

Starters

Cold Starters

hummus **vg gf** £6.45

chickpeas, garlic, olive oil, ground white pepper, cumin and tahini.

cacik **v gf** £6.45

cucumber, fresh mint, yoghurt and olive oil.

baba ganoush **vg gf** £6.45

caviar of smoked aubergine, red peppers, lemon, tahini, olive oil and yoghurt.

fried aubergine **vg gf** £6.45

aubergine, red peppers, tomato, garlic, herbs and olive oil.

ezme **vg gf** £6.45

finely chopped tomatoes, onion and parsley with lemon and olive dressing.

beetroot tarator **v gf** £6.45

Oven roasted beetroot, creamy garlic yogurt, spinach, tahini.

atom **v** £6.45

roasted aubergine mixed with yoghurt, hot chilli, red peppers and topped with fried butter.

yaprak sarma **vg gf** £6.45

vine leaves stuffed with herbed rice, olive oil, lemon and fresh herbs.

turkish feta cheese **v** £6.45

honey melon **vg** £6.45

meze sharer for two

(mixture of 3 Cold and 3 Hot served with bread)

£30.95

(cold) cacik, hummus, fried aubergine

(hot) sucuk, sigara boregi, halloumi

Hot Starters

soup of the day **vg gf** £6.95

falafel **vg** £6.95

deep fried patties made from chickpeas, herbs and spices, served with hummus.

halloumi **v** £8.95

grilled cypriot halloumi cheese with salad.

sucuk £8.95

grilled spicy garlic Turkish beef sausage.

sigara boregi **v** £8.95

deep fried filo pastry stuffed with feta cheese and spinach, served with sweet chilli sauce.

garlic mushrooms **vg gf** £8.95

pan-fried mushrooms in garlic butter sauce.

chicken wings £8.95

marinated grilled chicken wings, served with bbq sauce

halloumi & sucuk kavurma £8.95

creamy hummus topped with sautéed sucuk and halloumi.

pan fried sardines £8.95

cooked in white wine & garlic butter, served with salad.

king prawns £9.95

king prawns cooking in garlic butter and white wine sauce.

whitebait £8.95

fried breadcrumb whitebait served with tartare sauce.

liver sautéed in butter £9.95

butter-fried thin sliced liver

calamari £9.95

deep-fried squid served with tartare sauce.

octopus £11.95

slow-cooked octopus with herbs, olive oil, garlic and soy sauce.

main courses

From the Grill

chicken shish **gf** £20.95

marinated grilled chicken pieces, served with rice and mixed salad.

lamb shish £22.95

marinated grilled lamb pieces, served with rice and salad.

mixed shish £21.95

both lamb and chicken shish served with rice and salad.

chicken fillet £19.95

marinated grilled chicken fillet, served with rice and mixed salad.

chicken wings £16.95

marinated grilled chicken wings with bbq sauce, served with rice and mixed salad.

lamb kofte £18.50

minced lamb kofte mixed with onion, parsley served with rice and salad.

chicken kofte **gf** £17.50

minced chicken kofte mixed with garlic, parsley served with rice and salad.

mixed kofte £18.50

both chicken and lamb kofte served with rice and salad.

adana kebab £19.95

traditionally made of spiced herbs lamb mince, mounted skewer and grilled, served with rice and salad

mixed grill £25.95

chicken kofte, lamb kofte, lamb cutlet, chicken shish, lamb shish and chicken wings, served with rice and salad.

lamb chops £25.95

grilled marinated lamb chops, served with rice and salad.

lamb iskender £22.95

grilled lamb kofte meat served on a bed of bread with yoghurt, topped with fried butter.

chicken iskender £21.95

grilled chicken kofte meat served on a bed of bread with yoghurt, topped with fried butter.

sirloin steak £29.95

served with fries, choice of peppercorn or mushroom sauce.

rib-eye steak £29.95

served with fries, choice of peppercorn or mushroom sauce.

mixed grill platters **for 2** £49.95

Chicken and lamb kofte, lamb cutlet, chicken and lamb shish and chicken wings, served with rice and salad. **for 4** £89.95

main courses

House Specials

kleftiko gf £22.95
slow cooked lamb shank served with mash potato.

