



BARBAROSSA

⚓ Grill & Meze Restaurant ⚓



WWW.BARBAROSSAMEZEGRILL.CO.UK

OPEN 7 DAYS A WEEK

OPENING HOURS

12:00pm - 22:00pm

FREE DELIVERY

MINIMUM ORDER £20 IN 3 MILES

01992 710403

18 Sun St, Waltham Abbey EN9 1EE



BARBAROSSA

⚓ Grill & Meze Restaurant ⚓

New Management

OPEN 7 DAYS A WEEK

OPENING HOURS

12:00pm - 22:00pm

FREE DELIVERY

MINIMUM ORDER £20 IN 3 MILES

01992 710403

18 Sun St, Waltham Abbey EN9 1EE



COLD APPETIZERS

OLIVES Marinated mixed olives.	3.00
HUMUS(V) A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil.	3.50
CACIK Finely grated cucumber dressed with yogurt, mint, garlic and olive oil.	3.50
TARAMA Pate of smoked cod roe, extra virgin olive oil and fresh lemon juice.	3.50
KISIR(V) Made with bulgur, olive oil, cucumber, lettuce, carrots and herbs	3.50
STUFFED VINE LEAVES(V) Rice, herbs, onion, parsley, served with yoghurt.	3.50
BABA GHANOUSH(V) Smoked aubergine mixed with tahini and garlic yoghurt.	3.50

COLD APPETIZER PLATTER £11.00
Olives, Humus, Tarama, Cacik, Baba Ghanoush, Stuffed vine leaves

HOT APPETIZERS

DAILY SOUP (Lentil Shop)	5.00
FALAFEL (V) Deep fried chickpeas and fava beans balls spiced with paprika and fresh herbs.	4.00
HALLOUMI (V) Grilled Cypriot halloumi cheese.	4.00
HALLOUMI FRIES (V) Deep fried halloumi fries served with sweet chilli sauce.	4.00
CHEESY PASTRY ROLLS (V) Deep fried cheesy pastry rolls stuffed with feta cheese and spinach.	4.00
CREAMY MUSHROOM (V) Baby button mushroom sauteed in a creamy garlic and cheesy sauce.	5.00
SUCUK Grilled Turkish spicy beef sausage.	4.00
HUMMUS KAVURMA Pan fried deiced lamb served on a bed humus.	5.00
CHICKEN LIVERS Sauteed chicken livers in a spiced cumin and red wine gloze served with fresh red onions.	5.00
SPICY CHICKEN WINGS Marinated home made spicy sauce	5.00
LAHMACUN Very thin dough covered with seasoned minced lamb & onion	3.00

HOT APPETIZER PLATTER £13.00
Halloumi, Sucuk, Falafel, Calamari, White bait, Cheesy Roll

FISH APPETIZERS

CRISPY CALAMARI Fried crispy squid served with fresh lemon and tartar sauce.	6.00
PAN FRIED PRAWNS Sauteed peeled king prawns served in a rich tomato, garlic and white wine sauce.	6.00
WHITEBAIT Crispy fried whitebait served with fresh lemon and tartare sauce.	5.00
AVOCADO PRAWN COCKTAIL Fresh peeled prawns served with mixed leaf salad avocado and prawn cocktail.	6.95

SEA FOODS

FILLET SEA BASS Served Chips and Salad.	16.00
SALMON FILLET Served Chips and Salad.	16.00
GRILLED TIGER PRAWN Served Rice and Salad.	16.00
MIXED GRILLED SEA FOOD Marinated tiger prawns, monkfish, salmon and grilled vegetables. Served with rice and salad.	19.00

HOUSE SPECIALS

LAMB CASSEROLE Succulent pieces of lamb, mushrooms, peppers and onion in a tomato sauce. Served with rice and salad.	16.00
CHICKEN CASSEROLE Succulent pieces of chicken, mushrooms, peppers and onion in a tomato sauce. Served with rice and salad.	16.00
KLEFTIKO Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potato	17.00
CHICKEN ASPARAGUS Turkish style marinated chicken steak ,grilled on charcoal served with asparagus, sweet chilli sauce, chips and salad	16.95

VEGETARIAN DISHES

VEGETARIAN KEBAB (V) Grilled vegetables in a special tomato sauce, served with rice and salad	13.00
FALAFEL (V) Deep fried chickpeas and fava bean balls spiced with cumin paprika and fresh herbs served with humus and salad.	12.00
VEGETARIAN MOUSSAKA (V) Layers of aubergine, courgette, carrot, potato, peppers, tomato, herbs, mozzarella, cheddar cheese. Served with rice.	13.00

