
Paasha
CAFE & MEZZE BAR



ISTANBUL • LONDON • AUCKLAND

SMALL PLATES

MEZZE – PLATES TO SHARE

A selection of dips, olives, salads and breads with a choice of:

- Chicken and kofta shish per head **19.0**
- Seafood per head **21.0**
- Vegetarian per head **17.0**

BREAD AND DIPS 14.0

A trio of dips served with marinated olives and Turkish pide

HUMMUS 12.0

Mashed chickpeas blended with tahine, olive oil, garlic and lemon juice, served with Turkish pide

TARAMASALATA 13.0

Fish roe pate, served with Turkish pide

BABA GHANOUSH 12.0

Smoked scented aubergine dip, served with Turkish pide

MEDITERRANEAN SALATA 15.5

Grilled halloumi cheese on a fresh green salad, tossed with croutons in a light lemon and olive oil dressing

MUSKA BOREGI 16.5

spinach, onion and feta filo parcel served with a spicy tomato chutney and green salad

MUV CER 16.5

Zucchini, carrot and feta fritters served with sweet chilli sauce, mint yoghurt and green salad

FALAFEL SALATA 17.0

Served with tabouli, green salad, hummus and tahini sauce

SPICY TURKISH MEATBALLS 18.0

Baked mini koftas in a tomato and oregano sauce served with mint yoghurt and a beetroot and carrot salad

KALAMAR TAVA 18.5

Calamari, marinated in a special blend of spices, pan fried and served on a fresh green salad, with fresh tomatoes, a dollop of garlic mustard aioli and Turkish pide

KARIDES COCKTAIL 19.5

A cocktail of panfried garlic prawns served on a green salad with fresh tomatoes, avocado dip and Turkish pide

THE GRILL

LAVASH WRAPS with salad, tabouli and hummus

- Falafel with tahini 13.0
- Chicken shawarma with gherkin relish aioli 14.0
- Beef shawarma with mint yoghurt 15.0
- with Fries extra 3.0

SHAWARMA PLATES

Served with Turkish pida, tabouli, green salad, hummus, and a selection of sauces

Chicken 18.0 Lamb 19.0 Beef 19.0

PAASHA SHISH KEBABS

Are served with rice, tabouli, green salad, hummus and a selection of sauces

	LARGE PLATE	SMALL PLATE
CHICKEN SHISH Cubes of marinated chicken breast flame-grilled on the open fire	23.0	18.0
LAMB SHISH Cubes of marinated lamb flame-grilled on the open fire	24.0	19.0
KOFTA SHISH Spiced minced lamb infused with onions, red capsicum and parsley flame-grilled on the open fire	23.0	18.0
ISTANBUL SPECIAL Lamb or chicken shish skewered with capsicum and onions, flame grilled on the open fire	25.0	20.0
COMBINATION SHISH A choice of two; chicken, lamb or kofta shish, flame grilled on the open fire	one size	24.0
KARISIK KEBAB A mixed grill of lamb, chicken and kofta shish with lamb shawarma served with rice tabouli, green salad, hummus, Turkish pida and a selection of sauces		27.0
PIRZOLA LAMB CUTLETS Served medium, with hummus, fries, chargrilled tomatoes and a green salad		25.0

STEAKS

Sirloin 26.0 Eye fillet 29.0

Served as you like, brushed with a herb and garlic butter, with oven roasted potatoes, chargrilled tomatoes and Portobello mushrooms



LARGE PLATES

TAGINE OF LAMB

one shank **22.0** / two shanks **28.0**

Lamb shanks slow roasted with caramelised onions, carrots, spices and sultanas served with couscous and natural yoghurt

ISKENDER

25.0

Grilled lamb, chicken or beef shawarma served on a bed of pide croutons, smothered in a tomato, mushroom and bell pepper sauce with natural yoghurt and a green salad.

KARNE YARIK

23.0

Baked aubergine stuffed with spicy lamb, fresh tomatoes and garlic, served with a green salad, mint yoghurt and Turkish pide

VEGETARIAN MOUSSAKA

21.0

Layers of aubergine, potato and seasonal vegetables baked in a béchamel sauce, and served with a fresh green salad

FISH OF THE DAY

24.0

Pan fried fresh fillets, served with fries, green salad and tahine sauce

SIDES

Tabouli	7.5
Rice	4.0
Fries	4.0
Basket of breads	6.0
Basket of garlic breads	7.0

Children's meals available on request at 12.0

DESSERT

BAKLAVA

6.5

Filo Pastry layered with chopped walnuts and pistachios baked and covered in a sugar and lemon syrup

Served with handmade ice cream or whipped cream

9.5

ICE CREAM DESSERTS

12.0

Handmade from Natural Ingredients

The Traditional - Pistachio Chocolate

The traditional delight of chocolate cassata and pistachio ice cream layered on a chocolate sponge

The Classic - Hazelnut Coffee

The classic flavours of cappuccino, chocolate and hazelnut ice creams layered on a chocolate sponge

Chocolate Revenge

A chocolate sponge base topped with chocolate and zabajone icecream, with a brandy chocolate centre sprinkled with almonds

CAKES OF THE DAY

12.0

A selection of Paasha's own cakes baked fresh daily served with handmade ice-cream or whipped cream

TURKISH DELIGHT

.80 each

COFFEE - LEAF TEAS

Turkish Coffee	3.5
Long Black	3.5
Short Black	3.5
Cappuccino	4.0
Flat White	4.0
Latte	4.5
Mochachino	4.5
Hot Chocolate	4.0

Turkish Apple Tea 3.0 per cup
Turkish Mint Tea
Special Breakfast Blend

Earl Grey Special
Otago Summer Fruits
Lemon Citrus

Pot for one 4.0

Pot for two 5.0