beef moussaka £19.95
oven baked ground beef with layers of aubergine, potatoes and cheese, topped with tomato sauce.

beyti chicken £21.95
chicken mince, grilled on a skewer wrapped in tortilla topped with tomato sauce, yoghurt and drizzled with melted butter.

beyti lamb £22.95
ground lamb mince, grilled on a skewer wrapped in tortilla topped with tomato sauce, yoghurt and drizzled with melted butter.

ali nazik kebab £21.95
sautéed tender spiced pieces of lamb over a smoky aubergine puree with yoghurt and garlic.

ali nazik chicken gf £20.95
sautéed tender spiced bits of chicken over a smoky aubergine puree with yoghurt and garlic.

sac kavurma £21.95
diced lamb sautéed with onion, tomato, peppers and herbs, served sizzling on a traditional iron pan, served with rice.

Fish

grilled salmon gf £22.95
served with pan-fried spinach.

grilled sea bass gf £20.95
served with pan-fried spinach.

king prawns main gf £22.95
cooked in a white wine, garlic butter & tomato sauce, served with rice.

calamari main £19.95
deep-fried squid served with tartare sauce.

Vegetarian / Vegan

mücver v £16.95
deep fried fritters with courgette, carrot, mozzarella cheese, spring onions, dill and served with yoghurt

guvec vg £16.95
aubergine, courgette, onions, peppers, cooked in a rich tomato sauce, served with rice.

falafel vg £16.95
a mixture of chickpeas, broad beans, red and green peppers, celery, coriander, deep fried and served with hummus.

salads & sides

Salads

coban salad vg gf £10.95

turkish feta salad v gf £11.95
cucumber, tomato, olives, onions & feta cheese.

grilled halloumi salad v gf £11.95

grilled halloumi avocado salad v gf £12.95

grilled chicken salad gf £13.95

Sides

french fries £4.95

pan-fried spinach £4.95

turkish rice £3.95

mixed olives with pickle £4.95

sweet potato fries £4.95

turkish bread £2.50

kids meal

chicken nuggets & chips £7.95

fish fingers & chips £7.95

chicken fillets & chips £7.95

If you or a member of your party have any food allergies or intolerances please inform a member of staff before placing an order

(v) Vegetarian (vg) Vegan (gf) Gluten Free

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instagram



Available from 12pm - 4pm | Sunday to Friday (Sit in Only)
1 Course (Main Only) £11.95 | 2 Courses £14.95

STARTERS

all served with turkish bread

cacik vgf

cucumber, fresh mint, yoghurt and olive oil.

hummus vg gf

chickpeas, garlic, olive oil, ground white pepper, cumin and tahini.

whitebait

fried breadcrumb whitebait served with tartare sauce.

ezme vg gf

finely chopped tomatoes, onion and parsley with lemon and olive dressing.

fried aubergine vg gf

aubergine, red peppers, tomato, garlic, herbs and olive oil.

calamari

deep-fried squid served with tartare sauce.

soup of the day vg gf

pan fried sardines

cooked in white wine & garlic butter, served with salad.

atom v

roasted aubergine mixed with yoghurt, hot chilli, red peppers and topped with fried butter.

falafel vg

deep fried patties made from chickpeas, herbs and spices, served with hummus.

baba ganoush vg gf

caviar of smoked aubergine, red peppers, lemon, tahini, olive oil and yoghurt.

