



553

LONDON

*A La Carte Menu*



## APPETISERS

### MIXED OLIVES / 6

Mixed black and green olives in garlic and orange dressing

### HOT TRADITIONAL BREAD / 4

Warm bread seasoned with traditional herbs

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## COLD MEZZE / STARTERS

### CACIK / 7

Cool diced cucumber in creamy strained yogurt drizzled with olive oil and fresh mint

### BABA GANOUSH / 8

Smoked roasted aubergine blended with tahini, garlic and lemon juice, a beautiful creamy rich charred flavour.

### HUMMUS TOPPED WITH FETA / 8

Silky chickpea, tahini, garlic and lemon juice puree, topped with paprika and feta cheese

### SPICY EZME SALAD / 8

Finely chopped tomato, pepper, onion and parsley tossed with pomegranate molasses. Fresh, spicy and zesty

### BURRATA / 9

Seasonal tomato with burrata cheese, seasoned with za'atar, olive oil basil and lemon dressing.

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## HOT MEZZE / STARTERS

### CAULIFLOWER SOUP / 9

To mark our heritage, we couldn't go without this classic, a silky comforting blend of roasted cauliflower, cream and subtle spices. Smooth, warm and rich

### TRUFFLE BOREK / 14

Crispy filo pastry filled with rich feta cheese and aromatic truffle. A must try

### HALLOUMI WITH FIGS / 9

Grilled halloumi cheese paired with sweet fig jam. Drizzle with balsamic glaze.

### PRAWN TAVA 14

Pan fried prawns in tomato sauce and herbs & spices.

### CALAMARI / 12

Lightly battered crispy golden calamari fried to perfection, served with aioli for dipping

### HAMSI 14

Fresh Turkish anchovies lightly seasoned with breadcrumbs, fried gently to finesse. A beloved Turkish classic.

### CHARGRILLED OCTOPUS / 14

Tender octopus, chargrilled for a smoky finish seasoned with olive oil, lemon and chimichurri dressing

### PRAWN TEMPURA 14

Deep fried Ebi prawn tempura served with spicy dip

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## SUSHI URAMAKI ROLLS

### DRAGON ROLL / 16

Avocado and ebi prawn tempura

### CAPRESE URAMAKI / 15

Mozzarella, tomato and basil. Topped with balsamic molasses

### SOFT SHELL CRAB SPECIAL / 16

Soft shell crab with rocket, radish, sweet chilli and tobiko

### SALMON MEZZE ROLL / 16

Smoked salmon, labneh cream and cucumber, topped with za'atar sprinkle and olive oil drizzle

### GREEK GODDESS / 16

Grilled chicken, cucumber and crumbled feta. Dressed with tzatziki dressing

### ISTANBUL ROLL / 16

Beef bresaola roasted red peppers and rocket.

## MAINS

### CHICKEN SHISH / 18

Tender marinated chicken skewers grilled on charcoal.  
Served with bread and presented with saffron rice

### LAMB SHISH / 24

Succulent cubes of middle neck lamb seasoned with Mediterranean herbs, cooked on charcoal, served with bread and presented with saffron rice.

### EL KOFTE / 18

Hand shaped lamb and breadcrumb kofte seasoned with aromatic spices and herbs.  
Served with bread and fresh yogurt dip

### FILLET STEAK / 34

Prime cut of tender beef fillet, cooked to your liking, finished lightly with seasoning, served with peppercorn sauce

### BUTTERMILK CHICKEN BURGER / 18

Buttermilk marinated chicken breast, seasoned to perfection.  
Soft brioche bun with tomato, lettuce and spicy mayo.  
Served with a side of hand cut chips

### ARABIATTA PENNE / 17

Special penne pasta in spicy tomato sauce, with onions, chilli, garlic and fresh herbs

### SEA BASS / 23

Fresh fillet of sea bass, cooked with olive oil, lemon and herbs. Classic yet perfect

### LAMB CHOPS / 28

Lamb cutlets, succulent and full of rich flavours, marinated in our secret recipe.

### CHARGRILLED CHICKEN WINGS / 18

Classic chargrilled chicken wings cooked over charcoal.  
Served with saffron rice

### BBQ LAMB RACK / 28

Premium rack of lamb, marinated and left to rest. Slow cooked in our bertha oven with flames and fire to give the bold BBQ flavour's, served with smoky BBQ sauce

### RIB-EYE STEAK / 32

Perfectly grilled rib-eye, cooked to your preference. finished lightly with seasoning, served with peppercorn sauce

### GOURMET BEEF BURGER / 19

Hand pressed home-made beef patty grilled on charcoal with onion, lettuce, tomato, melted cheese and signature sauce.  
Served with a side of hand cut chips

### KING PRAWN TAGLIATELLE / 29

Tagliatelle pasta tossed with butterflied king prawns, garlic, chilli and cherry tomatoes.  
Served in a light red tomato sauce.

### SALMON / 24

Salmon cooked with butter and finished with garlic and lemon sauce, served with rocket salad..

### BLACK COD / 28

Delicate butterfly fillet marinated in light miso sauce, pan fried to lock flavours within

## SIDES

### JOLLOF RICE / 7

Beloved west African side, tomatoes, peppers and onions with a blend of spices.

### SWEET POTATO FRIES / 8

Golden and crispy sweet potato sprinkled with light Maldon salt.

### HAND CUT CHIPS / 8

Premium hand cut chips seasoned with light Maldon salt.

### CYPRUS POTATOES / 10

Triple cooked Cyprus potato's cut to wedges and topped with feta and paprika seasoning.

### PILAV RICE / 7

A timely classic that pairs with any dish

### FETA SALAD / 14

Lettuce, tomato, cucumbers, red onions and olives topped with traditional Greek feta cheese and caramelised walnut..

### BEETROOT SALAD / 13

Tender sliced beetroot with fresh greens, goat cheese and topped with balsamic glaze and fresh pomegranate and caramelised walnut.

### GREEN SALAD / 13

Rocket, spinach and lettuce topped with parmigiano and zesty lemon dressing. and caramelised walnut.



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