

Main Menu

Cold Starters

All starters are served with hot traditional bread

Hot Starters

All starters are served with hot traditional bread

Mix Meze Starters

COLD MIX MEZE (for 2 People) 19.50 Houmous, Cacik, Shakshuka, Tarama, Tabouleh, Kisir, Ispanak Tarator	HOT MIX MEZE (for 2 People) 20.95 Fresh Calamari, Sigara Boregi, Halloumi, Sujuk, Mucver, Falafel
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HOUMOUS VG 🌱 Creamy chickpeas sesame oil, garlic and lemon juice 6.45	SOUP OF THE DAY 9.00
TARAMA 🌱 Cod roe paste with vegetable oil and lemon juice 6.45	SIGARA BOREK 🌱 Deep fried rolled filo pastry filled with feta cheese and parsley 7.95
CACIK 🌱 🌱 Finely chopped cucumber, dried mint & hint of garlic in a creamy yoghurt sauce 6.45	GARLIC MUSHROOMS 🌱 Mushrooms pan fried in olive oil and garlic with chef's special tomato sauce. Topped up with grated cheddar cheese 7.95
KISIR VG 6.45 A mixture of crushed wheat, tomato paste, parsley, mixed pepper, celery, spring onion, dill and a hint of delicious herbs	VEGETABLE MUCVER 🌱 Deep fried courgettes, carrots, dill, white cheese, eggs & flour served with yoghurt 7.95
ALI NAZIK 🌱 🌱 Cooked aubergines prepared with creamy yoghurt and a touch of garlic 6.45	FALAFEL VG 7.45 Lightly fried chickpeas, parsley, carrot, mixed peppers, celery, onion, garlic and coriander served with houmous
AUBERGINE SALAD VG 🌱 Roasted aubergines, roasted mixed peppers, parsley, garlic and olive oil 6.45	HALLOUMI 🌱 🌱 Cyprus cheese sliced and charcoal grilled 8.99
MIXED OLIVES VG 🌱 Green and black olives, garlic, mushroom, red peppers, pomegranate juice and a touch of herbs 5.45	SUJUK 🌱 Grilled Spicy Turkish sausages 8.95
TABOULEH VG 6.45 Made with bulgur, onions, parsley & tomato	HALLOUMI AND SUJUK MIX 🌱 Spicy Turkish sausage, with slices of Cyprus cheese 9.95
SHAKSHUKA VG 🌱 Aubergine with mixed peppers, onions, herbs, tomato sauce and a touch of garlic 6.45	HOUMOUS KAVURMA NUTS 9.95 Houmous with sauteed lamb, pine kernels and paprika topped up with butter
ISPANAK TARATOR 🌱 🌱 Fresh spinach with creamy yoghurt and a hint of garlic 6.45	ALBANIAN LIVER (ARNAVUT CIGERI) 9.95 Fresh lamb liver cubes lightly floured with herbs, pan fried with butter served with onion salad
	CALAMARI 8.95 Deep Fried Fresh squid served with tartare sauce
	PAN FRIED PRAWNS 🌱 Tiger prawns, mixed peppers, garlic and white wine cooked with our homemade tomato sauce 9.95
	SCAMPI 8.95 Deep Fried Scampi served with tartare sauce
	WHITE BAIT 8.95 Deep fried White bait served with tartare sauce

Vegetarian Dishes

All vegetarian dishes served with onion salad, grilled onions, green salad & bread

IMAM BAYILDI VG NUTS 🌱 Stuffed aubergine with onions, pine kernels, dried blackcurrants, mushrooms, olive oil, tomato paste, red, green peppers and yoghurt served with rice (Vegan option available) 17.95	FALAFEL VG 🌱 Lightly fried chick peas, parsley, carrot, mixed peppers, celery, onion, garlic and coriander served with houmous 16.95
PATLICAN SOSLU VG 🌱 🌱 Aubergine with mixed peppers, onions, herbs, tomato sauce and a touch of garlic served with yoghurt and rice (Vegan option available) 17.45	GARLIC MUSHROOMS VG 🌱 🌱 Mushroom pan fried in olive oil, garlic, with chef's special tomato sauce topped up with grated cheese and served with rice (Vegan option available) 16.95
YAPRAK SARMA VG NUTS 🌱 Stuffed vine leaves with rice, lemon juice, dried blackcurrants and pine kernels served with yoghurt (Vegan option available) 17.45	TESTI SPECIAL VG 🌱 🌱 Aubergines, mixed peppers, spinach, white onions, mushroom, tomato sauce and halloumi topped up with cheddar cheese and served with rice (Vegan option available) (Please ask your server for cooking time) 19.45
MOUSSAKA 🌱 Aubergine, green pepper, tomato, potatoes, spinach, green peas, chick peas, courgette and carrots cooked in oven with bechamel sauce topped up with grated cheddar served with chef's special tomato sauce 19.45	AUBERGINE ISKENDER VG 🌱 Grilled Aubergines on a bed with diced bread, made with our Special Tomato sauce, topped up with yogurt & butter (Vegan option available) 19.50