WRAPS

all served with chips

chicken shish wrap

lamb kofte wrap

halloumi & hummus wrap

chicken kofte wrap

falafel & hummus wrap

SALADS

turkish feta salad vgf

cucumber, tomato, olives, onions & feta cheese.

grilled halloumi salad vgf

grilled halloumi & avocado salad vgf

grilled chicken salad gf

MAINS

lamb kofte

minced lamb kofte mixed with onion, parsley served with rice and salad.

chicken kofte

minced chicken kofte mixed with garlic, parsley served with rice and salad.

mixed kofte

both chicken and lamb kofte served with rice and salad.

chicken shish

marinated grilled chicken pieces, served with rice and mixed salad.

falafel vg

a mixture of chickpeas, broad beans, red and green peppers, celery, coriander, deep fried and served with hummus.

imam bayildi vg gf

aubergine stuffed with a mix of sauteed onions, fresh tomato sauce, raisins, garlic, tomatoes, green pepper and parsley, served with rice.

adana kebab

traditionally made of spiced herbs lamb mince, mounted skewer and grilled.

guvec vg

aubergine, courgette, onions, peppers, cooked in a rich tomato sauce, served with rice.

calamari main

deep-fried squid served with tartare sauce.

beef moussaka

oven baked ground beef with layers of aubergine, potatoes and cheese, topped with tomato sauce.

grilled sea bream

served stir-fried vegetables.

vegetarian moussaka v

oven baked layers of vegetables with bechamel topped with cheese and tomato sauce.

ALLERGEN INFORMATION

If you or a member of your party have any food allergies or intolerances please inform a member of staff before placing an order

LUNCH MENU

Available from 12pm - 4pm | Sunday to Friday (Sit in Only)
1 Course (Main Only) £11.95 | 2 Courses £14.95



MASA RESTAURANT

0203 342 2168

617 Fulham Road, London, SW6 5UQ

www.masa-restaurant.co.uk

meze & main

Sunday to Thursday evening

£29.95

add glass of house wine +£5

Starters

select 2 starters

Cold Starters

hummus **vg gf**

chickpeas, garlic, olive oil, ground white pepper, cumin and tahini.

cacik **v gf**

cucumber, fresh mint, yoghurt and olive oil.

ezme **vg gf**

finely chopped tomatoes, onion and parsley with lemon and olive dressing.

tabbouleh **vg**

couscous, parsley, fresh onion, cucumber, mint, red pepper, tomato.

atom **v**

roasted aubergine mixed with yoghurt, hot chilli, red peppers and topped with fried butter.

Hot Starters

falafel **vg**

deep fried patties made from chickpeas, herbs and spices, served with hummus.

sigara boregi **v**

deep fried filo pastry stuffed with feta cheese and spinach, served with sweet chilli sauce.

garlic mushrooms **vg gf**

pan-fried mushrooms in garlic butter sauce.

king prawns

king prawns cooking in garlic butter and white wine sauce.

whitebait

fried breadcrumb whitebait served with tartare sauce.

calamari

deep-fried squid served with tartare sauce.

Main Courses

select 1 main

chicken shish **gf**

marinated grilled chicken pieces, served with rice and mixed salad.

lamb shish

marinated grilled lamb pieces, served with rice and salad.

lamb kofte

minced lamb kofte mixed with onion, parsley served with rice and salad.

chicken kofte **gf**

minced chicken kofte mixed with garlic, parsley served with rice and salad.

sirloin steak

served with garlic mushrooms and chips

grilled salmon **gf**

served with pan-fried spinach.

grilled sea bass **gf**

served with pan-fried spinach.

guvec **vg**

aubergine, courgette, onions, peppers, cooked in a rich tomato sauce, served with rice.

masa
TURKISH RESTAURANT

If you or a member of your party have any food allergies or intolerances please inform a member of staff before placing an order