GRILL FOODS

(All Served with rice and salad)

CHICKEN WINGS Char-grilled BBQ chicken wings	12.00
LAMB SHISH Skewered chinks of marinated lamb fillet.	14.00
CHICKEN SHISH Skewered chinks of marinated chicken breast.	14.00
ADANA KOFTE Minced lamb mixed with herbs, onions and peppers.	12.00
CHICKEN BEYTI Minced chicken seasoned with garlic and grilled over charcoal.	13.00
LAMB BEYTI Minced lamb seasoned with garlic and grilled over charcoal.	12.00
LAMB CHOPS Grilled lamb cutles.	18.00
LAMB RIBS Grilled lamb ribs.	14.00
MIXED KEBAB Chicken shish, lamb shish and Adana kofte combination.	18.00
BARBAROSSA COMBINATION Your choice of two: chicken shish, lamb shish, adana kofte.	14.00

BARBAROSSA PLATER - 1
FOR 2-3 PEOPLE
CHICKEN SHISH, LAMB SHISH, CHICKEN WINGS, ADANA, CHICKEN BEYTI, LAMB RIBS 4PCS, LAMB CHOPS 2PCS, HUMUS, CACIK
Served with rice, bulgur and salad **45.00**

BARBAROSSA PLATER - 2
FOR 4-5 PEOPLE
CHICKEN SHISH, LAMB SHISH CHICKEN WINGS, ADANA, CHICKEN BEYTI, LAMB RIBS 7PCS, LAMB CHOPS 4PCS, HUMUS, CACIK, BABA GHANOUSH
Served with rice, bulgur and salad **65.00**

SIDES

CHIPS	3.00	GRILLED ASPARAGUS	4.00
BABY POTATO	3.00	YOGHURT	2.00
RICE	2.50	VEGGIE STICKS	2.50
BULGUR	2.50	Cucumber, Carrot	

KIDS MENU

ONLY FOR 3-13 YEARS OLD
(Served with Chips)

CHICKEN SHISH	7.50	CHICKEN WINGS	6.50
LAMB SHISH	7.50	CHICKEN NUGGETS	6.00
ADANA KOFTE	7.50	CHICKEN BURGER	6.50

YOGHURTLU DISHES

(All Served with rice and salad)

ADANA KOFTE WITH YOGHURT Lean tender minced lamb skewered and grilled over hot charcoal, chopped and served on crispy bread, topped with yoghurt, tomato sauce and hot butter.	13.00
LAMB SHISH WITH YOGHURT Skewered chunks of marinated lamb fillet chopped served on crispy bread, topped with yoghurt, tomato sauce and hot butter.	14.00
CHICKEN SHISH WITH YOGHURT Skewered chunks of marinated chicken breast chopped served on crispy bread, topped with yoghurt, tomato sauce and hot butter.	14.00
MIXED SHISH WITH YOGHURT Grilled marinated chicken and lamb, chopped and laid on a bed diced crispy bread, topped with yoghurt, tomato sauce and hot butter.	14.00
CHICKEN SARMA BEYTI Char-grilled minced chicken breast mixed with peppers garlic and spices, wrapped in tortilla bread laid on bed of yoghurt, drizzled with tomato sauce and melted butter.	14.00
LAMB SARMA BEYTI Char-grilled minced lamb mixed with peppers garlic and spices, wrapped in tortilla bread laid on bed of yoghurt, drizzled with tomato sauce and melted butter.	14.00

ALI NAZIK - LAMB
Smoked and pureed aubergines mixed with garlic yoghurt sauce, topped with cubes of grilled lamb and drizzled with melted butter. **14.00**

ALI NAZIK - CHICKEN
Smoked and pureed aubergines mixed with garlic yoghurt sauce, topped with cubes of grilled chicken and drizzled with melted butter. **14.00**

ALI NAZIK - ADANA
Smoked and pureed aubergines mixed with garlic yoghurt sauce, topped with slice of long minced lamb and drizzled with melted butter. **13.00**

SALADS

COBAN SALAD (V) Diced tomatoes, cucumbers, parsley and onions seasoned with sumac, drizzled with olive oil pomegranate molasses.	4.00
GREEK SALAD (V) Chopped tomatoes, onions, cucumber, mixed with feta cheese and olives, dressed with pomegranate sauce and olive oil.	4.00
EZME SALAD (V) Finely chopped tomato, red onion, peppers and parsley in a chilli and pomegranate molasses dressing.	4.00
FETA AVOCADO SALAD (V) Diced tomatoes, cucumbers, parsley, onions, feta cheese and avocado seasoned with sumac, drizzled with olive oil pomegranate molasses.	4.00