

A decorative flourish in a dark purple color, featuring a circular arc at the top and stylized leaves and scrolls below. The number 553 is centered within the upper part of the flourish.

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

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.

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

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 TAGLIETELLE / 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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