(v) Vegetarian (vg) Vegan (gf) Gluten Free

COCKTAILS

ESPRESSO MARTINI - £14.00

Vodka, Kahlua, Coffee, gomme

ELDERFLOWER FIZZ - £12.00

Gin, soda, lemon juice, gomme, elderflower, cordial

APEROL SPRITZ - £12.00

Aperol, Prosecco, soda

NEGRONI - £12.00

Gin, Campari, Red Vermouth

PORNSTAR MARTINI - £12.00

Vanilla vodka, Prosecco, Passoa, lime, gomme

FRENCH MARTINI - £ 11.00

Vodka, Chambord, pineapple juice

OLD FASHIONED - £14.00

Bourbon, brown sugar,
Angostura bitters, orange peel

KIR ROYALE - £9.00

Creme de Cassis, Prosecco

MARGARITA - £12.00

Tequila, Cointreau, lime, gomme

PALOMA - £12.00

Tequila, lime juice, grapefruit soda

MIMOSA - £8.00

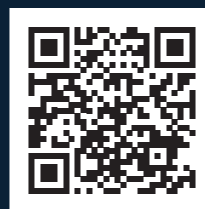
Prosecco, orange juice

MOSCOW MULE - £12.00

Vodka, ginger beer, lime

COSMOPOLITAN - £12.00

Vodka, Cointreau, lime, cranberry juice



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MASA MEZZE
WINE & DRINKS MENU

SPARKLING WINES

125ml 175ml Bottle

CUVEE ZERO, ALCOHOL FREE £7.50 £8.50 £22.90

De-alcoholised Garganega, Trebbiano, Chardonnay blend. Crisp, elegant alcohol-free Italian sparkling.

PROSECCO CA' VESCOVO DOC BRUT £8.50 £9.95 £27.00

100% Glera grapes. Bright pale straw-yellow colour. Attractive intense, very fruity and aromatic and well balanced and appealing, with the extremely delicate almond note that is typically of Glera.

PROSECCO MILESSIMATO ROSE DOC, BRUT £33.95

Blend of Glera and Pinot Nero. A lightly-coloured and with fine bubbles and a soft persistent mousse. This Prosecco is fresh, soft and smooth on the palate with floral notes and hint of almond.

CHAMPAGNE ELLNER, FRANCE £78.00

Fine mousse. Toasty, nutty, spicy, floral, citrus, baked pear aromas paired with citrus, apple, honey flavours. Blend of 60% Pinot Noir, 20% Chardonnay, and 20% Pinot Meunier grapes.

WHITE WINES

175ml 250ml Bottle

Bianco di Casa Mia, Triveneto, Italy £6.50 £7.50 £19.80

Blend of white grapes from Triveneto. Straw yellow in colour: a pleasant dry and fruity wine.

Cankaya, Emir Narince, Turkiye £25.00

A classic Turkish white blend made of indigenous Anatolian grape varieties. Balanced, fresh with good body, pleasing acidity and peach, lime and sweat pear notes on the palate.

Pinot Grigio, Ca' Vescovo, Italy £7.50 £8.50 £23.30

Pale and brilliant straw yellow with slight coppery reflection. Fresh aroma with notes of acacia flowers and hints of exotic fruit. Full bodied delicately fruit, with a excellent balance and good persistence.

Cankaya, Emir Narince, Turkiye £7.95 £8.95 £25.00

A classic Turkish white blend made of indigenous Anatolian grape varieties. Balanced, fresh with good body, pleasing acidity and peach, lime and sweet pear notes on the palate.

Chardonnay, Du Toitskloof, South Africa £7.95 £9.00 £26.80

The Chardonnay shows citrus and lime flavours on the nose. Dried peaches, vanilla and subtle wood flavours carry through to the palate on this well balanced wine.

Sauvignon Blanc, Toitskloof, South Africa £7.95 £9.00 £26.80

Gooseberry, lychee and guava aromas on the nose with hint of asparagus. Well balanced, smooth with a crisp finish.

Picpoul de Pinet, Domaine Grand Chais, France £8.50 £9.95 £30.78

Is a white wine produced in northwest of Thau pond, near the village of Pinet, in front of the sea. 100% picpoul blanc. Explosive nose with fresh aromas of exotic and citrus fruits and white peach.

Rioja Viura Tempranillo Bianco, Sancho Garces, Spain £9.50 £10.95 £34.00

Intense and aromatic with notes of ripe pear and citrus. Good acidity and freshness.

RED WINES

175ml 250ml Bottle

Rosso Di Casa Mia, Triveneto, Italy £6.50 £7.50 £19.80

Blend of red grapes from Triveneto. Ruby red, round and soft while still retaining the characteristics of dry wine on the palate.

Merlot Ca' Vescovo, Italy £7.50 £8.50 £23.30

Brilliant red, intense, pleasant, full aroma with an semi dry elegant aftertaste. An easy drinking wine with tons of clean, medium bodied herb tinged red fruits.

