



CILICIA

Mediterranean Restaurant

TAKE-AWAY MENU

Click & Collect now available on our website

www.thecilicia.com

020 8444 7172

440 Muswell Hill Broadway
London N10 1BS



MEZZE

COLD MEZZE

Marinated mixed Olives (V) selection of green and black olives, served with bread	4.50
Tzatziki (V) yogurt dip with cucumber, mint dill & a touch of garlic	5.50
Broad Beans (V) served with fresh herbs, capsicum & olive oil on a bed of strained yogurt	5.50
Aubergine Caviar (V) grilled aubergine purée, peppers, parsley, olive oil, yogurt & a touch of garlic	5.75
Hummus (V) chickpea purée, tahini, olive oil & garlic	5.50
Tarama Salad cod roe, olive oil & lemon juice	5.50
Shak-Shuka (V) Mediterranean vegetables & aubergine cooked with tomato & olive oil	5.50
Mango Salad (V) mango, mixed salad & Parmesan shavings	5.50
Cilician Tabbouleh (V) diced mixed vegetables & shallots, tomato, cracked wheat, olive oil, walnuts & pomegranate juice	5.50
Aubergine Boat (V) aubergine stuffed with shallots, tomatoes, currants, pine kernels & capsicum	5.50
Avocado Tricolor (V) avocado, tomato, mozzarella & basil with salad dressing	6.50

HOT MEZZE

Mushrooms & Halloumi (V) lightly pan fried mushrooms and halloumi chesse cooked with garlic and spices	6.50
Mitite Kofte grilled minced lamb meatballs prepared with fresh herbs	6.50
Spiced Salami grilled spicy garlic salami with salad	6.50
Grilled Halloumi (V) charcoal grilled goats cheese	6.50
Feta Triangles (V) filo pastry filled with feta cheese, spinach & herbs	6.50
Calamari fried rings of squid with tartar sauce	7.50
Cilician Hummus (N) with diced lamb & pine kernels fried in olive oil	7.50
Courgette Cake (V) fried rounds of grated courgette, carrots, herb & cheese mix, served with yogurt & tomato sauce	6.50
Falafel (V) broad bean, chickpea, mixed vegetable with hummus	6.50
Lambs Liver flour coated & pan fried with onions	7.00
Garlic Tiger Prawns cooked with wine, tomato, butter, garlic, basil, vegetables & herbs	7.50
Whitebait whitebait in flour, deep fried	6.50
Scallops Marinated scallops with special Cilician sauce	8.50

COLD MEZZE PLATTER

Tabbouleh (n), Hummus, Tzatziki, Aubergine Caviar, Broad Beans, Shak-Shuka

14.50

HOT MEZZE PLATTER


Mitite Kofte, Feta Triangles, Calamari, Grilled Halloumi, Spicy Salami & Falafel

15.95


MIXED MEZZE PLATTER

Tzatziki, Hummus, Tabbouleh (n), Grilled Halloumi, Feta Triangles, Falafel

15.50

 vegetarian

 meat

 seafood

VEGETARIAN

Felafel	13.50
broad beans, chickpeas, mixed vegetables & served with hummus, tabbouleh & salad	
Courgette Cake	13.50
shallow fried rounds of grated courgette, carrots, herbs & cheese mixture served with yogurt & tomato sauce	
Stuffed Pepper (Capsicum)	13.50
peppers stuffed with spinach, rice, pine nuts, raisins and herbs, served with salad & yogurt	
Aubergine Boat	13.50
aubergine stuffed with shallots, tomatoes, currants, pine kernels & capsicum, served with rice	
Cilician Moussaka	13.75
Mediterranean vegetables topped with Cilician sauce, mozzarella & tomato sauce, served with rice	

CASSOULET

Meat Moussaka	15.00
baked layers of aubergine, potatoes and minced lamb, topped with bechamel sauce served with salad	
Calf Liver	15.25
pan fried slice of calf liver with sage flavoured butter sauce served with sautéed potatoes, onion & mushroom	
Sautéed Chicken	13.50
cubes of chicken casseroled with tomato, mushroom, garlic & mixed vegetables, served with rice	
Trojan Lamb	15.25
Cubes of lamb casseroled with tomato, mushroom, garlic and mixed vegetables, served with rice	

