce	
Pan Fried Mix Sea Food	11.50
sword fish, salmon, tiger prawns & mussels on mash potatoes, topped with tomato-cream sauce	
Garlic Tiger Prawns	10.50
cooked with mix vegetables & herbs in tomato, olive oil & wine sauce, served with rice	
Tuna Pepper Steak	10.00
brandy flamed with peppercorns, lemon, oregano, served with mix salad	
Sword Fish	11.50
grilled sword fish served with vegetables, mash potatoes & wine sauce	
Tiger with Sword	11.50
grilled tiger prawns & sword fish cubes on bamboo stick with rice & vegetables	
Fish in Foil	11.50
grilled & cooked in aluminium foil with vegetables in tomato & wine sauce (Options: Tuna, Salmon or Sword Fish)	
Sea Bream	11.00
grilled & served with mix salad and new potatoes	
Whole Seabass	11.00
grilled & served with mix salad and new potatoes	
Fillet Seabass	11.50
grilled & served on spinach with mushroom & topped with creamy wine sauce	
Scallops on the shell	12.00
pan fried and served with sparkling wine sauce & mash potatoes	