Shiraz, Du Toitskloof, South Africa £7.95 £8.95 £26.80

Complex range of eucalyptus, spice, peppercorn flavours, with supple tannins and smooth finish. 100% Shiraz.

Primitivo Salento IGT, Borgo Sanleo, Italy £7.95 £9.00 £27.00

Dry with a fine structure and outstanding roundness. It shows a complex fruitiness on the palate that is remarkably persistent.

Yakut Kavaklidere, Bogazkere Okuz Gozu, Turkiye £7.95 £9.45 £28.00

The most popular Turkish red wine blend of two indigenous grapes varieties, famous for its tannic yet accessible palate with vibrant notes of cranberries, cherries and spice.

Malbec, Proemio, Argentina £8.50 £9.95 £31.00

Enticing aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long, persistent finish, revealing its full potential.

Chianti, Santilaro, Italy £9.50 £10.50 £33.00

100% Sangiovese from Chianti. Bright ruby red in colour, elegant scents of violets and wild berries. Dry full bodied, well balanced and red fruit driven on the palate.

Rioja Tempranillo DOC, Sancho Garces, Spain £9.50 £10.95 £34.00

Deep and intense violet-red colour. On the nose the wine has aromas of fresh red fruit and liquorice. It's a clean, fruit-forward and easy-to-drink.

ROSÉ WINES

175ml 250ml Bottle

Casa Mia Rosé, Italy £6.50 £7.50 £19.80

Cherry pink colour. It's dry, fresh and sapid on the palate. Its fine but intense bouquet has a floral and fruity scent.

Pinotage Rosé, Du Toitskloof, South Africa £7.95 £9.00 £26.80

This rosé features medium pink colour and flavours of raspberry, strawberry and tart cherry on a balanced palate. This %100 Pinotage rose, dry, fruity and has a medium body.

Pinot Grigio Blush, Zonin, Italy £8.50 £9.95 £30.00

Delicately dry, with an excellent balance and freshness. Fruity and flowery notes, persistent finish. 100% Pinot Grigio grapes from Delle Venezie area.

BEER & CIDER

Efes Draft £5.50
Efes 330ml £4.50
Peroni 330ml £4.50
Old Mout Cider 500ml £5.50
Lucky Saint (Alcohol Free) £3.95

SPIRITS

VODKA 50ml APERITIFS 50ml

Absolut £8.00 Tia Maria £5.00
Grey Goose £9.00 Baileys £6.00

GIN

Beefeater Gin £8.00
Beefeater Pink £8.00
Tanqueray Gin £9.00
Hendricks Gin £9.00
Portabello Gin £10.00
Sipsmith £10.00
Monkey 47 £15.00

Disaronno Amaretto £7.00
Sierra Tequila £8.00

WHISKEY

Jack Daniel's £8.00
Jameson Irish Whiskey £9.00
Johnnie Walker Black Label £8.00
Woodford Reserve £10.00
Monkey Shoulder £12.00
Talisker £12.00
Hibiki £14.00

RUM

Bacardi £8.00
Havana Club 7yr £8.00
Kraken £10.00

RAKI

Efe £7.00 £10.00 £40.00 £80.00
Yeni Raki £7.00 £10.00 £50.00 £90.00
Tekirdağ Gold £8.00 £10.00 £60.00 £100.00
Beylerbeyi Göbek £9.00 £13.00 £80.00 £120.00

SOFT DRINKS

Coca-Cola / Diet Coke £3.20
Lemonade £2.80
Ginger Beer £2.50
Tonic/ Slimline £1.95
Ayran £3.00

COFFEES & TEAS

Latte £3.75
Americano £3.50
Cappuccino £3.75
Flat white £3.60
Breakfast tea £3.50
Herbal tea £3.50
Hot chocolate £3.50

FRUIT JUICE

Orange, Apple, Cranberry £3.00

WATER

Sml Lg
Still Water £3.00 £4.50
Sparkling Water £3.00 £4.50