SEAFOOD (Grills are on charcoal)

Calamari	15.00
fried rings of squid with tartar sauce and mixed salad	
Grilled Salmon	16.00
served with Mediterranean vegetables, mashed potato & a creamy wine & herb sauce	
Grilled Mixed Seafood	18.00
swordfish, salmon, tuna, tiger prawns & breaded crab claws with cream sauce and mashed potatoes	
Garlic Tiger Prawns	16.50
cooked with mixed vegetables & herbs in tomato, olive oil & wine sauce, served with rice	
Tuna Pepper Steak	15.00
brandy flamed with peppercorns, lemon, oregano served with mixed salad	
Swordfish	16.50
grilled swordfish served with vegetables, mashed potatoes & creamy wine sauce	
Whole Grilled Sea Bass	16.50
grilled & served with mixed salad & new potatoes	

SIDES

Cilician Rice	3.00	Cilician Feta Salad (V)	7.50
OPTIONS (+1.00): with currants, mushrooms, almonds or mixed peppers		organic feta cheese, onion, tomato, cucumber, parsley & olives	
Chips	3.00	Mixed Green Salad (V)	6.50
		rocket, parsley, lettuce, cucumber, green peppers, sumac, olives and herbs with salad dressing	
Vegetables	7.50	Avocado Salad (N) (V)	7.50
mushrooms, broccoli, mixed peppers, mangetout and carrots		avocado & mixed salad with salad dressing	



vegetarian



meat



seafood



MAIN COURSES

GRILLS & MORE ON CHARCOAL

Cilician Skewer	14.50
lightly spiced minced lamb combined with peppers & herbs, served with vegetables & rice	
Chicken Cubes	14.50
marinated in olive oil with herbs then grilled & served with vegetables & rice	
Trojan Horse Chicken	14.00
chicken cubes, mushrooms, herbs & mixed vegetables, wrapped with grilled aubergine slices, served with tomato sauce & rice	
Lamb Cubes	17.50
marinated in olive oil & oregano then grilled & served with vegetables & rice	
Chicken Breast	15.50
with thyme-mushroom sauce, served with vegetables & chips	
Cilicia Special	17.95
grilled cubes of lamb, chicken & kofte placed on a nest of matchstick cut potatoes, topped with yogurt sauce with a hint of garlic, garnished with grilled tomatoes and peppers	
Trojan Horse Lamb	15.50
lamb cubes, mushrooms, herbs & mixed vegetables, wrapped with grilled aubergine slices, served with tomato sauce & rice	
Lamb Parcel	15.50
skewer wrapped in a special thin bread with tomato sauce & herbs, served on a bed of yogurt & dressed with butter sauce (mildly spiced)	
Lamb Gordion Knot	17.00
grilled pieces of lamb on a bed of bread cubes, yogurt & Cilician sauce, topped with butter	
Lycian Chicken	17.00
grilled chicken breast stuffed with mozzarella, spinach & mashed potatoes, topped with mushroom sauce & Parmesan cheese	
Kleftico	16.00
knuckle of lamb, marinated & cooked in a slow oven with herbs & mixed peppers, carrots, celery & onion, served on mashed potatoes	
Mixed Shish	15.50
Chicken and lamb cubes served with vegetables and rice	
Lamb Cutlets	19.00
marinated with fresh oregano & grilled, served with vegetables & rice	
Mix Grill	20.95
a selection of marinated lamb cubes, chicken cubes, Cilician skewer & lamb cutlet, served with vegetables & rice	
Sirloin Steak	21.95
grilled & served with mushroom sauce, served with vegetables & chips	
Chicken Gordion Knot	15.00
grilled pieces of chicken on a bed of bread cubes, yogurt & Cilician sauce, topped with butter	

PASTA

Spaghetti Bolognese	10.50
with minced lamb and tomato sauce	
Penne	10.50
with chicken, mushroom, mixed vegetables and Cilician creamy sauce	