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COLD STARTED

ALL OUR COLD MEZE DISHES ARE SERVED WITH HOMEMADE BREAD

Marinated Olives Served with homemade bread	3.50	Cevizli Biberli Finely blended walnuts, breadcrumbs, extra virgin olive oil, sun dried tomatoes and peppers	6.50
Humus Pureed chick peas and tahini with a hint of garlic, lemon juice and extra virgin olive oil	5.95	Baba Ganus Roasted Aubergine with garlic, lemon and herbs with a touch of yogurt	6.50
Kisir Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs and drizzled with a hazelnut dressing	5.95	Tabuleh Freshly chopped parsley, mint, spring onion, tomatoes, lemon and extra virgin olive oil mixed with cracked wheat	5.50
Cacik Creamy yogurt mixed with chopped cucumber, fresh mint, dill and extra virgin olive oil	5.50	Cold Meze Platter (for 2 people) A selection of our cold meze dishes including: Humus, Kisir, Cacik, Baba Ganus, Cevizli Biberli and Feta Cheese	15.95

HOT STARTERS

Tavuk Ciger Chicken Livers sautéed in Port with cherries and caramelised onions	6.95
Karides Tiger Prawns cooked in garlic butter, herbs and white wine	9.75
Halloumi Grilled Cypriot goats cheese served with grilled tomatoes and pesto	5.95
Falafel Spiced chick peas, vegetables and herb fritters, served with Cacik	5.75
Sigara Boregi Rolled filo pastry filled with Feta cheese and fresh dill	5.95
Humus Kavurma Homemade humous warmed in the oven and topped with tender pieces of sautéed lamb	8.50
Filibe Kofte Minced lamb blended with herbs, charcoal grilled and served with sweet red onion	7.25
Sucuk Izgara Spiced Turkish sausage grilled and served with grilled tomatoes	6.50
Hot Meze Platter (for 2 people) A selection of our hot meze dishes including: Halloumi, Falafel, Sigara Boregi, Filibe Kofte and Sucuk Izgara	18.50

All items on this list may contain nuts or nut derivatives - all our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering - full allergen information is available on request



HOUSE SPECIALITIES

Zencefilli Tavuk 16.95
Diced succulent chicken breast cooked with ginger, garlic, herbs and a touch of cream, served with sautéed potatoes and green salad

Fener Baligi 19.95
Roasted fillet of monkfish in a white wine and herb sauce served with sautéed potatoes and spinach

Somon 17.50
Organic fillet of Salmon pan fried with white wine and fresh herbs and topped with roasted almond flakes. Served with sautéed new potatoes and spinach

Levrek 19.50
Wild fillet of Seabass grilled with fresh herbs and a lemon and garlic butter sauce. Served with sautéed potatoes and asparagus

Giant King Prawns 20.95
Giant King Prawns cooked in a garlic butter, herb and white wine sauce and served with sautéed potatoes and a salad garnish



FROM OUR REAL CHARCOAL GRILL

Tavuk Shish 15.95
Grilled marinated cubes of chicken served with sautéed potatoes and salad

Adana 16.50
Charcoal grilled spice lamb kofte served on homemade flatbread with sautéed potatoes and salad

Kuzu Shish 17.95
Grilled marinated cubes of lamb served with sautéed potatoes and salad

Kofte 16.50
Minced lamb and beef blended with herbs and charcoal grilled, served with sautéed potatoes and salad

Karisik Izgara 19.95
(Mixed Grill)
Grilled chicken, lamb, Adana, (kofte) and lamb chops served with sautéed potatoes and salad

Pirzola 19.25
Best end of lamb cutlets (4 pieces) served with sautéed potatoes, salad, grilled tomato and pepper

Ribeye Bifteck 24.50
Prime Ribeye on the bone cooked on the grill to your liking and served with asparagus, chucky chips and grilled tomato

SALADS

Coban Salad 7.95

Chopped vine tomatoes, cucumber, parsley, pepper and onion with an olive oil dressing

Feta Cheese Salad 8.95

Mixed salad leaves with cucumber, cherry tomatoes, olives, herbs, and Feta cheese, served with crispy homemade bread

Avocado and Strawberry Salad 10.95

Fresh seasonal leaves with strawberries, Avocado, vinegar and olive oil

Chicken and Avocado Salad 10.50

Grilled chicken and Avocado on a bed of crisp lettuce and drizzled with a lemon and mustard dressing

STARTER SALADS

Coban Salad 4.95

Chopped vine tomatoes, cucumber, parsley, pepper and onion with and olive oil dressing

Feta Cheese Salad 5.95

Mixed salad leaves with cucumber, cherry tomatoes, olives, herbs and Feta cheese, served with homemade bread

Avocado and Strawberry Salad 6.50

Fresh seasonal leaves with Strawberries, Avocado, vinegar and olive oil

VEGETARIAN

Guvec 15.50

A traditional Turkish casserole (celery, parsnip, carrot, peas, onion and spinach) baked in a clay pot and topped with cheese and fresh herbs.

Karniyarik 16.50

Aubargine stuffed with onions carrots, tomato, pepper and herbs and roasted in the oven, served with mixed salad leaves.

SIDE DISHES

Chunky Chips 3.50

Sauteed Potatoes 3.95

Sauteed Spinach 3.95

Side Salad 4.50

Feta Cheese 2.90



“mediterranean style in the heart of tadworth”

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