Platters to Share

* PLATTERS ARE FIXED AND CAN NOT BE CHANGED *

All platters served with onion salad, grilled onions, green salad & bread

PLATTER FOR 2 PEOPLE

2 Pcs Lamb Chops
5 Pcs Lamb Ribs
4 Pcs Chicken Wings
1 Skewer Adana
1 Skewer Lamb Shish
1 Skewer Chicken Shish

53.45

PLATTER FOR 4 PEOPLE

Cold Mix Meze
1 Portion Lamb Ribs
1 Portion Chicken Wings
1 Portion Adana
2 Skewer Lamb Shish
1 Skewer Chicken Shish

82.45

Chef's Specials

All chef's special dishes are served with green salad, grilled onion salad, onion salad and traditional bread

KLEFTIKO 🌱 Slowly oven cooked lamb shank in our special home made sauce; includes celery, carrots and baby onions served with creamy mash potato topped up with demi-glance sauce 20.45	CHICKEN SAUTE 🌱 A combination of cubed chicken, onion, mushroom, mixed peppers, mixed herbs and butter with our chef's special tomato sauce served with rice (Please ask your server for cooking time) 19.45
SHEPHERD'S FRY UP 🌱 Pan fried lamb pieces with chunky mushrooms, fresh tomatoes, mixed peppers, herbs and a touch of butter served with rice (Please ask your server for cooking time) 19.45	TESTI "TIPSY" CHICKEN 🌱 Pan fried chicken breast cooked with onions, mushroom, herbs, butter, creamy sauce and a drop of Raki Turkish alcoholic beverage served with hand cut chips with cheese (Please ask your server for cooking time) 19.45

Kebabs & Grills

All kebab dishes are served with green salad, grilled onion salad, onion salad, rice and traditional bread

ADANA KOFFE 🌱 Minced lamb on the skewer cooked on charcoal grill 18.95	ISKENDER KEBAB 20.45 Choice of Lamb Kofte or Chicken shish on a bed of diced bread served with our house special tomato sauce & yogurt. Topped up with sizzling butter
LAMB SHISH & ADANA MIX 🌱 Cubes lamb and minced lamb on the skewer, cooked on charcoal grill 21.45	LAMB RIBS 🌱 Fresh lamb ribs charcoal grilled 23.45
LAMB SHISH 🌱 Diced lamb fillet marinated and charcoal grilled 21.45	LAMB SARMA BEYTI 22.95 Lamb beyti wrapped in lavash bread served with house special tomato sauce & yogurt. Topped up with sizzling butter
LAMB & CHICKEN SHISH 🌱 Cubes of lamb and chicken charcoal grilled 21.45	CHICKEN SARMA BEYTI 22.95 Chicken beyti wrapped in lavash bread served with house special tomato sauce & yogurt. Topped up with sizzling butter
CHICKEN WINGS 🌱 Charcoal grilled marinated chicken wings 18.45	LAMB CHOPS 🌱 Fresh lamb chops charcoal grilled 25.45
CHICKEN SHISH 🌱 Diced chicken fillet marinated and charcoal grilled 19.95	MIXED GRILL FOR ONE 🌱 Selection of lamb shish, adana kofte, chicken shish 23.95
LAMB LIVER 🌱 Lamb liver cooked on charcoal grill 17.45	

Sea Food

Served with green salad, grilled onions, onion salad and bread

SEABASS 🌱 Grilled Seabass served with chips (Please ask your server for cooking time) 23.45
SEABREAM 🌱 Grilled Seabream served with chips (Please ask your server for cooking time) 23.45
SALMON 🌱 Grilled Salmon served with chips (Please ask your server for cooking time) 23.45
SIZZLING PRAWNS 🌱 Prawns cooked in sizzling butter, garlic and served with rice 19.95
MEDITERRANEAN PRAWNS 🌱 Pan fried king prawns, with mixed peppers, garlic butter and fresh tomato served with mash potato 19.95

Salads

EZME SALAD 🌱 🌱 Finely chopped tomatoes, onions, parsley, chilli peppers and olive oil 6.50
TESTI GRILLED ONIONS 🌱 Charcoal grilled onions marinated with pomegranate sauce 3.50
CHICKEN SALAD 14.45 Diced Chicken breast on a bed with Green Salad with Pomegranate Sauce
SHEPHERD'S SALAD 🌱 🌱 Finely chopped cucumber, tomato, onions and parsley 5.50
TESTI FETA SALAD 🌱 🌱 Diced tomatoes, onions, Parsley, cucumber, olive oil, and grated feta cheese 6.50

Side Dishes

RICE 🌱 4.00
CHIPS 🌱 4.00
CREAMY MASH POTATOES 🌱 4.00

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Please let us know if you have any allergies!
Suitable for Vegetarians, Suitable for Vegans, Contains Nuts, Chef's Recommendation

VG VEGAN NUTS CONTAIN NUTS VEGETARIAN GLUTEN FREE